# Part III – Table of Contents (excerpt*)

## Standards for the Production, Processing and Trade of 'Bud' Products

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Reading guide for the latest edition of the Bio Suisse Standards for the Production, Processing and Trade of ‘Bud’ Products

Every standard is composed of various parts. Standards are formulated by various decision-making bodies within the organization:

- The Assembly of Delegates adopts the principles and aims of each standard. These are marked by a green band at the side of the page.
- The directives that follow are based on the principles and define their technical implementation. Changes to the directives are first submitted to the Bio Suisse member organizations. If there are no objections within a period of 60 days, the changes go into effect by order of the Quality Committee. Directives are not specially marked within the text.
- For certain areas there are also operative implementing provisions that are issued and adapted by the responsible Bio Suisse Label Commissions. These are marked by a vertically pin-striped band at the side of the page.
- The appendices contain lists that could change at short notice as well as practical information. Various staff members and decision-making bodies are responsible for the appendices. The Bio Suisse head office maintains a complete list. Appendices immediately follow the sections to which they relate. They are designated as appendices and are marked by a horizontally pin-striped band at the side of the page.

These standards and additional documents that are designated with an arrow are available online at:


This translation is provided for information purposes only and has no legal force. The original German version is definitive.
List of Abbreviations

▼ Designates ingredients at risk of contamination with GMOs. A declaration of assurance that the prohibition of the use of genetic engineering set out by the → Swiss Ordinance on Organic Farming (SR 910.18) → and Council Regulation (EC) 834/2007 was complied with is required.

* Such designated products or procedures must be authorized by the Bio Suisse head office (this applies to on-farm processors as well as to licensees).

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<td>ADEB</td>
<td>areas dedicated to the enhancement of biodiversity</td>
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<td>AG</td>
<td>Bio Suisse Advisory Group</td>
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<td>AGRIDEA</td>
<td>Swiss agricultural extension centres (formerly LBL Landau and SRVA)</td>
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<tr>
<td>AgriTOP/BUL</td>
<td>Swiss Advisory Bureau for Accident Prevention in Agriculture</td>
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<td>Agroscope</td>
<td>Swiss centre of excellence for research into agriculture, nutrition and the environment</td>
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<td>AHV</td>
<td>Swiss Federal Old Age and Survivors’ Insurance</td>
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<td>Anipo</td>
<td>Swiss Animal Protection Ordinance (SR 455.1)</td>
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<td>A.O.C.</td>
<td>‘Appellation d’Origine Controlée’, registered designation of origin</td>
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<td>BLW</td>
<td>Bundesamt für Landwirtschaft (Swiss Federal Office for Agriculture, FOAG)</td>
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<td>BRC</td>
<td>British Retail Consortium</td>
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<td>BTS</td>
<td>Swiss federal programme on ‘besonders tierfreundlichen Stallhaltungssysteme (BTS)’ (‘high welfare livestock housing’) in accordance with Art. 72 of the Swiss Ordinance on Direct Payments</td>
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<tr>
<td>CH-Bio</td>
<td>certified according to the Swiss Ordinance on Organic Farming (SR 910.18)</td>
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<td>CHF</td>
<td>Swiss franc</td>
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<td>COA</td>
<td>certified organic agriculture</td>
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<td>DM</td>
<td>dry matter</td>
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<td>EAER</td>
<td>Swiss Federal Department of Economic Affairs, Education and Research</td>
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<td>ECA</td>
<td>ecological compensation area</td>
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<td>ET</td>
<td>embryo transfer</td>
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<td>EU organic</td>
<td>certified according to Council Regulation (EC) 889/2008</td>
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<td>FDHA</td>
<td>Swiss Federal Department of Home Affairs</td>
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<td>FiBL</td>
<td>Research Institute of Organic Agriculture, CH-5070 Frick</td>
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<td>FOAG</td>
<td>Swiss Federal Office for Agriculture</td>
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<td>FOPH</td>
<td>Swiss Federal Office of Public Health</td>
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<td>FSVO</td>
<td>Swiss Federal Food Safety and Veterinary Office</td>
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<td>GMOs</td>
<td>genetically modified organisms</td>
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<td>GRUDAF</td>
<td>‘Principles of fertilizer application in arable and forage cultivation’</td>
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<td>ha</td>
<td>hectare</td>
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<td>HMF</td>
<td>hydroxymethylfurfural</td>
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<td>ICS</td>
<td>internal control system</td>
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<td>Abbreviation</td>
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<tr>
<td>IFCO</td>
<td>acronym for 'international fruit container'</td>
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<td>IFOAM</td>
<td>International Federation of Organic Agriculture Movements</td>
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<td>IFS</td>
<td>International Featured Standards (aka International Food Standard)</td>
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<td>ILO</td>
<td>International Labour Organization</td>
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<td>IP</td>
<td>integrated production</td>
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<td>LCI</td>
<td>Bio Suisse Label Commission 'Import'</td>
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<td>LCP</td>
<td>Bio Suisse Label Commission 'Production'</td>
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<td>LCPT</td>
<td>Bio Suisse Label Commission 'Processing and Trade'</td>
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<td>LMU</td>
<td>livestock manure units</td>
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<tr>
<td>LU</td>
<td>livestock unit</td>
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<td>LW</td>
<td>live weight</td>
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<td>METAS</td>
<td>Swiss Federal Office of Metrology and Accreditation</td>
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<td>non-organic</td>
<td>not certified according to any organic standard (i.e., from conventional or IP agriculture); the term 'conventional' is also frequently used (e.g., on labels)</td>
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<td>PAK</td>
<td>'Produzenten-Anerkennungskommission' ('Bio Suisse Producers Approval Commission'), a committee that preceded the LCP</td>
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<td>PEP</td>
<td>'proof of ecological performance' (in accordance with the Swiss Ordinance on Direct Payments, [SR 910.13])</td>
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<td>PIWI</td>
<td>fungus-resistant variety</td>
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<td>PVC</td>
<td>polyvinyl chloride</td>
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<td>RAUS</td>
<td>'Regelmässiger Auslauf im Freien', Swiss federal programme on sufficient access to range and/or pasture in accordance with the Swiss Ordinance on Direct Payments (SR 910.13)</td>
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<td>Swissmedic</td>
<td>Swiss Agency for Therapeutic Products</td>
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<td>UAA</td>
<td>utilized agricultural area</td>
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<tr>
<td>UHT</td>
<td>ultra-high temperature processing or ultra-heat treatment; a method of sterilizing milk and milk products by briefly heating them above 135°C (275°F)</td>
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<tr>
<td>UV</td>
<td>ultraviolet light; invisible electromagnetic radiation with a wavelength from 1 nm to 380 nm</td>
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<td>WPO</td>
<td>Swiss Waters Protection Ordinance (SR 814.201)</td>
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All Swiss federal laws and ordinances may be obtained from the Swiss Federal Office for Buildings and Logistics (FBL) (formerly the Federal Printed Matter and Materials Centre, or EDMZ), 3003 Bern, Tel. 031 325 50 50, or downloaded from the Swiss Federal Council website: www.admin.ch → Federal Law
Legal Notice

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'BOURGEON' is a registered trademark with the Swiss Federal Institute of Intellectual Property (CH-3003 Bern) and is entered under the registration number P-494456.

'GEMMA' is a registered trademark with the Swiss Federal Institute of Intellectual Property (CH-3003 Bern) and is entered under the registration number P-494458.

'BUD' is a registered trademark with the Swiss Federal Institute of Intellectual Property (CH-3003 Bern) and is entered under the registration number P-494459.
Part III: Standards for Processing and Trade

General requirements

**Quality**

Higher production quantities must not be achieved at the expense of quality.

The best possible sensory and nutritional quality is the aim. Constituent substances which contribute to quality are preserved along the entire production chain, while constituent substances which detract from quality are minimized.

Organic agriculture yields healthy food while conserving the environment to the greatest possible extent. It therefore acts in the interests of consumers and their health.

**Raw materials, ingredients and products**

A ‘Bud’ product is made from ‘Bud’ raw materials and ‘Bud’ ingredients.

A ‘Bud’ product does not contain any added colouring or flavouring agents. Synthetic substances may not be used in the production of ‘Bud’ products. Like all organic products, ‘Bud’ products are produced without the use of any genetically modified or irradiated raw materials or ingredients.

The chapters covering individual products specify the use of non-agriculturally produced ingredients, additives and processing aids. These are positive lists; components not included on these lists are not permissible.

The product-specific chapters also define cases in which individual raw materials or ingredients may be used in the production of certain products, either in organic or non-organic quality instead of ‘Bud’ quality. Raw materials or ingredients that are included in the name of the product must always be of ‘Bud’ quality.

Only raw materials which cannot be obtained in Switzerland or are not available in sufficient quantities are imported. In such cases, they primarily come from European or Mediterranean nations. If they are not available there, they may be procured from more distant countries.

The importation of raw materials from outside Switzerland is restricted if there is sufficient domestic production (see part V).

**Minimal use of additives and processing aids**

In general, ‘Bud’ products must be processed without additives or processing aids unless the use of these substances is necessary for technical reasons. The use of synthetic substances in the production of ‘Bud’ products is prohibited. Additives and processing aids must be listed in the product-specific directives.

**Careful and minimal processing**

‘Bud’ products are produced with care to preserve the raw materials that contribute to their quality, while unnecessary processing is avoided. Biological, mechanical and physical methods are employed. Chemical processing, irradiation and microwave treatment are prohibited. The permissible processing methods are defined specifically for each product.

**Processing outside of Switzerland**

‘Bud’ products are produced in Switzerland whenever possible. Processed products may only be imported if they cannot be sourced otherwise (e.g., products with a Protected Designation of Origin [PDO]) or if it is more effective to transport the imported raw materials in a processed state rather than in an unprocessed state (processing in the country of origin).

**Air freight**

Air freight of raw materials, semi-processed products and finished products is prohibited.

**Truth in labelling: ‘Bud’ products live up to expectations**

‘Bud’ products live up to all reasonable expectations. The processing, the presentation of the products and the information provided on the packaging are therefore important.
Pest control
As a matter of principle, organic agriculture uses natural substances and methods to control pests. This principle also applies to storage and processing facilities. The aim is to prevent infestations and forego the use of synthetic pest control substances. Preventative measures such as thorough hygiene and good production practices are therefore of primary importance and take precedence over all other forms of pest control. If it becomes necessary to control an infestation, only the measures and agents listed in these standards may be used. Alternative methods such as beneficial organisms or inert gases should be given preference.

If pesticides are used, they must never come into direct contact with 'Bud' products. Appropriate measures must be taken to ensure compliance. The direct use of pest control substances is only permitted in exceptional cases; only pest control substances approved by Bio Suisse may be used.

1.1 Basic principles

1.1.1 Legal requirements
All processes must comply with legal requirements, in particular the following laws and regulations:1

- Swiss Federal Ordinance on Foodstuffs and Consumer Products (SR 817.02)
- Hygieneverordnung (SR 817.024.1) (Swiss Ordinance on Food Hygiene)
- Verordnung über Fremd- und Inhaltsstoffe (SR 817.021.23) (Swiss Ordinance on Foreign Substances and Constituents in Food)
- Zusatzstoffverordnung (SR 817.022.31) (Swiss Ordinance on Food Additives)
- Swiss Ordinance on Organic Farming and the Labelling of Organically Produced Products and Foodstuffs (SR 910.18)
- Swiss EAER Ordinance on Organic Farming (SR 910.181)
- Verordnung des EDI betreffend Information von Lebensmitteln LIV (SR 817.022.21) (Swiss FDHA Ordinance on Information about Foods)
- other legal requirements that pertain to specific products

1.1.2 General rules for processing
The following basic principle applies: If processing methods, ingredients or additives are not specifically listed as permissible in the product-specific chapters, they are not permitted.2

The lists of permitted processes, ingredients, additives, etc. provide a snapshot and represent the current level of knowledge with regard to existing and approved 'Bud' products. The aim is to work with licensees and on-farm processors to continue developing and improving on these requirements. Suggestions to this effect can be submitted to the LCPT at any time.

With few exceptions, the product-specific requirements apply to on-farm processors as well.

1.2 Licence contract
By concluding the licence contract, the licensee agrees to comply with the requirements of the Bio Suisse standards, including product-specific requirements, as soon as the contract takes effect. In addition, the licence contract regulates the conditions for use of the protected 'Bud' trademark. An appendix to the licence contract lists the products and product categories that are eligible to bear the 'Bud' logo.

New products and product categories that are intended for distribution with the 'Bud' logo must first be authorized by Bio Suisse. Once a product is authorized by Bio Suisse, it is included in the licence contract.

A licence application must be submitted in writing to Bio Suisse for this purpose. It must contain detailed information on the new product, including the composition, list of suppliers, processing description, packaging material specifications and label designs. Licence application forms can be obtained from the Bio Suisse head office or the Bio Suisse website (www.bio-suisse.ch).

If the licensee opens a new production site or makes significant changes to existing premises, approval must also be sought from Bio Suisse in the form of a licence application.

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1 Available from the Swiss Federal Office for Buildings and Logistics (FBL), 3003 Bern, Switzerland, phone: ++41 (0)31 325 50 00; available online [in German] at www.admin.ch ➔ Federal Law ➔ Search
2 Please note: In the product-specific requirements, examples are given – in italics – of relevant processes, ingredients and materials which are not permitted under the Bio Suisse standards. These lists of prohibited processes, ingredients and materials are not comprehensive. The above-mentioned principle applies.
Changes to approved products that go beyond the scope of the product-specific requirements as outlined (e.g., new formulas containing non-listed additives and processing aids, different processing methods, packaging processes, etc.) must be authorized by Bio Suisse. In such cases, a new licence application must be submitted to Bio Suisse.

Changes in postal addresses, telephone numbers, fax numbers and e-mail addresses as well as new contact persons should be communicated to Bio Suisse.

1.3 Ingredients, additives and processing aids

'Bud' products must be made from 'Bud' raw materials and 'Bud' ingredients.

The use of ingredients that are certified to CH organic, EU organic or similar standards, as well as of ingredients without organic certification, is outlined in the product-specific directives.

The percentage of non-organic ingredients must not comprise more than five percent of all agricultural ingredients at the time of processing. For their use to be permissible, non-organic ingredients must be listed in Part D, Appendix 3 of the Swiss EAER Ordinance on Organic Farming (SR 910.181) or have been specially authorized by the FOAG. Bio Suisse may issue additional restrictions.

The same component may not be obtained concurrently from organic and non-organic sources.

Products from 'Bud' in-conversion operations may be sold under the 'Bud' in-conversion logo. Products carrying the 'Bud' logo may not contain any ingredients from farming operations in conversion; otherwise they must be labelled as in-conversion products.

Raw materials grown in the wild may be used, provided they have been collected in accordance with the standards for wild collection (part IV).

Delivery notes for the raw materials used in the production of 'Bud' products must be available on the premises at all times (as per part III, chapters 1.4 and 1.5).

The use of additives and processing aids is to be avoided whenever possible. Only substances obtained through physical separation processes, cooking processes and/or fermentation processes are permitted as additives.

Lists of permitted additives are provided in the product-specific processing directives. If the use of an additive is permitted for a specific product, this permission does not automatically apply to other products.

Bio Suisse does not permit the use of colouring agents.

1.4 Procurement of raw materials and traceability control

Raw materials and semi-processed products must be approved by Bio Suisse in order to be used in the production of 'Bud' products. The approval of semi-processed 'Bud' products is not synonymous with a general authorization for use in composite products. Their use will be reviewed on a product-specific basis, giving due consideration to requirements pertaining to careful processing, consumer deception and reconstitution.

For a raw material to be used in the production of 'Bud' products, the existence and validity of the documents listed from part III, sections 1.4.1 to 1.4.3 must be verified (documents must be available in digital or hard copy). Verification must take place before the first delivery and at least once per year thereafter.

1.4.1 Direct purchasing from 'Bud' producers

Required documents: 'Bud' approval of the producer and 'Certificate for Organic Products' (hereinafter referred to as 'certificate').

Delivery note:
Every delivery comes with a delivery note which clearly states that the delivered goods are 'Bud' products.

1.4.2 Purchasing from another Bio Suisse licensee

Required documents: supplier's 'Bud' attestation and certificate.

The licenced products are listed on the 'Bud' attestation; the product categories are given on the certificate.
Delivery note and invoice:
The fact that a product is a 'Bud' product must be indicated on the delivery note and invoice in all cases. For every delivery, the following information must be included in the accompanying documentation:
- reference to the 'Bud' or Bio Suisse (e.g., 'Bud' Tutti-Frutti Muesli)
- indication of in-conversion products
- indication of the country of origin for imported goods, or at least the designation 'import'
- itemization of the licence fees on every invoice (exceptions: as per part III, section 1.10.4.2) to enable the recipient to deduct the licence fees which the supplier has already paid
- indication that the delivered goods are 'Bud' products; This is of particular importance because many licensees also process or market other organic products which may not be used in the production of 'Bud' products

1.4.3 Direct imports
Prerequisite: The importer must hold a licence contract, and the authorization to import must be included in the appendix of the licence contract.

Required document: 'Bud' stamp of approval.

Imported products must also comply with the Bio Suisse standards.
The importer must document every imported batch with a 'Bud' stamp of approval issued by Bio Suisse.

Detailed instructions for the importation of 'Bud' products can be obtained from the Bio Suisse head office or the Bio Suisse website (www.bio-suisse.ch).

1.5 Receipt of goods and traceability control
As a rule, all containers and all delivery units must be clearly marked by the supplier as 'Bud' products. In the case of direct imports, the rule correspondingly applies to the responsible certification body in the foreign country.

Upon receipt of goods it must be determined whether the goods are clearly identified as 'Bud' products and whether the information listed above is supplied on the shipping documents. If the labelling and information are missing or incorrect, the goods must either be sent back or utilized as non-organic products.

When licensees are inspected (at least once per year), they must prove that they have complied with and are complying with the Bio Suisse standards. Traceability control is one key aspect of this inspection. The licensee must prove that sufficient quantities of 'Bud' raw materials were purchased to produce the products that were sold under the 'Bud' logo. The proportion of ingredients in formulas, the output and the unused stock must all be taken into account. For the licenced products to receive certification, the amounts must add up.

The key requirement for traceability control is that the above-mentioned documentation must be available and complete.

Maintaining a digital inventory of incoming and outgoing goods or manually creating an overview of raw materials purchased and products sold can significantly reduce the time and effort needed for traceability control.

1.6 Measures to ensure GMO-free products
The use of genetically modified organisms (GMOs) and products produced with the aid of GMOs is prohibited under the Bio Suisse standards.

The following measures must be taken to safeguard against the use of GMOs and their derivatives in the production of 'Bud' products:
- In the case of ingredients of agricultural origin for which there is a risk that genetically modified varieties were used, only certified organic ingredients may be used in 'Bud' products. The same rule applies to additives which have been physically extracted from agricultural products (e.g., soy lecithin).
- In the case of at-risk additives and processing aids as well as cultures (e.g., organic acids, yogurt cultures, rennet and enzymes), the manufacturer of the product must provide verification that it does not contain GMOs. The form confirming contractual compliance with the prohibition of genetically modified organisms in accordance with Council Regulation (EC) No. 834/2007 in its applicable version and the Swiss Ordinance on Organic Farming (SR 910.18) can be obtained from the Bio Suisse head office or the Bio Suisse website (www.bio-suisse.ch).
- At-risk additives, processing aids and cultures are indicated with a ▼ in the product-specific requirements.
1.7 Processing procedures and methods

1.7.1 General requirements
Products that are to carry the protected ‘Bud’ logo must be carefully processed using only mechanical, physical, cooking or fermentation processes or combinations thereof.

Unnecessary processing or reprocessing of ‘Bud’ products is not permitted, nor is production from isolated food substances.

As a rule, processes and treatments which use ionizing radiation or microwaves are prohibited. The principles will be evaluated by the LCPT for each separate product category on a case-by-case basis. For this reason, universally applicable guidelines for approved processes cannot be provided. Approved processes for each product category are listed in the product-specific requirements.

1.7.2 Use of micro-organisms, enzymes and special processes
Foods may not contain any genetically modified organisms or their derivatives. Permitted enzymes are listed in the product-specific directives on processing.

1.7.3 Chemical processing of foods
The chemical processing of foods or the chemical alteration of substances in food is prohibited. Adjustment of the pH level is permitted when justified. The use of permitted additives and processing aids (as per part III, chapter 1.3) is not considered chemical processing for the purposes of these standards.

1.8 Segregation

1.8.1 Processing
Operations which process raw materials and products that are certified to Bio Suisse, CH organic or EU organic standards (or equivalent) as well as non-organic raw materials and products must guarantee that a sufficient degree of segregation is maintained in the facility. Emptying the equipment and machinery often does not suffice. Whenever possible, they must also be cleaned between processing non-organic and certified organic products. Otherwise, the operation must determine a sufficient batch size (‘separation batch’) to push out any residues of non-organic materials and/or materials which are certified to Bio Suisse, CH organic or EU organic standards (or equivalent). The size of the separation batch must be determined in consultation with the responsible certification body.

1.8.2 Storage
Products from organic agriculture must be stored in such a manner that they cannot be commingled or confused with non-organic products. Non-organically and organically grown products may only be stored together if they are packaged and labelled, ready for sale. Storage rooms and containers for unpackaged products must be kept separate and be specially labelled. Exposure to any pesticides that might previously have been used in these areas and containers must be ruled out. Lifts, pipes, etc. must be free from residues of any non-organically grown products.

1.8.3 Transport
Organically and non-organically grown products may only be transported together if they are appropriately packaged and individually labelled. The packaging used during transport must conform to the packaging requirements set out in these standards.

1.9 Packaging

1.9.1 General requirements
Packaging systems which combine optimal product protection with the least harmful environmental impacts are to be used. Where practicable, systems which allow for the re-use of containers should be utilized.
1.9.2 Packaging materials
The LCPT determines which packaging materials are permitted. The same general principles as for processing methods apply here as well. For each product, the type of packaging that is least harmful to the environment must be selected:
- Reusable packaging systems should be utilized whenever possible; this applies to retail packs as well as to wholesale and bulk containers.
- Materials made from renewable resources (e.g., glass, cardboard, recycled PET, etc.) should be used whenever possible.
- Over-packaging should be avoided at all times.
- Packaging materials containing chlorine (e.g., PVC) may not be used.
- Vacuum-metalized materials are permitted.
- Metal matrix composite packaging and pure aluminium foils are only permitted in justified cases.

1.10 Labelling
1.10.1 General requirements
The following products are permitted to carry the 'Bud' logo if they are produced in accordance with the Bio Suisse standards and are covered by a valid licence contract:
- food (food and beverages, including luxury food)
- food ingredients (such as cultures, essential oils, essences and plant extracts)
- pet food
- unprocessed agricultural products such as ornamental plants, cut flowers, seeds and planting stock, juvenile animals, wool, pelts and beeswax
- animal feed composed of 100 percent 'Bud' raw materials.

In the following cases, use of the 'Bud' logo may also be extended to additional products which are covered by a valid licence contract, subject to the restrictions listed below:
- 'Bud' declaration logo: In the case of the following products, individual raw materials on the list of ingredients may be marked with the word 'Bud' or a small image of the 'Bud' without the words 'Bio' and 'Suisse' in front of the raw material in question:
  - cosmetic products
  - natural medicines and tinctures
  - textiles, wool products, pelts and leather goods
  - beeswax products
  - products not compliant with the basic principles of Bio Suisse due to legal requirements (e.g., infant foods with added vitamins)

The product should be labelled as in the following example: 'Homeopathic medicine made from thymus vulgaris'. Neither the 'Bud' logo nor the term 'Bud' may be used in the product name. No connection may be drawn between compliance with the Bio Suisse standards and the effectiveness of the product. In the case of products made from fresh plants, the term and logo 'Bud' may be used in the product name.
- 'Bud' auxiliary input logo for auxiliary agricultural inputs (fertilizers, soil improvers, commercial substrates, etc.): Products that are approved and recommended for use in organic agriculture may carry the 'Bud' auxiliary input logo.
- 'Bud' auxiliary input logo for animal feeds: animal feeds in which at least 90 percent of the organic matter is composed of 'Bud' raw materials may carry the 'Bud' auxiliary input logo.

1.10.2 Market presence
1.10.2.1 General requirements
Provided a contract with Bio Suisse has been concluded, the protected 'Bud' logo may be used under the following conditions:
Packaging must comply with the following rules, and print templates must always be submitted to the Bio Suisse head office for approval prior to printing.

The Bio Suisse Steering Committee may stipulate secondary brands which may be used alongside the 'Bud' collective trademark. The relevant provisions are issued by the Steering Committee in a set of rules on secondary branding.

Certain graphic design principles also apply to packaging and advertising material carrying the 'Bud' logo. Design principles and labelling requirements are summarized in the Corporate Design Manual (available from Bio Suisse or the Bio Suisse website).
1.10.2.2 'Bud' products made in Switzerland from Swiss raw materials
In the case of products which contain a minimum of 90 percent raw materials originating in Switzerland or the Principality of Liechtenstein and which were produced in Switzerland or the Principality of Liechtenstein, the 'Bud' logo is supplemented with the words 'BIO SUISSE'. When secondary brands are used as per part III, section 1.10.2.1, the word 'SUISSE' is removed.

Example of use of the 'Bud' logo

Wholemeal flour

1.10.2.3 'Bud' products made with imported raw materials
In the case of products containing less than 90 percent Swiss-grown raw materials, the 'Bud' logo is supplemented with the word 'BIO'. Imported organic products that carry the 'Bud' logo must fulfil the requirements set out in part V. The calculation of percentage refers to the agricultural ingredients at the time of processing. Raw materials originating in the Principality of Liechtenstein are considered equivalent to those originating in Switzerland.

1.10.2.4 'Bud' declaration logo
In the list of ingredients and/or raw materials used in non-food products, the 'Bud' must appear without the words 'BIO' and 'SUISSE'. In such cases, the 'Bud' declaration logo must clearly relate to the ingredients/raw materials produced in accordance with these standards, and it must match the rest of the lettering in terms of colour and font size.

1.10.2.5 'Bud' in-conversion logo for agricultural products
Products from operations in conversion to the Bio Suisse standards may be sold under the 'Bud' in-conversion logo. Moreover, all in-conversion products must bear the declaration "Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft" ('Produced under the terms of conversion to organic farming.') The sentence is compulsory as to its wording.
For products that contain a minimum of 90 percent raw materials originating in Switzerland or the Principality of Liechtenstein and were produced in Switzerland or the Principality of Liechtenstein:

Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft.

For products comprising more than ten percent raw materials originating outside of Switzerland:

Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft.

The 'Bud' in-conversion logo must be used as shown, without the word 'BIO'. The following restrictions also apply:
- The compulsory sentence regarding in-conversion products and any reference to organic farming must appear in a manner which is not more prominent than the product name in terms of colour, size and font.
- The words 'organic farming' shall not be more prominent than the words 'produced under terms of conversion to'.
- Products that carry the 'Bud' in-conversion logo may not be marketed as organic products in the EU.
- The 'Bud' in-conversion logo may not be more prominent than the compulsory sentence. Ideally, the 'Bud' in-conversion logo and the compulsory sentence will form a single unit (print templates can be requested from Bio Suisse).
- The product name may only contain a reference to organic farming if the product contains no more than one ingredient of agricultural origin.
Compulsory sentence regarding in-conversion products
The following sentence must appear on all in-conversion products as per the Swiss Ordinance on Organic Farming (SR 910.18), Art. 20:

<table>
<thead>
<tr>
<th>Language</th>
<th>Sentence</th>
</tr>
</thead>
<tbody>
<tr>
<td>German</td>
<td>Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft</td>
</tr>
<tr>
<td>French</td>
<td>Produit dans le cadre de la reconversion à l'agriculture biologique</td>
</tr>
<tr>
<td>Italian</td>
<td>Prodotto nel quadro della conversione all'agricoltura biologica</td>
</tr>
<tr>
<td>English</td>
<td>Produced under the terms of conversion to organic farming</td>
</tr>
</tbody>
</table>

The sentence is compulsory as to its wording.

Examples of labelling 'Bud' in-conversion products
Swiss ‘Bud’ in-conversion product with one agricultural ingredient (single-ingredient product): The compulsory sentence regarding in-conversion products must be next to the product name.

Carrots

![O UMSCHALTUNG](image)

Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft.

Imported ‘Bud’ in-conversion product with multiple agricultural ingredients:

Five-grain flakes

![O UMSCHALTUNG](image)

Hergestellt im Rahmen der Umstellung auf die biologische Landwirtschaft.
1.10.2.6 **‘Bud’ in-conversion logo for processed products**

In individual cases, processed new products which are in compliance with the Swiss Ordinance on Organic Farming (SR 910.18) but which do not yet fully comply with the Bio Suisse directives may temporarily be labelled with the ‘Bud’ in-conversion logo. The LCPT determines which deviations from the directives are acceptable. Products in this category are subject to authorization. Authorizations are valid for a maximum of two years. After this period the product must fully comply with the directives. Should this not be the case, any reference to the 'Bud' must be removed.

Raw materials that originate from a farming operation that is in the process of converting to organic farming (as per part III, section 1.10.2.5) may not be marked with the ‘Bud’ in-conversion logo for processing.

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1.10.2.7 **‘Bud’ auxiliary input logo**

Products not destined for human consumption but permitted as auxiliary inputs for organic farming may be labelled with the ‘Bud’ auxiliary input logo (see image).

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1.10.3 **Labelling requirements**

1.10.3.1 **General requirements**

Bio Suisse labelling requirements go beyond the legal provisions outlined in the Swiss Ordinance on Labelling and Advertising of Foodstuffs (SR 817.022.21) and, in the case of certain products, additional relevant information must be provided to the consumer. The principal processing methods, the address of the processor or distributor, and the certification body must be listed on the ‘Bud’ product. Whenever possible, the country of origin should be given. If this is not possible, 'import' must appear on the product.

The LCPT has the right to request that the deep-freezing of hydrous products be declared.
1.10.3.2 **List of ingredients and additives**

In addition to the ingredients, all additives must be listed under their generic names as well as either their E number (European Food Safety Authority code) or their individual designation.

Organically cultivated agricultural ingredients must be declared as such. This labelling requirement may not be circumvented by listing multi-component substances (ingredients or additives which are composed of more than one component) as single items (also known as a ‘carry-over’).

If spices and/or herbs comprise less than two percent of the total weight of the product, they may simply be listed under the designation 'spices and/or herbs'. When inspections are carried out, a complete and accurate listing of the mixture’s ingredients must be available. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).

Multi-component flavouring ingredients (e.g., bouillon, spice blends) that comprise less than two percent of the total weight of the product may be listed by their collective designation. Problematic components (e.g., yeast, lecithin) or additives must always be declared.

**Clarifications**

Additives that do not have a generic name are to be listed by their individual designation and E number. Organically produced agricultural ingredients are to be declared as follows:

- **organic ingredient**
- **ingredients:**
  - All agricultural ingredients were organically produced. (at the end of the list of ingredients)
- **ingredient** *
  - *organically produced* (at the end of the list of ingredients)

The list of ingredients (including formulas) must be printed in a size and font that match the rest of the informational text.

Packaging texts that refer to the absence of additives which are prohibited under the Bio Suisse directives (e.g., 'no added colourings') are only permitted when they have a direct, meaningful connection to the product and when non-organic products sometimes contain this additive. A general reference to the Bio Suisse requirements in the accompanying text is always permissible.

Positive declarations permitted by the Swiss Federal Office for Agriculture (FOAG) or the Swiss Federal Office of Public Health (FOPH) which are truthful and not misleading may also be printed on the packaging of ‘Bud’ products. Furthermore, a description of the added value offered by ‘Bud’ products in comparison to products which only comply with the Swiss Ordinance on Organic Farming (SR 910.18) is permitted.

**Examples of lists of ingredients**

1. Single-ingredient product: peppermint tea

| Ingredients: | Organic peppermint leaves (Germany) |

2. Multi-ingredient product: muesli

| Ingredients: | Oat flakes (CH), sultanas (Turkey), sugar (Paraguay), sesame oil (Peru), wheat flakes (CH), banana pieces (Panama), hazelnuts (Italy), coconut flakes (Sri Lanka). All agricultural ingredients were organically produced. |

| Ingredients: | Oat flakes* (CH), sultanas* (Turkey), sugar* (Paraguay), sesame oil* (Peru), wheat flakes* (CH), banana pieces* (Panama), hazelnuts* (Italy), coconut flakes* (Sri Lanka). * organically produced |

In the case of farmed fish, the label must state ‘organically bred’ rather than ‘organically produced’; in the case of products collected in the wild, the label must state ‘certified wild collection’.

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1 Water, salt, cultures and additives are not agricultural ingredients. There is no need to list them as organic/non-organic.
2 D: Bio-Zutat; F: ingrédient bio; I: ingredienza bio.
3 Or ‘organically bred’ or ‘certified wild collection’, respectively.
4 D: aus biologischer Landwirtschaft; F: de l’agriculture biologique; I: proveniente dall’agricoltura biologica.
3. In the case of a product containing ingredients of non-agricultural origin, the declaration appears as in the following example (sea salt and kelp are not organic):

**Seasoned salt**

<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>* organically produced</td>
<td></td>
</tr>
</tbody>
</table>

1.10.3.3 **Products collected in the wild**

Products that consist entirely of plants collected in the wild must be declared as such. If products contain both wild and cultivated ingredients, the former must be declared as such in the list of ingredients (e.g., as from ‘certified wild collection’).

1.10.3.4 **Declaration of the origin of raw materials**

The origin of the raw materials must be declared.

a) **'BIO SUISSE' 'Bud' products**

Products carrying the 'BIO SUISSE' 'Bud' logo do not require any further declaration of origin. This rule does not apply to ingredients that give the product its name or its featured or defining characteristics.

b) **'BIO' 'Bud' products**

The declaration of the origin of raw materials applies to the principal agricultural ingredients. In the case of ingredients which comprise less than 10 percent of the total product, the declaration of origin may be omitted. This rule does not apply to ingredients that give the product its name or its featured or defining characteristics. The exact country of origin of every principal agricultural ingredient must be declared.

In the case of multi-ingredient products, the country of origin should be included in the list of ingredients in parentheses following the ingredient in question. If this is not possible, the countries of origin can also be declared immediately following the list of ingredients, listed in descending order according to the amounts contained in the product. The declaration of origin can also be presented as a table. The country of origin can be declared using the customary abbreviation (e.g., CH = Switzerland, D = Germany).

In justified cases, the countries can be summarized in geographic regions rather than listed individually. The geographic regions are then divided into Europe, Eastern Europe, Asia, Africa, Australia, North America, Central America and South America. Whenever possible, the use of such summarized declarations should be avoided. The declaration of origin of the raw materials must be printed in a size and font that match the rest of the information provided in the list of ingredients.

c) **'Bud' declaration products**

The declaration of origin for products that carry the 'Bud' declaration logo is analogous to the declaration for 'BIO' 'Bud' products.

d) **'Bud' in-conversion products**

The declaration of origin for products that carry the 'Bud' in-conversion logo is analogous to the declaration for 'BIO SUISSE' or 'BIO' 'Bud' products.

e) **Examples of declarations of the origin of raw materials**

**Single-ingredient product: peppermint tea**

| Ingredients: | Organic peppermint leaves (Germany) |

**Multi-ingredient product: muesli**

| Ingredients: | Oat flakes (CH), sultanas (Turkey), sugar (Paraguay), sesame oil (Peru), wheat flakes (CH), banana pieces (Panama), hazelnuts (Italy), coconut flakes (Sri Lanka). All agricultural ingredients were organically produced. |
### 1.10.3.5 Information on processing methods

The principal processing methods must be listed on the label of ‘Bud’ products. If there is a strong adverse effect on quality, raw materials which were preserved by deep-freezing must be declared as such on the label.

**Clarifications**

Processing methods which are subject to declaration are listed in the following directives under the specific products in the chapter titled ‘Labelling’.

Information on processing methods must be listed in the same or larger font size as the information in the list of ingredients. If individual product ingredients underwent processing methods which are subject to declaration, the declaration must be made in conjunction with the ingredient in the list of ingredients.

Declaration in the list of ingredients is not necessary if the final product has undergone a more intensive processing method that is also subject to declaration. In cases of uncertainty, the LCPT will determine whether the processing method is subject to declaration.

**Examples of information on processing methods**

<table>
<thead>
<tr>
<th>BIO</th>
<th>Apple yogurt</th>
</tr>
</thead>
</table>

- Ingredients: Homogenized and pasteurized milk* (CH), apples* (CH), sugar* (Paraguay)
- * organically produced

### 1.10.3.6 Declaration of the processor or distributor and the certification body

The address of the processor or distributor and the certification body must be listed on the label of ‘Bud’ products.

**Address of the licensee as processor or distributor**

The processor or distributor must be listed by name, postal code and city as well as the addendum 'Bud' licensee'. If the processor is named as the licensee, the distributor is not required to hold a licence contract with Bio Suisse. If the distributor is named as the licensee, both the distributor and the processor are required to hold a licence contract with Bio Suisse.

In exceptional cases, the addendum 'Bud' licensee' may be omitted for reasons of space. The licensee’s name, postal code and city must always be listed. If the distributor is listed as the licensee, it is recommended that the processor be listed.

Additional companies (e.g., contracting processors) need not be listed.

**Address of the on-farm processor as processor or distributor**

In the case of products which are processed on farming operations, the ‘Bud’ producer (farmer) must be listed on the product by name, postal code and city. If production is contracted to a processing operation, it is recommended that the contracting processor be listed.

**Designation of the certification body**

The certification body of the company which carried out the last production or processing step must be listed on every ‘Bud’ product. In accordance with the Swiss Ordinance on Organic Farming (SR 910.18), the standard international country abbreviation, the word ‘organic’ and the reference number of the certification body must be listed (see examples).
a) Product produced and/or processed in Switzerland: The certification body for all ‘Bud’ products produced and/or processed in Switzerland must be listed on the packaging. The certification body must be approved by Bio Suisse.

b) Product produced and/or prepared outside of Switzerland: The certification body outside of Switzerland responsible for the last processing step must be listed. If the product undergoes further processing in Switzerland, the Swiss certification body must be listed on the packaging.

* Raw materials originating in the Principality of Liechtenstein are considered equivalent to those originating in Switzerland.

Examples of declaration of the processor or distributor and the certification body

<table>
<thead>
<tr>
<th>Address of the processor or distributor:</th>
<th>Licensee: Muster AG, 1234 Musterhausen</th>
</tr>
</thead>
<tbody>
<tr>
<td>or</td>
<td>‘Bud’ licensee: Muster AG, 1234 Musterhausen</td>
</tr>
<tr>
<td>Address of the producer:</td>
<td>Hans Muster, 5678 Musterwilien</td>
</tr>
<tr>
<td>Declaration of the certification body:</td>
<td>CH-Bio-XXX</td>
</tr>
<tr>
<td></td>
<td>Instead of XXX, the SAS reference number of the certification body should be given, i.e.:</td>
</tr>
<tr>
<td></td>
<td>004 for IMOswiss AG</td>
</tr>
<tr>
<td></td>
<td>006 for bio.inspecta AG</td>
</tr>
<tr>
<td></td>
<td>038 for ProCert AG</td>
</tr>
<tr>
<td></td>
<td>086 for Bio Test Agro AG (BTA)</td>
</tr>
<tr>
<td>Certification body outside of Switzerland:</td>
<td>EU code number or international code number (the number can be obtained from the inspection body)</td>
</tr>
</tbody>
</table>

1.10.3.7 Packing and product labels

Every product must be traceable to its producer. Where products from different origins are commingled in storage or during processing, the origins must be identifiable from the records.

Packing labels for fruit and vegetable containers (IFCO, G food containers) and product labels for packaged fruits and vegetables

Packaging logs must be kept to ensure traceability. Every physical step (producer, trader, packager) that the product passes through must be recorded. The producer and the packager must be recorded on the packing or product labels. This information can be provided in the form of codes or names. The certification body must be listed on the label.

1.10.4 Invoices and delivery notes

1.10.4.1 The ‘Bud’ designation on delivery notes and invoices

‘Bud’ products must be declared as such on invoices and delivery notes. The article description must clearly indicate that the products are ‘Bud’ products. When a delivery note includes products of differing quality (e.g., ‘Bud’, ‘in-conversion Bud’, COA, IP, non-organic), each article must be clearly designated.

1 According to the Swiss Ordinance on Organic Farming (SR 910.18), ‘preparation’ comprises the processing, preservation and packaging of a product.
Furthermore, the country of origin or the designation 'import' must be listed for every article on a delivery note or invoice. The use of the 'Bud' logo is only allowed in the header of invoices and delivery notes if only 'Bud' products are listed on the documents. Templates must always be submitted to Bio Suisse for approval before printing.

1.10.4.2 Itemization of licence fees

Licence fees must be listed on invoices. The invoice must clearly indicate which products are subject to licence fees. The licence fees may be listed in two ways:

1. Licence fees not included in the sales price. The licence fees are listed as a separate item on the invoice: 'Bio Suisse licence fees, CHF 75.00'.
2. Licence fees included in the sales price. The licence fees are indicated in the footer with the statement 'incl. 0.9% Bio Suisse licence fees'.

Licensees with an annual turnover from 'Bud' products of up to CHF 100,000.00 are not permitted to include the statement 'incl. 0.9% Bio Suisse licence fees' on invoices because they pay a flat fee. Their customers do not have the right to deduct the fee. This is the only way that the reduced-price basic licence can be granted. Should this statement appear on their invoices anyway, then they must pay Bio Suisse the standard rate of 0.9% licence fees.

Details of licence fees are regulated by the fee schedule for the 'Bud' licence contract.

1.10.5 Use of the name of the Bio Suisse association

The Association of Swiss Organic Agriculture Organizations was founded in 1981 and has been using the name 'Bio Suisse' since 1998.

Clarifications

When writing the name 'Bio Suisse', the first letter of each word is capitalized; the words are not hyphenated. Exceptions are the letterhead and the logo, where the entire name is written in all capital letters. Whenever possible, name the Bio Suisse should be used in conjunction with the 'Bud' logo.

Examples of use of the name of the association

- Bio Suisse standards are high, strictly monitored requirements for permission to use the 'Bud' logo.
- As an umbrella organization for Swiss organic farmers, Bio Suisse has made the 'Bud' logo a symbol for premium quality.
- The Bio Suisse 'Bud' logo stands for organic products which meet strictly enforced standards.

1.10.6 Graphic design of the 'Bud' logo on packaging and labels

1.10.6.1 'Bud' logo orthography

The word 'Bud' must always be used in the singular. When the word 'Bud' modifies a noun, the two words are hyphenated. The word 'Bud' may not be written in all capital letters.

When the word 'organic' appears before a noun, the two words should never be hyphenated.

Examples:

- Producers of 'Bud' products are subject to stringent inspections.
- For X years, Company Y has produced 'Bud' products.
- The 'Bud' is one of the most well-known organic logos.

1.10.6.2 Graphic design of the 'Bud'

The combined word and figurative logo may not be altered. The 'Bud' logo must be easy to see and harmonious in appearance. The 'Bud' must stand alone and not be integrated into another logo or label. The background design should be kept simple. Sufficient contrast (to the colour of the packaging) must be ensured.

If a product is offered in various grades of quality ('Bud', IP, non-organic), there must be obvious differences in the graphic design of the different packaging. 'Bud' products must be labelled with a large 'Bud' logo.

---

1 D: Lizenzgebühren; F: droits de licences; I: tasse di licenza.
2 D: Bio Suisse (Vereinigung Schweizer Biolandbau-Organisationen); F: Bio Suisse (Association suisse des organisations d’agriculture biologique); I: Bio Suisse (Associazione svizzera delle organizzazioni per l’agricoltura biologica)
1.10.6.3 'Bud' logo colour
The original colour of the 'Bud' logo and the words 'Bio', 'Suisse', 'auxiliary inputs' and 'in conversion' is green (Pantone 361) or black. The colour of the Swiss flag is Pantone 485. In exceptional, justified cases, especially very small print runs, the Bio Suisse head office can approve other colours or the use of the 'Bud' logo as a 'negative'.

1.10.6.4 Fonts for additional wording
Futura Heavy fonts are used for words in/over/under the logo, e.g., 'Bio', 'Suisse', 'auxiliary inputs' and 'in conversion'. The declaration for in-conversion products ('Produced under the terms of conversion to organic farming') must be printed in the Frutiger Condensed font.

1.10.7 Examples of the graphic design of packaging, labels and delivery notes

Product label

Four-grain flakes

25 kg Art.-No. 12345

Ingredients: Wheat flakes*, rye flakes*, spelt flakes*, oat flakes*1
* organically produced
Best before: 1 Jan. 2017
'Bud' licensee: Muster AG, 1234 Musterlingen
Organic certification: CH-Bio-XXX

Product packaging

1. Ingredients:
   Pasta: Durum wheat semolina (USA, Canada), water, eggs (CH), salt
   Filling: Beef (CH), breadcrumbs (CH), spice blend (salt, yeast extract, vegetables, spices), rice starch, carrots, steam-processed sunflower oil, tomatoes, herbs.
   All agricultural ingredients were organically produced.

2. Pasteurized

3. Licensee:
   Name, postal code, city

4. Organic certification:
   CH-Bio-XXX

Notes
1. correct type of 'Bud' logo next to the name
2. list of ingredients and additives in descending order with designation of organic ingredients
3. declaration of the origin of the ingredients
4. information on processing methods
5. address of the processor or distributor
6. certification body
7. use of the 'Bud' logo and the Bio Suisse name in the supplementary information

1 Because this is a Swiss 'Bud' product, (BIO SUISSE 'Bud'), no declaration of the origin of the raw materials is necessary.
## Delivery note

<table>
<thead>
<tr>
<th>Article</th>
<th>Unit</th>
<th>CHF</th>
<th>Total CHF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic carrots CH 'Bud'</td>
<td>100 kg</td>
<td>1.50</td>
<td>150.00/*</td>
</tr>
<tr>
<td>Organic endives IMPORT Italy 'Bud'</td>
<td>100 heads</td>
<td>1.60</td>
<td>160.00/*</td>
</tr>
<tr>
<td>Organic eggplants IMPORT France 'Bud' in-conversion product</td>
<td>100 kg</td>
<td>2.60</td>
<td>260.00/*</td>
</tr>
<tr>
<td>Organic oranges IMPORT Israel EU organic</td>
<td>10 kg</td>
<td>3.00</td>
<td>30.00</td>
</tr>
<tr>
<td>Non-organic tomatoes</td>
<td>50 kg</td>
<td>4.00</td>
<td>200.00</td>
</tr>
</tbody>
</table>

Total before VAT: 800.00

Food items total VAT 2.40%: 800.00 19.20

Total incl. VAT: 819.20

* incl. 0.9 % Bio Suisse licence fees
1.11 **Cleaning agents**

The selection and use of cleaning agents must be undertaken so as to minimize negative environmental impacts.

1.12 **Pest control**

According to the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02), Article 49, all operations must be monitored internally for possible pest infestations, and pests must be controlled whenever necessary. In addition, the Swiss Ordinance on Protection against Dangerous Substances and Preparations (Chemicals Ordinance, SR 813.11) regulates the handling of the permitted substances.

The following sections define the special requirements for operations which store and/or process 'Bud' products. They regulate:

- prevention and monitoring
- pest control measures to treat acute infestation in areas used for the storage and processing of 'Bud' products
- which substances may be used to fight and prevent infestations
- precautions that must be taken to prevent contamination of 'Bud' products by pest control substances

1.12.1 **Scope of application**

1.12.1.1 **Farming operations**

Pest control measures for barns and outdoor areas of 'Bud' farming operations are governed by part II, chapters 2.6 and 4.1. For on-farm processors, the pest control substances named in this directive are only allowed if they are included in the list of approved auxiliary inputs. Beekeepers who have concluded a licence contract are subject to the same rules as farming operations.

Storage pests on farming operations: Substances listed as approved auxiliary inputs can be used without further authorization by Bio Suisse. All other substances may only be used with Bio Suisse authorization (LCP 5/2006, 13 June 2006, item 2.2). The application must be carried out by an approved pest control firm (as per appendix 2 to part III, chapter 1.12).

1.12.1.2 **Processing, storage**

Licensees are responsible for pest control, not only on their own operations, but also on operations which they contract. Licensees must inform contractors and any pest control firms of this directive and ensure that external pest control firms comply with this directive on their operations as well as on the contractors’ operations.

Operations with a food safety certification as per appendix 1 to part III, chapter 1.12 only have to integrate the requirements given in part III, section 1.12.4 into their existing concept (in particular, the requirements for the selection of pest control substances, for the prevention of contamination, and for the person/pest control firm that carries out the application).

The following do not fall within the scope of this directive:

- rooms and equipment which are not used for the preparation or storage of 'Bud' products and are in no way connected (including ventilation) to such rooms/equipment (e.g., heating equipment, offices, completely separate production and storage buildings)
- frozen storage warehouses

1.12.2 **Prevention and monitoring**

Prevention and monitoring are the best way to keep pest problems in the operation to a minimum. The following requirements therefore apply to all operations, adapted to their specific situation.

a) **Assign responsibilities.**

b) **Conduct regular training for staff.**

c) **Perform risk analyses.**

Objective: to determine the types, timing and locations of potential pest infestations.

d) **Perform vulnerability analyses.**

Objective: to define measures for improvement/prevention (structural, hygienic, etc.).
e) Set up a monitoring plan. 
At a minimum, a monitoring plan includes information on what must be monitored, who is responsible, and how, how often, when, and using what instruments the monitoring must be carried out. 
An operation must be inspected at least four times per year; in conformity with the WHO Guidelines for Good Manufacturing Practices in Food Processing, Bio Suisse recommends six inspections per year. When outdoor temperatures have an influence on pest infestations in the operation, bin, etc., the frequency of inspections should be increased.

1.12.3 Planning and carrying out pest control measures
Depending on whether an operation carries out the pest control monitoring and/or measures itself or contracts a Bio Suisse approved pest control firm (as per appendix 2 to part III, chapter 1.12), the following requirements apply. As per the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02), the licensee bears overall responsibility.

1.12.3.1 Pest control measures planned and carried out by an approved pest control firm

a) Responsibilities
The pest control firm installs and maintains the system. Where practicable, some individual tasks can be delegated to the licensee/contractor (e.g., checking traps).

b) Requirements
- The licensee/contractor must contract a pest control firm to deal with and monitor the relevant areas.
- The pest control firm must be approved by Bio Suisse (as per appendix 2 to part III, chapter 1.12) and must guarantee compliance with the requirements outlined in part III, section 1.12.4.

c) Documentation
The pest control firm documents monitoring and treatments in accordance with the Bio Suisse requirements. The documentation will be inspected during the audit of the pest control firm.

1.12.3.2 Pest control measures planned and carried out by a licensee or contractor

a) Responsibilities
The licensee/contractor is responsible for all applications and compliance with the Bio Suisse requirements.

b) Requirements
This is only permissible for licensees/contractors for which one of the following possibilities for exemption apply:
1. Food safety certification as per appendix 1 to part III, chapter 1.12.
2. Derogation from Bio Suisse allowing licensees/contractors to carry out pest control measures themselves.

When pest control measures become necessary, the requirements given in part III, section 1.12.4 must be met.

c) Documentation
If treatments with substances listed in appendix 3 to part III, chapter 1.2 were necessary, the licensee/contractor must submit an annual report containing an overview of all treatments applied over the course of the year and listing:
- the status of infestation (type of pests, equipment and/or room concerned)
- treatments (dates, active ingredients)
- precautions taken to avoid contamination of 'Bud' products
- suggestions for future improvements, with the goal of using less insecticide
- an evaluation of the effectiveness of improvements suggested in the previous year (How well were the measures implemented? Were they effective? Are further precautions necessary?)

The report must be submitted to the Bio Suisse head office without being specifically requested. The Bio Suisse head office may impose conditions in consultation with the LCPT. Operations which have not carried out any pest control measures are not required to submit a report.
1.12.3.3 Pest control measures partially planned and carried out by a licensee or contractor

a) Responsibilities
The pest control firm is responsible for carrying out the applications specified in its contract. The licensee/contractor is responsible for all applications not specified in the contract with the pest control firm.

b) Requirements
- Fogging and fumigation treatments must be carried out either by a Bio Suisse approved pest control firm or by an appropriately trained employee of the licensee/contractor. The responsible employee in the licensee’s or contractor’s operation must be licenced for general pest extermination (VFB-B) or pest extermination with fumigation agents (VFB-B) in accordance with FDHA regulations or must have received training and certification recognized by Bio Suisse.
- The pest control firm must be approved by Bio Suisse (as per appendix 2 to part III, chapter 1.12) and must guarantee compliance with the requirements outlined in part III, section 1.12.4.
- The licensee/contractor must install and maintain the pest control system in compliance with the requirements as per part III, section 1.12.4.
- Bio Suisse recommends an annual meeting between the pest control firm and the licensee/contractor to coordinate the measures which have been initiated.

c) Documentation
If treatments with substances listed in appendix 3 to part III, chapter 1.12 were necessary in the areas for which the licensee/contractor is responsible, an annual report must be submitted containing the following information:
- an overview of all treatments applied over the course of the year
- the status of infestation (type of pests, equipment and/or rooms concerned)
- treatments (dates, active ingredients)
- precautions taken to avoid contamination of 'Bud' products
- suggestions for future improvements, with the goal of using less insecticide
- an evaluation of the effectiveness of improvements suggested in the previous year (How well were the measures implemented? Were they effective? Are further precautions necessary?)

The report must be submitted to the pest control firm and the Bio Suisse head office without being specifically requested. The Bio Suisse head office may impose conditions in consultation with the LCPT. Operations which have not carried out any pest control measures are not required to submit a report.

1.12.4 Pest control in cases of acute infestation
All permitted substances and measures are given in appendix 3 to part III, chapter 1.12. The LCPT maintains the list of permitted measures and active ingredients.

In each specific case, it is the responsibility of the licensee/contractor or the contracted pest control firm to determine whether pesticides or biocides must be applied in the room requiring treatment. Of the substances registered in Switzerland for the treatment of each type of infestation, only those listed in appendix 3 to part III, chapter 1.12 may be used. Authorization must be received from the Bio Suisse head office before a registered substance which is not listed in appendix 3 to part III, chapter 1.12 may be used.

1.12.4.1 Direct application to products
All permitted substances and measures are given in appendix 3 to part III, chapter 1.12.

1.12.4.2 Localized applications in rooms and on equipment
All permitted substances and measures are given in appendix 3 to part III, chapter 1.12.
'Bud' products may remain in the room. However, they may not under any circumstances come in contact with pesticides. All pest control measures and precautions taken to prevent contamination must be documented.
1.12.4.3 Large-scale measures (fumigation and fogging) for rooms and equipment

The following requirements apply to all rooms:

a) Basic principles
   - Fumigation and fogging may only be used when there are no other alternatives. Before they are used, all other pest control methods for rooms and equipment (e.g., the use of beneficial organisms, thermal treatments) must be considered (as per appendix 3 to part III, chapter 1.2).
   - Fogging and fumigation treatments must be carried out by a Bio Suisse approved pest control firm or by an appropriately trained employee of the licensee/contractor. The responsible employee in the licensee’s or contractor’s operation must be licenced for general pest extermination (VFB-B) or pest extermination with fumigation agents (VFB-B) in accordance with FDHA regulations or have received training and certification recognized by Bio Suisse.

b) Conditions
   - All ‘Bud’ raw materials, semi-finished products and finished products must be removed from the rooms and equipment prior to treatment.
   - All permitted active ingredients are listed in appendix 3 to part III, chapter 1.12.
   - Strict attention must be paid to ensure that the gases and fumigation agents cannot reach and contaminate ‘Bud’ products through leaking bins or through pipes. If need be, ‘Bud’ products must be removed from neighbouring areas (bin compartments, etc.), or the rooms/compartments to be treated must be completely sealed off.
   - The operation must ensure that organic raw materials and products do not become contaminated when they are returned to storage (no residues on products).
   - In addition, the first production batch following treatment may not be marketed under the ‘Bud’ logo (with the exception of bin facilities). In bin facilities, thorough cleaning measures must follow fumigation to prevent contamination of organic products (see also the ‘Sorgfaltspflicht’ checklist; German only).
   - When fumigation takes place, products (raw materials, semi-processed products and finished products) in gastight packaging (e.g., gastight metal containers) must also be removed from the room which undergoes treatment.
   - When fogging takes place, raw materials, semi-processed products and finished products in gastight packaging (e.g., gastight metal containers) may remain in the room which undergoes treatment.
   - Following fogging, the rooms and/or equipment which have undergone treatment must be thoroughly cleaned.

1.12.5 Simplified requirements

For operations which process or store ‘Bud’ products infrequently (usually one month of the year at the most), Bio Suisse does not impose requirements for the selection of pest control substances; no annual report must be submitted. The following conditions apply:

- Following a pest control treatment, a waiting period of at least four weeks must be observed before ‘Bud’ products are stored/processed. If compliance with the waiting period is not possible, an exemption must be sought in advance from the Bio Suisse head office.
- Fumigation and fumigation treatments must be carried out by a Bio Suisse approved pest control firm or by an appropriately trained employee of the licensee/contractor. The responsible employee in the licensee’s or contractor’s operation must be licenced for general pest extermination (VFB-B) or pest extermination with fumigation agents (VFB-B) in accordance with FDHA regulations or have received training and certification recognized by Bio Suisse.
- The equipment and room(s) must be thoroughly cleaned before ‘Bud’ products are brought in/returned.
- A batch (non-organic or to be marketed as non-organic) must be run through the equipment before use/reuse.
## Recognized Food Safety Standards

<table>
<thead>
<tr>
<th>Standard</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>British Retail Consortium (BRC), version 6</td>
<td>British food safety standard, recognized by GFSI*</td>
</tr>
<tr>
<td>International Featured Standards (IFS), version 6</td>
<td>German food safety standard, recognized by GFSI</td>
</tr>
<tr>
<td>Food Safety System Certification 22000 (FSSC 22000)</td>
<td>Food safety standard based on ISO 22000 (principles of food safety) and ISO/TS 22002-1/PAS 220 (contains preventive programmes for implementation), recognized by GFSI*</td>
</tr>
<tr>
<td>AIB International (American Institute of Baking)</td>
<td>Prevention and food safety system of the bakery industry in the USA. In addition to food safety requirements, like BRC/IFS/FSSC 22000, pest control is outlined in detail. No benchmarking by GFSI*.</td>
</tr>
</tbody>
</table>

*GFSI: Global Food Safety Initiative. An association of retail and processing operations which conducts benchmarking of various food safety standards.
## List of pest control firms in Switzerland approved by Bio Suisse

<table>
<thead>
<tr>
<th>Name of firm</th>
<th>Address</th>
<th>Postal code</th>
<th>City</th>
<th>Telephone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anticimex Schweiz AG</td>
<td>Sägereistrasse 25</td>
<td>8152</td>
<td>Glattbrugg</td>
<td>058 387 75 75</td>
</tr>
<tr>
<td>AS Désinfection SA</td>
<td>Impasse des Talisses 6</td>
<td>1695</td>
<td>Villarod</td>
<td>026 411 27 40</td>
</tr>
<tr>
<td>Bio Clean</td>
<td>Via Milano 19</td>
<td>6830</td>
<td>Chiasso</td>
<td>079 387 21 13</td>
</tr>
<tr>
<td>Biozida</td>
<td>Gupfstrasse 1</td>
<td>8344</td>
<td>Bäretswil</td>
<td>044 932 25 00</td>
</tr>
<tr>
<td>CIADIT SUISSE SA</td>
<td>Via Borghese 36</td>
<td>6600</td>
<td>Locarno</td>
<td>091 214 01 03</td>
</tr>
<tr>
<td>Desinfeta AG</td>
<td>Industriestrasse 2</td>
<td>8108</td>
<td>Dällikon</td>
<td>044 847 66 66</td>
</tr>
<tr>
<td>Fox GmbH</td>
<td>Sulzbergstrasse 22</td>
<td>5430</td>
<td>Wettingen</td>
<td>0800 808 807</td>
</tr>
<tr>
<td>Hostettler</td>
<td>Christoph Schnyderstrasse 6</td>
<td>6210</td>
<td>Sursee</td>
<td>041 921 12 74</td>
</tr>
<tr>
<td>Hygienis SA</td>
<td>Route des Jeunes 47</td>
<td>1227</td>
<td>Carouge</td>
<td>022 301 84 84</td>
</tr>
<tr>
<td>INRO AG</td>
<td>Pünzstrasse 37</td>
<td>8543</td>
<td>Gundetswil</td>
<td>052 242 66 06</td>
</tr>
<tr>
<td>Insektol AG</td>
<td>Ueberlandstrasse 341</td>
<td>8051</td>
<td>Zürich</td>
<td>044 322 20 20</td>
</tr>
<tr>
<td>Kistler + Stettler</td>
<td>Dorfstrasse 2</td>
<td>8261</td>
<td>Hemishofen</td>
<td>Hemishofen: 052 741 47 00  Zürich: 044 310 20 00</td>
</tr>
<tr>
<td>Oltex AG</td>
<td>Bühlstrasse 19</td>
<td>4622</td>
<td>Egerkingen</td>
<td>062 398 21 66</td>
</tr>
<tr>
<td>RATEX AG</td>
<td>Austrasse 38</td>
<td>8045</td>
<td>Zürich</td>
<td>044 241 33 33</td>
</tr>
<tr>
<td>Rentokil Initial AG</td>
<td>Hauptstrasse 181</td>
<td>4625</td>
<td>Oberbuchsitben</td>
<td>0848 080 080</td>
</tr>
<tr>
<td>Ronner AG</td>
<td>Geerenstrasse 1</td>
<td>8304</td>
<td>Wallisellen</td>
<td>044 839 70 30</td>
</tr>
<tr>
<td>ZOOCONTROL</td>
<td>Ch. de la Croix 26</td>
<td>1675</td>
<td>Vauderen</td>
<td>021 909 60 86</td>
</tr>
</tbody>
</table>
Appendix 3 to part III, chapter 1.12

Permitted substances and measures

The following list only applies to storage and processing. It is an appendix to the Bio Suisse 'Pest control' directive, which defines the requirements for and restrictions on the use of these active ingredients (as per part III, section 1.12.4). Compliance with these requirements and restrictions is mandatory. The following list was approved by the LCPT and is continuously updated to reflect current circumstances (e.g., government approvals). It does not apply to on-farm processors.

1. Direct application to 'Bud' products

The following are permitted:
- physical/mechanical measures such as re-storage, cleaning, airing, sieving, removal (including by suction) from contaminated areas, bouncing, using pin mills, and electronic traps
- thermal processes (e.g., deep-freezing products, heat treatments of rooms and equipment, etc.)
- fumigation with inert gases such as CO₂ and N₂, including disinfestation treatments
- a low-oxygen atmosphere
- diatomaceous earth (silicon dioxide)
- use of beneficial organisms

2. Localized applications in rooms

2.1 Localized pest control using traps and bait

The following are permitted:
- to control rodents: traps and stationary bait with rodenticides
- to control insects: insect traps and stationary bait stations (e.g., bait gel and roach gel)
- to control moths: pheromone-based mating disruptors, as long as this does not interfere with monitoring or the use of beneficial organisms

2.2 Localized applications of spray products/treatment of nooks

Permitted active ingredients in descending order of priority:
1. Natural pyrethrum without added piperonyl butoxide; Sesame oil or another plant oil may be used as a synergist.
2. Natural pyrethrum with added piperonyl butoxide (as a synergist).
3. Synthetic pyrethroids such as deltamethrin, permethrin, cypermethrin, etc. Only concentrated formulas that are added to water and sprayed using pump containers are permitted. Aerosol/spray cans are not permitted.

3. Large-scale applications (fogging and fumigation)

3.1 Fogging

The following active ingredients are permitted for fogging empty spaces (in descending order of priority):

<table>
<thead>
<tr>
<th>Active ingredient</th>
<th>Waiting period</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Natural pyrethrum without added piperonyl butoxide as a synergist: Sesame oil or another plant oil may be used as a synergist.</td>
<td>at least 24 hours with proper ventilation</td>
</tr>
<tr>
<td>2. Natural pyrethrum with added piperonyl butoxide (as a synergist).</td>
<td>at least 24 hours with proper ventilation</td>
</tr>
</tbody>
</table>

3.2 Fumigation

The following products are permitted for fumigating empty spaces:

<table>
<thead>
<tr>
<th>Active ingredient</th>
<th>Waiting period</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phosphine</td>
<td>from clearance (= below MAC value): at least 24 hours</td>
</tr>
<tr>
<td>Sulfuryl fluoride</td>
<td>from clearance (= below MAC value): at least 24 hours</td>
</tr>
</tbody>
</table>
1.13 **Sustainable development**

1.13.1 **General requirements**

Bio Suisse actively encourages the sustainable development of its licensees: for instance, by providing a sustainability checklist, which is a self-assessment tool for scrutinizing every aspect of an operation with regard to its sustainability. In future, minimum requirements will be defined for some areas.

However, the sustainable development of the operation as a whole (both organic and non-organic production) will be considered. On-farm processors and beekeepers who do not hold a licence contract are exempted from this requirement.

1.13.2 **Sustainability checklist**

All licensees must complete a sustainability checklist at least once every two years. On the basis of this self-assessment, the performance of the operation with regard to its sustainable development will be evaluated online. Licensees are responsible for implementing measures toward the sustainable development of their operation.
2 Milk and dairy products

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of milk and dairy products.

'Bud' milk undergoes careful and minimal processing. This means that pasteurization is permitted to preserve the milk, but high-temperature pasteurization and sterilization are prohibited. Double and multiple pasteurization are also prohibited, although there may be product-specific exceptions. With some restrictions, homogenization, standardization, microfiltration and UHT treatment are permitted.

2.1 General requirements

2.1.1 Length of milk storage

At the start of processing, the oldest milk must not be more than 48 hours old. The age of the milk has a significant effect on the quality of the products made from it. The following constitute the first stage of processing:

- thermization: phosphatase-positive results following thermization
- centrifugation of milk, when the thermization parameters have been reached
- other processes are evaluated by the LCPT

2.1.2 Milk collection and reception

To ensure that quality controls are in place at every stage, from production to final processing, milk collection points which accept 'Bud' milk are subject to inspection. The licencing requirement does not apply. As soon as a milk collection point purchases milk and then resells it under the 'Bud' logo, the milk collection point must conclude a licence contract with Bio Suisse.

2.1.3 Segregation of 'Bud' milk and processed products in the processing operation

It is permissible to process 'Bud' milk and non-organic milk in the same facility. The following measures must be undertaken to ensure an adequate degree of segregation:

- In mixed processing operations, the storage containers for 'Bud' milk must be labelled clearly and visibly.
- The 'Bud' milk must be the first batch processed after the equipment has been cleaned or after water or 'Bud' milk has been run through the equipment, whereby the separation batch must be processed as non-organic milk. During processing, the 'Bud' batch must be traceable at all times.
- For 'Bud' cheese, the measures outlined in the part III, chapters 2.8 and 2.10 must be complied with.

1 Mixed collection by on-farm processors is not permitted.
2.1.4 Processing methods

According to the Bio Suisse standards, 'Bud' products must be carefully and minimally processed. The following methods may be used in dairy processing (subject to food laws and regulations):

- thermization: phosphatase-positive results following thermization
- bactofugation: the milk may undergo bactofugation rather than thermization
- double bactofugation
- pasteurization: peroxidase-positive results following pasteurization; exceptions to this rule are listed under the individual products
- Multiple pasteurization is not permitted for pasteurized milk, cheese (including quark) or cream
- In the case of the following products, the milk may be pasteurized once to allow temporary storage: UHT products, milk powder, and butter
- ultra-high temperature processing: following UHT, β-lactoglobulin levels must be above 500 mg/l (except for coffee cream)
- homogenization in conjunction with pasteurization: 100 bar, threshold value of 120 bar; exceptions to this rule are listed under the individual products
- homogenization in conjunction with ultra-high temperature processing: 180 bar, threshold value of 200 bar; multi-stage homogenization is permitted
- ultrafiltration
- microfiltration [restricted; as per part III, chapter 2.2]
- reverse osmosis  

Not permitted: multiple pasteurization, high-temperature pasteurization, sterilization processes.

2.1.5 Cultures, culture media and enzymes

- Tested raw cultures as well as commercially available raw cultures, pure cultures and defined mixed cultures may be used for fermented milk products and cheese production.
- Commercially available raw, pure and mixed cultures, rennet and enzymes may be used under the following conditions, which the producer must verify:
  - The microorganisms used do not include genetically modified organisms (GMOs), and no GMOs (including viruses) are used to produce these micro-organisms.

2.1.5.1 Culture media

Culture media for temporary cultures or dairy cultures produced by the operation must be made entirely from milk or milk components. Milk used in preparing cultures must be sterilized. Purchased sterilized milk (including UHT), reconstitution of milk powder and bactofugation of milk are also permitted. Non-milk nutrients are not permitted in the culture media at any time. The use of processing aids must be evaluated by the LCPT.

Cultures that cannot be grown on milk: The use of cultures that cannot be grown on milk (e.g., mould fungi) is permitted when necessary for a specific formula, subject to LCPT approval.

2.1.5.2 Rennet and rennet substitutes

Abomasum in its original form as well as prepared forms of liquid rennet extract and rennet powder are permitted. The use of processing aids in rennet preparation must be evaluated by the LCPT. In addition to rennet of animal origin, microbially produced rennet substitutes (which do not contain GMOs) are permitted.

2.1.5.3 Lactase

Microbially produced lactase is permitted for lactose splitting. The use of lactase must be declared in the list of ingredients.

2.1.6 Cleaning, wastewater and disposal of by-products

- The selection of materials and processes must be guided by the recommendations in appendix 1 to part III, chapter 2.
- Whey and dairy waste products (if not recycled) must be disposed of in an environmentally sound manner.
- When a partly converted farming operation is attached to a commercial livestock operation (e.g., pigs) in which dairy waste products are recycled, a cantonal animal welfare certificate for the pens in question must be submitted to Bio Suisse with the licence application.
2.1.7 **Quality criteria and hygiene**
Cooperation with external bodies: Following consultation with the licensee, Bio Suisse can exchange information about the licensed products with research institutions or dairy industry consulting groups such as Agroscope Liebefeld-Bern.

2.1.8 **Reporting and monitoring**
The production processes for 'Bud' products must be verifiable after the fact; the processing steps must be documented. The following requirements apply:

2.1.8.1 **Reporting in operations which only process 'Bud' milk**
For operations which only process 'Bud' milk, inspections are based on the official reporting documentation or on that of the regional dairy associations.

2.1.8.2 **Reporting in mixed processing operations**
This also applies to mixed processing operations in which 'Bud' milk and other types of milk are handled, as long as the receipt of 'Bud' milk and the production of 'Bud' products are separately documented in the official reporting. For all other operations, documentation requirements will be established individually as part of the licencing process. Applicants are entitled to submit a proposal.

2.2 **Ready-to-consume cow’s milk**

2.2.1 **Processing methods**
- centrifugation
- bactofugation/double bactofugation or thermization
- pasteurization
- microfiltration: Following microfiltration and pasteurization, the beta-lactoglobulin test must show a similar level to that achieved by classical pasteurization (threshold level min. 3100 mg/l); a second heating phase is not permissible and the maximum allowable heating temperature at the cream phase is 90°C
- UHT treatment: following heating, the beta-lactoglobulin level must be above 500 mg/l
- homogenization
- standardization of the fat content (e.g., dairy beverages, skimmed milk)
Not permitted: standardizing the fat content of whole milk, multiple pasteurization, high-temperature pasteurization, sterilization processes.

2.2.2 **'Bud' ingredients**
- milk

2.2.3 **Labelling**
- Bactofugation, thermization, pasteurization, UHT treatment, homogenization and microfiltration must be declared.
- The following must appear on the front label of milk that has undergone double bactofugation: ‘past.’ (or ‘pasteurized’), ‘double bactofugated’.
- The following must appear on the front label of milk that has undergone microfiltration: ‘past.’ (or ‘pasteurized’), ‘microfiltered’.
- Standardization of the fat content must be declared and the fat content listed.
- Milk standardized to a 3.5% fat content may not be labelled as ‘standardized whole milk’.
- Claims such as ‘fresh’ are only permitted for milk that has undergone classical pasteurization (not microfiltration or double bactofugation).

2.2.4 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

2.3 **Products made from the milk of other mammals**

2.3.1 **General requirements**
As a rule, the same production requirements as those outlined in the product-specific chapters apply.

2.3.2 **Processing methods**
- outlined in the product-specific chapters
- deep-freezing of sheep, goat, mare and buffalo milk
2.3.3 **Labelling**
Deep-freezing must be declared in the product name of sheep, goat, mare or buffalo milk that is marketed for direct consumption.

2.4 **Yogurt and other fermented milk products (sour milk, kefir)**

2.4.1 **Processing methods**
- changes to the fat content (skimming or adding fat): allowing cream to rise naturally, centrifugation, fat enrichment with 'Bud' cream
- pasteurization: non-peroxidase-positive
- evaporation to increase the dry matter (DM) content
- homogenization of the milk: 200 bar, max. 250 bar
- souring with lactic acid bacteria

*Not permitted: re-heating following fermentation with lactic acid bacteria.*

2.4.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 2.4.3 or section 2.4.4 must be 'Bud' ingredients.
- Functional ingredients such as milk powder, milk protein powder and starches may be used if they are 'Bud' ingredients (rice starch or tapioca starch may be used as per part III, section 2.4.3).  

*Not permitted: additives such as beet juice or grape juice concentrate to colour the yogurt.*

2.4.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- native rice starch: for the production of flavour bases
- tapioca starch: for the production of flavour bases

2.4.4 **Non-organic agricultural ingredients and additives (max. 5%)**
- pectin (non-amidated) [E 440]: for the production of fruit bases for fruit-on-the-bottom (FOB) fermented milk products

*Not permitted: stabilizers in yogurt.*

2.4.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- yogurt, sour milk and kefir cultures
- yeast: for the production of kefir

*Not permitted: lactic acid or other acids.*

2.4.6 **Labelling**
Pasteurization (including steam pasteurization) and homogenization must be declared in the list of ingredients.

2.4.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

2.5 **Powdered milk and powdered milk products**

2.5.1 **Ingredients**
- All agricultural ingredients used must be 'Bud' ingredients.
- If lactose or milk serum is used, these ingredients must be produced in Switzerland.

2.5.2 **Permissible products**
- milk powder (whole and skimmed milk powder, low-fat or partially skimmed milk powder, milk powder enriched with fats, cream powder)
- milk protein powder
- powdered milk products (whey powder, buttermilk powder, sour milk powder, etc.)
- lactose
2.5.3 Processing methods
- bactofugation/double bactofugation of milk for powdered milk and dairy products
- pasteurization
- standardization of protein content
- microfiltration, ultrafiltration
- concentration by vacuum evaporation (VE)
- spray drying and drum drying
- freeze drying (decided on a case-by-case basis)
- isolation of individual proteins (without the use of heat, acids or alkalis)
- acid precipitation of casein and caseinates

2.5.4 Labelling
Standardization (of protein content) must be declared in the product name.

2.6 Buttermilk, whey, dairy beverages and dairy-beverage preparations

2.6.1 General requirements
The provisions outlined in part III, chapters 2.2 to 2.5 also apply. The products are subject to recipe-specific approval by the LCPT.¹

2.7 Cream and cream products

2.7.1 Processing methods
- pasteurization: temperatures higher than 90°C are only permitted in justified cases
- coffee cream: direct and indirect UHT processing is permitted
- acidification with lactic acid bacteria²
  Not permitted: UHT whipped cream.

2.7.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 2.7.3 or section 2.7.4 must be 'Bud' ingredients.
- 30 grams of milk components per kilogram may be added to UHT cream products for stabilization.

2.7.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

2.7.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none

2.7.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- lactic acid bacteria³
- buffer salts: citrate for coffee cream
  Not permitted: thickening agents.

2.7.6 Labelling
Pasteurization and ultra-high temperature (UHT) processing must be declared.

2.7.7 Packaging
- Packaging requirements are regulated as per part III, chapter 1.9.
- Aluminium lids are only permitted in justified cases.

¹ Exceptions are plain buttermilk and plain whey for on-farm processing.
2.8 Cheese (fresh cheese and aged cheese)

2.8.1 Cheese milk and aged cheese

Processing methods
- thermization
- pasteurization: no peroxidase analysis required
- bactofugation and double bactofugation: only permitted for the production of cheese; UHT-treated bactofugate may be returned for processing into 'Bud' products
- changes to the fat content by skimming or adding cream ('Bud' cream), thinning with water or ultrafiltration
- storing and aging in foil: only permitted for special products and subject to LCPT approval
- disinfection of the salt bath: by physical methods only
- smoking

2.8.2 Fresh cheese and quark

Processing methods
The same processing steps as those for aged cheese are permitted, as appropriate, with the exception of adding water. The difference is that homogenization is permitted in the production of fresh cheese. Homogenization need not be declared in this case.

Not permitted: standardizing dry matter for quark with water.

2.8.3 Ingredients

- All agricultural ingredients used that are not listed under part III, section 2.8.4 or section 2.8.5 must be 'Bud' ingredients.
- 'Bud' milk powder and milk protein powder can be used for specific products according to certain conditions (principles).

2.8.4 Organic ingredients and additives (CH organic, EU organic or equivalent)

- locust bean gum [E 410] (only for processed cheese)

2.8.5 Non-organic agricultural ingredients and additives (max. 5 %)

- none

2.8.6 Non-agricultural ingredients, additives and cultures as well as processing aids

- common cultures for producing and curing cheese
- rennet and rennet substitutes
- calcium chloride [E 509]: when added to pasteurized cheese milk (no declaration required)
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then only the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- regulation of the salt bath: lactic acid [E 270], in a purely microbiologically produced forms only
- surface treatment of aged cheese: cultures for rubbing the rind, including wine yeast
- adhesives made of foodstuffs (e.g., gelatine, casein), for affixing labels to wheels of cheese (no declaration required)
- pectin (non-amidated) [E 440]: for the production of fruit bases for fruit-on-the-bottom (FOB) quark products
- colouring agents for stamping cheese rinds:
  - naturally colouring fruit and vegetable juices, concentrates and powders made from such juices, colouring spices and other colouring foodstuffs
  - colouring agents that occur naturally in food and are extracted using physical processes (curcumin [E-100], riboflavin [E 101], carotinoids [E 160], xanthophylls [E 161], beet red, betanin [E-162], anthocyanins [E-163], chlorophylls [E 140]); chemically altered and nature-identical colours are generally prohibited; adjustments to pH are permitted
  - vegetable carbon (Carbo medicinalis vegetalis [E 153]): vegetable carbon with properties similar to activated carbon
- O₂, CO₂, N₂
- untreated wood, wood chips and wood flour from all native tree species: for use in smoking

Not permitted: cheese dyes; the use of synthetic components as adhesives or coating materials.
2.8.7 Segregation and product identification
If the final packaging or label is not marked with the 'Bud' logo, 'Bud' soft cheese must be strictly ordered according to production date and kept segregated from non-'Bud' soft cheese (separate shelves).

All aged cheese which weighs more than approximately 500 grams per wheel and which is to carry the 'Bud' logo must bear a 'Bud' casein label with the name of the certification body and the identification number of the operation. To facilitate traceability, the production date and – in the case of operations which process multiple batches – the batch (lot no.) must be included as well. To make them easier to distinguish, 'Bud' casein labels may be coloured with colouring agents permitted under the Swiss Ordinance on Food Additives (SR 817.022.31). Alternatively, the label of the cheese dairy (e.g., labels made of tea-bag paper, etc.) may be used. The label must be affixed after the cheese curd is put into the mould for pressing. If the labels of the cheese dairy (tea-bag paper labels) allow end-to-end traceability, then the 'Bud' casein label need not be used as well. In certain justified cases, the LCPT can also authorize other measures.

2.8.8 Labelling
Thermization and pasteurization of the cheese milk must be declared.

2.8.9 Packaging
- Packaging requirements are regulated as per part III, chapter 1.9.
- Aluminium lids are only permitted in justified cases.
- Cheese should preferably be sold over the counter.

2.9 Whey cheese and mascarpone

2.9.1 Processing methods
- heat-acid precipitation

2.9.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 2.9.3 or section 2.9.4 must be 'Bud' ingredients.

2.9.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

2.9.4 Non-organic agricultural ingredients and additives (max. 5%)
- none

2.9.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- lacti acid [E 270]** in a purely microbiologically produced form only
- \( \text{O}_2, \text{CO}_2, \text{N}_2 \)

2.9.6 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

2.10 Cheese products

2.10.1 Processing methods
- blending
- melting by means of heat and an emulsion process
- heating processes

2.10.2 Processed cheese
Processed cheese and processed cheese products may be made from cheese that has been foil-ripened and/or stored in foil (semi-processed products meant for the production of processed cheese). If the processed cheese is labelled to allow end-to-end traceability, the 'Bud' casein label need not be used as well.
2.10.3 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 2.10.4 or section 2.10.5 must be 'Bud' ingredients.
- Milk powder, milk protein powder and starches can be used for specific products according to certain conditions (principles).

2.10.4 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- lactose
- locust bean gum [E 410]: only for processed cheese, processed cheese products and ready-to-use fondue mixtures

2.10.5 **Non-organic agricultural ingredients and additives (max. 5%)**
- none

2.10.6 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- sodium citrate [E 331]: only for processed cheese, processed cheese products and ready-to-use fondue mixtures

2.10.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

2.11 **Butter, butter products and milk fat fractions**

2.11.1 **Processing methods**
- thermization and pasteurization
- use of suitable fermentation starters (lactic acid bacteria) for the microbiological ripening of cream
- physical ripening of cream (e.g., cold-warm-cold ripening)
- adding salt (salted butter)
- adding lactic acid concentrate that was microbiologically produced from milk for the production of regular butter as well as butter which is marketed for cooking or industrial purposes; does not apply to butter which is marketed as traditional or premium butter
- deep-freezing butter stocks to compensate for fluctuations in production and/or demand: max. 14 months; deep-frozen butter can be marketed as regular butter or butter for cooking or industrial purposes, but not as traditional or premium butter
- melting, dehydration (centrifugation) and steam treatment (deodorizing) for clarified butter, ghee, butter oil, concentrated butter, pure butterfat or anhydrous milk fat
- fractional crystallization (thermal fractionation) for the production of butter fractions
*Not permitted: Adding flavouring distillates, preserving butter with anti-oxidants.*

2.11.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 2.11.3 or section 2.11.4 must be 'Bud' ingredients.
- Starches and vegetable oils can be used for butter products according to certain conditions (principles).

2.11.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- none

2.11.4 **Non-organic agricultural ingredients and additives (max. 5%)**
- none

2.11.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then only the following anticaking agents may be used: calcium carbonate [E 170] and magnesium carbonate [E 504]
- lactic acid bacteria
2.11.6 **Labelling**

- The type of heat treatment (thermization, pasteurization) of the cream used in butter production must be declared, as must thermal treatment with thermization effects (in the case of centrifugation).
- The use of unpasteurized cream to produce butter must be declared.
- Butter from deep-frozen butter stocks must be labelled accordingly ('contains deep-frozen butter') and may not be marketed as fresh, traditional or premium butter (with the exception of butter for processing).
- The following special labelling requirements for product names and processing methods apply: (Traditional) cultured butter must be made from fermented ('sour') cream (adding lactic acid concentrate is not permitted if the product is to be marketed as 'cultured butter'). If the butter was traditionally churned, it may be marketed as such.

2.11.7 **Packaging**

Packaging requirements are regulated as per part III, chapter 1.9.

2.12 **Sweets and desserts (panna cotta, rice pudding, flan, blancmange, cream pudding)**

2.12.1 **Processing methods**

- changes to the fat content of the milk (skimming or adding fat): allowing cream to rise naturally, centrifugation, fat enrichment with cream
- bactofugation/double bactofugation, thermization, pasteurization and homogenization (max. 250 bar) of the milk
- pasteurization

*Not permitted: sterilization.*

2.12.2 **Ingredients**

- All agricultural ingredients used that are not listed under part III, section 2.12.3 or section 2.12.4 must be 'Bud' ingredients.
- Milk powder, milk protein and starches can be used for specific products according to certain conditions (principles).

2.12.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**

- native rice starch as a thickening agent
- guar gum [E 412]
- locust bean gum [E 410]
- gelatine

2.12.4 **Non-organic agricultural ingredients and additives (max. 5 %)**

- pectin (non-amidated) [E 440]

2.12.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**

- agar [E 406]

2.12.6 **Labelling**

The processing methods (bactofugation, thermization, homogenization, pasteurization) must be declared.

2.12.7 **Packaging**

Packaging requirements are regulated as per part III, chapter 1.9.
2.13 Ice cream and sorbets

2.13.1 Processing methods
- blending
- homogenization
- pasteurization
- deep-freezing
- Double pasteurization of milk and cream is permitted.

2.13.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 2.13.3 or section 2.13.4 must be ‘Bud’ ingredients.
- Skimmed milk powder, milk protein, starches and inulin can be used for specific products according to certain conditions (principles).

2.13.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- locust bean gum [E 410]
- guar gum [E 412]

2.13.4 Non-organic agricultural ingredients and additives (max. 5 %)
- pectin (non-amidated) [E 440]: only for sorbets

2.13.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- none

2.13.6 Labelling
Pasteurization and homogenization must be declared in the product name or in the list of ingredients.

2.13.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
Appendix 1 to part III, chapter 2

Cleaning recommendations for dairy processing operations

A) Products to be avoided
- combined cleaners and disinfectants
- products containing surfactants
- products containing active chlorine, sodium hypochlorite (bleach) or quaternary ammonium compounds

B) Recommended cleaning products
- alkaline cleaning agents with natron or sodium hydroxide as their main ingredient
- acidic cleaning agents with nitric acid as their main ingredient

C) Recommended disinfection methods
- disinfection with hot water (at least 80°C at the end of cleaning) or steam
- for chemical disinfection: products made from hydrogen peroxide and/or peracetic acid

D) Technical measures to reduce wastewater pollution
In operations which produce ‘Bud’ milk and dairy products, the operator must put measures in place to keep solid waste (cheese and butter residues) out of the wastewater.
3 Meat and meat products

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of meat and meat products.

Decentralized slaughtering is employed and animals are transported as little as possible.

Because it is possible to produce cured meats without the use of nitrite or nitrate, the aim is to process meat without these additives. However, for reasons of product safety and to facilitate decentralized slaughtering and the production of specialties, Bio Suisse does not wish to prohibit the use of nitrite (curing salt), but rather to let processors and consumers choose what products they wish to produce and/or consume. Alternatively, the reddish colouring usually achieved through the use of curing salts can instead be achieved by using a vegetable powder containing nitrate.

3.1 General requirements

3.1.1 Transport of animals

The transport firm is not required to conclude a Bio Suisse licence contract. The transport of animals must comply with the rules set out in the document 'Transport von Gross- und Kleinvieh: Richtlinie für die Überwachung' by the Kontrolldienst des Schweizer Tierschutz (STS) ('Transport of Large and Small Animals: Standards for Monitoring' by the Swiss Animal Welfare Agency [STS]; German only). The 'Bud' producer or licensee who commissions the transport of animals is responsible for ensuring that these standards are met; Bio Suisse will have STS conduct spot checks.

3.1.2 'Bud' producer vignettes for and numbered 'Bud' retailer vignettes

For the trade of animals for slaughter under the 'Bud' logo, the signed, official 'Begleitdokument für Klauentiere' (accompanying document for animals with cloven hoofs) issued by the Swiss Federal Food Safety and Veterinary Office (FSVO) must bear the 'Bud' producer vignette and the numbered 'Bud' retailer vignette of a licenced livestock retailer. The vignette system is a quality assurance instrument which also serves to increase transparency in the market. It aims to ensure that:

- only animals that comply with the Bio Suisse requirements are marketed as 'Bud' animals
- no animal which does not comply with the Bio Suisse requirements is accidentally or misleadingly marketed as a 'Bud' animal
- 'Bud' animals are uniformly identifiable as such in the market
- the traceability of the animals from slaughterhouse to producer is guaranteed
- no animals are processed by bodies that are not licenced by Bio Suisse, with the exception of an intermediary who delivers from a livestock market to a licenced retailer, in which case a license is not necessary. A non-licenced intermediary may also deliver animals from a producer to a licenced retailer if the producer invoices the licenced retailer directly.

The FSVO accompanying document does not take the place of the certificate for organic products or the producer's 'Bud' approval. It is the retailer's responsibility to check whether these documents exist.

Each operation's 'Bud' producer vignette is issued to the producer annually by Bio Suisse and can be renewed as necessary. The numbered 'Bud' retailer vignettes are only issued to livestock operations with Bio Suisse licenses. By affixing the 'Bud' vignette on the FSVO accompanying document, producers and retailers confirm their compliance with the Bio Suisse requirements for the trade of animals.

When animals are sold as 'Bud' animals for slaughter, a fee may be charged to cover the costs of quality assurance and market development. The fee is determined by Bio Suisse. Bio Suisse can outsource the administration of 'Bud' vignettes to third parties by means of a performance mandate.

3.1.3 Slaughter

Bio Suisse permits the use of all methods of stunning allowed under Swiss law for the stunning of 'Bud' animals. No further regulations apply. The use of new slaughter methods must be authorized.

3.1.4 Contract slaughter

In addition to slaughter at the producer's own operation or at that of a licensee, slaughter may be contracted to a slaughterhouse. Contract slaughter is performed at the commission of a butcher or producer, i.e., the butcher or producer is responsible for compliance with the Bio Suisse requirements. Because the animal and the meat are never the property of the slaughterhouse, a public slaughterhouse has no obligation to enter into a licence contract.

\[1\] When a producer contracts slaughter, the provisions of the directive 'On-farm and contracted processing' (part III, chapter 17) apply.
3.1.5 **Traceability control**

3.1.5.1 **Livestock dealers and slaughterhouses (meat processing operations)**
Delivery notes and invoices are used for traceability control. Ideally, inventory accounts should be computerized.

3.1.5.2 **Retail sales in butcher’s shops**
Retail sales of licenced products must be recorded using a PLU (price look up) scale. A separate article master must be established for licenced products. The data must be presented at the annual inspection.

3.1.6 **Segregation**
Processing operations which process and sell ‘Bud’ meats and other meats must keep the different types of meat segregated at all stages of the operation. This particularly applies to storage, processing and sales. All necessary measures are established in coordination with the operation on an individual basis.

3.2 **Processed meat products**

3.2.1 **Processing methods**
- all standard mechanical processes for butchering and chopping meat
- pickling
- boiling, scalding
- drying
- curing in smoke
- sterilization for canning and jarring
- deep-freezing of frozen-food products
- deep-freezing of meat to be processed (into bacon, sausage, cuts for pickling), but not of fresh meat
- cold-storage temperatures as low as -2°C (but not lower)

*Not permitted: high-pressure processes.*

3.2.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 3.2.3 or section 3.2.4 must be ‘Bud’ ingredients.
- Maltodextrin, glucose and dextrose are permitted.

3.2.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- lactose
- caseinates
- acerola (natural vitamin C)
- beef bouillon
- rosemary extract [E 392]
- gelatine
- vegetable powder to give products a reddish colour
- rice starch for terrines

3.2.4 **Non-organic agricultural ingredients and additives (max. 5%)**
- none

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1 For on-farm processors and contractors, the directive ‘On-farm and contracted processing’ [part III, chapter 17] applies.
3.2.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**¹

- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- lactic acid [E 270]: for the preservation of natural casings
- starter cultures: for the production of raw sausage
- sodium citrate [E 331]: in a purely microbiologically produced form only
- sodium nitrite [E 250]: for use as curing salt only²
- potassium nitrate [E 252] (saltpetre): in compliance with legal requirements only for raw cured products and raw sausage products¹
- untreated wood, wood chips and wood flour from all native tree species: for use in smoking
- O₂, CO₂, N₂, under normal pressure

Not permitted: phosphates, glucono-delta-lactone, all flavour enhancers [E 620–633] and hydrolysed proteins (HVP and HPP), all enzymes (including transglutaminase), synthetic ascorbic acid and ascorbates (anti-oxidants), all forms of flavouring substances (including smoke flavourings and liquid smoke).

3.2.6 **Packaging**

- Packaging requirements are regulated as per part III, chapter 1.9.
- Both natural and artificial sausage casings are permitted.

3.2.7 **Labelling**

When vegetable powder containing nitrate is used, the information ‘nitrates from vegetable powder used to enhance colour’ must be included on the label.

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¹ When a producer contracts processing steps, the provisions of the directive ‘On-farm and contracted processing’ (part III, chapter 17) apply.
² Please note: the maximum residual amount permitted by the Swiss EAER Ordinance on Organic Farming (SR 910.181) is 50 mg/kg NaNO₂ or NaNO₃, respectively.
4 Fruits, vegetables, herbs, mushrooms and sprouts

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of fruits, vegetables, herbs, mushrooms and sprouts.

Fruit and vegetable juices are marketed or used for further processing as NFC (not-from-concentrate) juices, not as reconstituted from juice concentrates.

Since consumers place particular value on the freshness of dairy products, fruit bases for dairy products are only minimally heated.

Concentrate of pomaceous fruits may be used for the production of fruit juice beverages diluted with more than 25% water (e.g., fruit juice spritzers).

4.1 General requirements

4.1.1 Fruit and vegetable collection points
To ensure that quality assurance is in place at every stage, from production to final processing, vegetable collection points and storage facilities which accept ‘Bud’ fruit and vegetables must hold an inspection contract with a certification body recognized by Bio Suisse. The licencing requirement does not apply.

4.1.2 Quality assurance and separation of the flow of goods in trading and packaging operations
‘Bud’ products may not under any circumstances be commingled with other types of products while being processed by the operation (during cleaning, washing and cutting, intermediate storage, packaging and transport). Companies which carry not only ‘Bud’ products, but other organic and/or non-organic products as well, must ensure the separation of the flow of goods as follows:

4.1.2.1 Computerized inventory management
The numbers of flow units (incoming and outgoing goods) per product and unit of time must be clearly documented in the computer system. At all times it must be possible to print out data on incoming and outgoing goods for each day, product, supplier or customer, distinct from products of differing quality.

4.1.2.2 Separate article numbers (codes) for ‘Bud’ and ‘Bud’ in-conversion products
‘Bud’ products and ‘Bud’ in-conversion products are each required to have their own separate set of article numbers (codes).

4.1.2.3 Food safety certification for mixed trading and packaging operations
Operations which simultaneously handle organic and non-organic products must be certified to a GFSI standard or to a food safety standard that is approved by Bio Suisse (Global Food Safety Initiative, www.foodsafety.com). The certification process must be initiated when the licence begins and be completed within one year.

4.1.2.4 Labelling for internal processes
‘Bud’ products and ‘Bud’ in-conversion products must be clearly and visibly labelled on every container (pallet boxes, bottle crates, G food containers, etc.). The use of container labels in different colours is recommended.

4.1.2.5 Cold stores and storage rooms
Separate storage rooms and cold stores are not required, but are recommended.

4.1.2.6 Contamination risks
‘Bud’ potatoes may not be stored in the same storage room as potatoes that have been treated to prevent germination. Please note: Permitted substances for treating ‘Bud’ potatoes to prevent germination are given in the list of approved auxiliary inputs compiled by FiBL.

4.1.2.7 Packaging systems
Before ‘Bud’ products are packaged, the packaging equipment must be completely emptied. Separate packaging lines are not required, but are recommended.
4.1.2.8 **Adhesives for labels affixed directly to unpackaged fruits and vegetables**

Bio Suisse stipulates the following requirements for adhesives used on labels that are directly affixed to fruits or vegetables:
- gum elastic base
- solvents: only water or non-denatured, potable alcohol
- stabilizers are permitted

Glue may only be used for a 'Bud' adhesive label with authorization from Bio Suisse. To receive authorization, the exact composition and a safety certificate must be provided. There must also be a valid safety certificate for the adhesive at all later dates.

Fruit and vegetable adhesive labels are available with a logo for Swiss products as well as with a logo for products that consist of less than 90% Swiss raw materials. Raw materials originating in the Principality of Liechtenstein are considered equivalent to those originating in Switzerland. There are no adhesive labels approved for use on in-conversion products because in-conversion products should not be sold unpackaged. Self-designed adhesive labels must be approved for printing by Bio Suisse. Ready-to-use fruit and vegetable adhesive labels can also be obtained from Bio Suisse.

4.1.3 **Contamination of equipment**

If the peeling knives in the operation are washed with bleach, measures must be undertaken to prevent contamination with chlorine, including regular residue analyses.

4.1.4 **Washing water**

- To prevent contamination, washing water must be changed before 'Bud' products are washed.
- The water used for washing must be of potable quality.
- If chlorinated water is used for washing, residue analyses must be conducted regularly to ensure that levels of chlorine remain at an acceptable level [in accordance with the Ordinance on Foreign Substances and Constituents in Foods (FIV) [SR 817.021.23]].
- Adding synthetic ascorbic acid to processing water is not permitted. Acceptable substitutes are citric acid [E 330], organic lemon juice, organic vinegar or organic rosemary extract [E 392].

4.1.5 **Labelling**

Container and product labels for fruits and vegetables are regulated as per part III, section 1.10.3.7.

4.2 **Fruit and vegetable products, including canned fruits and vegetables**

4.2.1 **Processing methods**

- fermentation
- deep-freezing
- pasteurization
- sterilization
- preserving in oil
- blanching
- mechanical peeling and chopping, steam peeling
- concentration
- drying (of dried herbs and herbal teas is regulated as per part III, chapter 7.1)
- flaking
- roasting (e.g., onions)

*Not permitted: caustic peeling, reconstitution of concentrates/dried products (e.g., mashed potatoes produced from potato flakes and liquid = unnecessary processing step).*

4.2.2 **Ingredients**

- All agricultural ingredients used that are not listed under part III, section 4.2.3 or section 4.2.4 must be 'Bud' ingredients.

4.2.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**

- acerola (natural vitamin C)
- rosemary extract [E 392]: as an additive to processing water or as an ingredient in vegetable-based products
- lemon juice and lemon juice concentrate, vinegar: as a processing aid in processing water
- gum arabic [E 414]: as a coating material for coating nuts with other ingredients such as herbs or spices
- tapioca starch: in moulded products such as croquettes, vegetable patties and rissoles
4.2.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none

4.2.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- \( \text{N}_2, \text{CO}_2, \text{O}_2 \)
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- lactic acid [E 270]: in a purely microbiologically produced form only and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- citric acid [E 330]: in a purely microbiologically produced form only and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- fermentation starters
- ethylene (for ripening bananas)

Not permitted: stabilizers, colour-altering additives.

4.2.6 Labelling
- Pasteurization and sterilization must be declared.
- Blanching and deep-freezing must be declared in the list of ingredients.
- Products that consist entirely of plants collected in the wild must be labelled as such. If products contain both wild and cultivated ingredients, the former must be declared as such in the list of ingredients (e.g., as from ‘certified wild collection’).

4.2.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

4.3 Fruit and vegetable juices, nectars and syrups

4.3.1 Processing methods
- mechanical juicing
- filtration (including ultrafiltration)
- clarifying
- fining
- pasteurization
- sterilization
- centrifugation
- peeling
- deep-freezing

Not permitted: caustic peeling, producing juices from concentrate/reconstitution. Exception: concentrate of pomaceous fruits may be used for the production of fruit juice beverages diluted with more than 25% water (e.g., fruit juice spritzers).

4.3.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 4.3.3 or section 4.3.4 must be ‘Bud’ ingredients.

4.3.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

4.3.4 Non-organic agricultural ingredients and additives (max. 5 %)
- pectin (non-amidated) [E 440]
4.3.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- $N_2$, $CO_2$, $O_2$
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- fermentation starters
- lactic acid [E 270]:* in a purely microbiologically produced form only and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- citric acid [E 330]:* in syrup (in a purely microbiologically produced form only) and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - activated charcoal
  - perlite
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)
- substances for clarifying and fining:
  - microbial pectinases,* amylases* and hemicellulase enzymes*
  - egg albumin (Switzerland: ‘Bud’ quality; other countries: organic quality)
  - casein (Switzerland: ‘Bud’ quality; other countries: organic quality)
  - gelatine (organic quality)

4.3.6 **Labelling**
- Sugaring must appear in the product name (‘sugared’).
- Pasteurization, sterilization and deep-freezing must be declared.
- Products that consist entirely of plants collected in the wild must be labelled as such. If products contain both wild and cultivated ingredients, the former must be declared as such in the list of ingredients (e.g., as from ‘certified wild collection’).

4.3.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

4.4 **Jams and jellies**
4.4.1 **Processing methods**
- boiling down

4.4.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 4.4.3 or section 4.4.4 must be ‘Bud’ ingredients.

4.4.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- acerola (natural vitamin C)

4.4.4 **Non-organic agricultural ingredients and additives (max. 5 %)**
- pectin (non-amidated) [E 440]

4.4.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- $N_2$, $CO_2$, $O_2$
- water: drinking water or water demineralized using physical methods
- citric acid [E 330]:* in a purely microbiologically produced form only
- tartaric acid [E 334]:* only in a purely microbiologically produced form or extracted from grapes
- calcium citrate [E 333]*
- agar [E 406]
4.4.6 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

4.4.7 Labelling
Products that consist entirely of collected in the wild must be labelled as such. If products contain both wild and cultivated ingredients, the former must be declared as such in the list of ingredients (e.g., as from 'certified wild collection').

4.5 Fruit bases and other flavour bases for fruit-on-the-bottom or fruited yogurts and dairy products, ice creams and sorbets

4.5.1 Processing methods
- blending
- deep-freezing
- pasteurization at a maximum of 105°C for a maximum of 10 minutes (exception: fruit bases made from fruits which, according to the import manual, may be imported fresh from overseas are permitted to be treated at a higher temperature so that the fruit bases can be transported without deep-freezing.)

4.5.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 4.5.3 or section 4.5.4 must be "Bud" ingredients.

Not permitted: use of sterile fruit pulps, colouring with juice concentrate from a fruit that is not declared in the product name.

4.5.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- native rice starch
- tapioca starch

4.5.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none

4.5.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- pectin (non-amidated) [E 440]: only in fruit bases for yogurts and dairy products with fruit at the bottom

4.5.6 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

4.6 Edible mushrooms

4.6.1 General requirements
The production of mushrooms is considered agricultural production. Producers must comply with part II of the Bio Suisse standards, in particular chapter 3.4 and the attendant directives of the LCP and LCPT.

4.6.2 Processing methods
The requirements for fruit and vegetable processing apply as appropriate.
4.7 **Sprouts**

4.7.1 **General requirements**

Two different production methods have been defined for the production of sprouts:

a) The production of sprouts exclusively from seeds or other parts of plants, water and light is a form of processing. The following technical requirements apply to the production of sprouts:
   - 'Bud' seeds must be used.
   - Water used to prepare the seeds must be non-chlorinated drinking water. If the water does not come from a municipal water source, it must be tested annually.
   - Prior to germination the seeds may be disinfected with hot water or a soap solution.

b) The production of sprouts from seeds and other parts of plants, water, light and other components (e.g., soil) is a form of agricultural production. Part II of the Bio Suisse standards applies, in particular chapter 3.1 and the attendant directives.

4.7.2 **Processing methods**

The requirements for fruit and vegetable processing apply as appropriate.

4.7.3 **Labelling**

The 'Bud' logo together with the words 'BIO SUISSE' (as per part III, section 1.10.2.2) may only be used if the seeds from which the sprouts are grown originated in Switzerland.

4.8 **Herbs (fresh)**

4.8.1 **General requirements**

The cultivation of herbs is regulated in part II, chapter 3.

For herbs collected in the wild, the requirements outlined in part IV apply.

The requirements for fruit and vegetable processing apply as appropriate. Further processing of fresh herbs (e.g., into dried herbs, spices, etc.) is covered by the directive 'Spices, condiments, bouillon, soups and sauces' in part III, chapter 7.
4.9 Cold beverages made from tea, herbs, fruit and vegetables
(iced teas and soft drinks)

4.9.1 General requirements

One special feature of these products is that there is limited potential for creating false consumer expectations. For example, no one expects peach iced tea to be made primarily from peaches. Although the ‘truth in labelling’ principle that applies to ‘Bud’ products is still valid here, the lower potential for creating false expectations allows for a certain relaxation of the requirements for this product group.

- One difference is that the following products may be used for flavouring, whereby normal organically certified flavours continue to be prohibited. Products derived from ‘Bud’ source material, such as essential oils, extracts and distillates, are permitted. Essential oils are defined as aroma isolates extracted from plant material using physical methods such as pressing or steam distillation. Under Swiss food laws and regulations, essential oils are considered aroma extracts (e.g., citrus oils). Permitted extractants are water, ‘Bud’ ethanol, ‘Bud’ oil and CO₂. Any excipients used (maltodextrin, invert sugar syrup, glucose syrup, mixed syrup of glucose and fructose) must be organic or, if available, of ‘Bud’ quality.

- A beverage made exclusively of water and an aroma extract (as defined above) which is permitted for use in soft drinks—often called ‘flavoured water’ (but in this case with an extract instead of a flavouring as is usual)—may carry the ‘Bud’ logo because it does not contain artificial flavouring.

- Fruit juice concentrates and vegetable juice concentrates may be used in iced teas and soft drinks, while vegetable and fruit powders are not permitted (except in powdered iced teas and soft drinks). A duly justified request must be submitted in the latter case. This is because the dehydration of concentrate is an additional processing step, and substantial amounts of excipient are usually necessary to produce the powder.

- Colourings: Fruit juices may also only be used as colouring agents for soft drinks when they are not foreign to the product, i.e., when the ingredient is included in the name of the product. Because forms of sugar are not foreign to soft drink products, colouring with caramel or malt is always possible.

- If a soft drink gives the impression that it contains fruit, then it must contain a certain amount of fruit juice. The exact amount depends on the product name (according to legal regulations) and the kind of fruit. No concrete value has been defined. For example, a soft drink that tastes like lemons but only contains sugar, citric acid and flavouring may not be marketed as ‘Bud’ lemonade.

- Artificial sweeteners are not permitted.

- Enriched fruit juices: fruit juices can be enriched with vitamins and minerals using natural extracts.

4.9.2 Processing methods

All customary processes for the production of these products.

4.9.3 Ingredients

- All agricultural ingredients used that are not listed under part III, section 4.9.4 must be ‘Bud’ ingredients.

4.9.4 Organic ingredients and additives (CH organic, EU organic or equivalent)

- acerola (natural vitamin C)
4.9.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**

- N₂, CO₂, O₂
- water and CO₂ for decaffeination
- water: mineral water, drinking water
- cultures for fermented beverages
- lactic acid [E 270]: in a purely microbiologically produced form only and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- citric acid [E 330]: in a purely microbiologically produced form only and in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate
- calcium carbonate [E 170], magnesium carbonate [E 504] as acidity regulators
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - activated charcoal
  - perlite
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)

4.9.6 **Labelling**

Pasteurization and sterilization must be declared.

4.9.7 **Packaging**

Packaging requirements are regulated as per part III, chapter 1.9.

4.10 **Almond drinks and coconut drinks**

Regulated as per part III, chapter 5.6.
5 Grains, legumes, plant-based proteins and products made thereof

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of grain and grain products.

'Bud' grain products are processed as little as possible. The use of extrusion methods that employ strong shear forces, high pressure and high temperatures is therefore highly restricted.

The synthetic ascorbic acid normally permitted in organic baked goods is replaced with natural organic fruit powder (acerola).

Fresh pasta products containing vegetables are made with fresh or deep-frozen vegetables instead of just with vegetable powder, which may only be used to enhance flavour and colour.

Bread and baked goods that include a particular ingredient in their name (e.g., ‘milk’, ‘potato’) must be made with that product in its fresh, not dried and reconstituted, form (e.g., with pureed boiled potatoes, not potato flakes; with milk, not milk powder).

5.1 General requirements

Requirements for grain collection points: To ensure that quality controls are in place at every stage, from production to final processing, grain collection points and storage facilities which accept 'Bud' grain must be party to an inspection contract with a certification body recognized by Bio Suisse. All grain collection points and storage facilities that accept, clean, dry and store raw grain on commission or under contract to a 'Bud' licensee are not required to have a licence contract. As soon as the grain collection point or storage facility carries out these activities at its own expense and risk and markets the grain itself under the 'Bud' logo, the grain collection point or storage facility is required to conclude a licence contract with Bio Suisse and is therefore required to pay licence fees.

Extraneous seed contamination: In the case of seed crops, the tolerance for extraneous seed contamination (seeds and grains of other species and oilseeds) is one percent maximum. If the percentage is higher, the causes of the contamination and the quality of the extraneous seed must be investigated. If the extraneous seed is soy, maize or rapeseed, which are products at risk of GMO contamination, the origin must be determined.

5.2 Grains, legumes, grain mill products, grain mixes, muesli

5.2.1 Processing methods
- all standard mechanical processes for cleaning
- drying
- all standard mechanical processes for milling and grinding
- flaking
- blending
- gentle extrusion can be authorized by the LCPT on a case-by-case basis
- roasting
- kiln-drying
- steaming
- parboiling (rice)
- puffing

5.2.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 5.2.3 or section 5.2.4 must be 'Bud' ingredients.

5.2.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- acerola (natural vitamin C)

5.2.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none
5.2.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170] and magnesium carbonate [E 504]
- N₂, CO₂, O₂

5.2.6 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

5.2.7 **Labelling**
Heat treatments (kiln-drying and/or steaming) of whole grains must be declared.

5.3 **Breads, pastries and durable baked goods, including bread mixes**

5.3.1 **Processing methods**
- all standard mechanical processes for dough making
- deep-freezing of unbaked and parbaked dough products
- deep-freezing of bread, baked goods and durable baked goods for intermediate storage
- baking
- vacuum baking processes (vacuum cooling)
- gentle extrusion can be authorized by the LCPT on a case-by-case basis

5.3.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 5.3.3 or section 5.3.4 must be 'Bud' ingredients.

5.3.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- acerola (natural vitamin C)
- sour dough starter
- fermentation starter made from grain, legume flour and honey
- guar gum (for specialty breads made without wheat flour)

5.3.4 **Non-organic agricultural ingredients and additives (max. 5 %)**
- none

5.3.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- polysaccharide degrading enzymes: amylases ° and hemicellulases °
- N₂, CO₂, O₂
- separating agents:
  - pure vegetable oils and fats
  - beeswax
  - carnauba wax
- baking powder with the following raising agents:
  - sodium carbonate [E 500]
  - potassium carbonate [E 501]
  - ammonium carbonate [E 503]
  - magnesium carbonate [E 504]
  mixed with:
    - citric acid [E 330]: only in a purely microbiologically produced form only
    - tartaric acid [E 334]: only in a purely microbiologically produced form or extracted from grapes
    - sodium tartrate [E 335] and potassium tartrate [E 336]
    - carrier materials for baking powder must be free of GMOs
- sodium hydroxide [E 524] (soda lye): for surface treatment of pretzels and similar lye-glazed baked goods only
5.3.6 **Labelling**
- The deep-freezing of unbaked and parbaked dough products must be declared. Goods which have been deep-frozen and thawed must be labelled as such, even if sold over the counter.
- Added enzymes must be declared.

5.3.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

5.4 **Noodles, including filled and stuffed pasta**

5.4.1 **Processing methods**
- all standard mechanical processes for dough making
- blanching
- pasteurization
- drying
- deep-freezing
- gentle extrusion can be authorized by the LCPT on a case-by-case basis

5.4.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 5.4.3 or section 5.4.4 must be 'Bud' ingredients.
- 'Bud' grain starches and wheat gluten can be used for specific products according to certain conditions (principles).

5.4.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- acerola (natural vitamin C)
- rice starch

5.4.4 **Non-organic agricultural ingredients and additives (max. 5%)**
- none

5.4.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective

5.4.6 **Labelling**
Pasteurization used in the production of fresh pasta products must be declared.

5.4.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

5.5 **Starches, gluten, grain syrups, etc.**

5.5.1 **General requirements**
Segregation: To ensure segregation, batch processing is the preferred method of production.

5.5.2 **Processing methods**
- leaching
- filtration
- concentration
- grinding
- drying (drum and spray drying)
- enzymatic hydrolysis
- decolouring with an activated charcoal filter or an ion exchanger

5.5.3 **Ingredients**
- All agricultural ingredients used that are not listed under part III, sections 5.5.4 and 5.5.5 must be 'Bud' ingredients.
5.5.4 Organic ingredients and additives (CH organic, EU organic or equivalent)
- organic lemon juice and lemon juice concentrate: processing aid for starch hydrolysis

5.5.5 Non-organic agricultural ingredients and additives (max. 5 %)
- none

5.5.6 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- enzymes: amylases
- adjustments to pH for the coagulation of starch and for products for which starch liquefaction is permitted:
  - citric acid [E 330], lactic acid [E 270], in a purely microbiologically produced form only
  - sodium carbonate [E 500]

5.5.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

5.6 Soy drinks and grain drinks

5.6.1 Processing methods
- hulling
- grinding, crushing
- blending
- boiling
- fermentation
- pressing
- sifting, filtration
- centrifugation
- emulsification
- homogenization
- pasteurization
- UHT treatment
Not permitted: sterilization.

5.6.2 Ingredients
All agricultural ingredients used must be 'Bud' ingredients.

5.6.3 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- food-grade salt
- cultures for fermented products
- Algae products that are certified for use in organic products may be used for calcium enrichment.

5.6.4 Labelling
Pasteurization, homogenization and ultra-high temperature (UHT) processing must be declared.

5.6.5 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
5.7 Tofu, tempeh and other products made of plant-based proteins

5.7.1 Processing methods
- soaking
- grinding, crushing
- blending
- heating, cooking
- coagulating with nigari
- pressing
- sifting, filtration
- fermentation
- baking, roasting, frying, grilling, toasting (okara)
- drying (including freeze-drying)
- pasteurization
- chilling
- deep-freezing

*Not permitted: sterilization.*

5.7.2 Ingredients
All agricultural ingredients used must be 'Bud' ingredients.

5.7.3 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- food-grade salt
- nigari, magnesium chloride, calcium chloride, calcium sulphate, 'Bud' vinegar and 'Bud' lemon juice for coagulation
- cultures for fermented products
- \( \text{N}_2, \text{CO}_2, \text{O}_2 \)

5.7.4 Labelling
Pasteurization must be declared.

5.7.5 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
6 Eggs and egg products

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of eggs and egg products.

'Bud' eggs are labelled to provide the customer with important information on shelf-life and to ensure traceability to the producer. 'Bud' eggs are dyed with natural materials; synthetic colouring agents are not permitted.

6.1 General requirements

6.1.1 Scope of application and definitions

This directive applies to the trade and processing of eggs of the domestic chicken (Gallus domesticus) and of other types of fowl, e.g., ducks, geese, turkeys and quail.

The definitions outlined in Swiss food quality legislation apply. In particular, the Verordnung über den Eiermarkt (SR 916.371) (Swiss ordinance regulating the egg market) and the chapter on eggs and egg products in the FDHA's Verordnung über Lebensmittel tierischer Herkunft (817.022.108) (Swiss Ordinance on Foodstuffs of Animal Origin) must be observed.

6.1.2 Raw materials (from egg suppliers)

Only eggs from producers who meet the requirements for trade under the 'Bud' logo may be used. To this end, suppliers must show their 'Bud' approval in addition to a certificate for organic products. This documentation shows whether the operation is authorized to trade eggs under the 'Bud' logo.

6.1.3 Egg labelling and stamps

- Eggs which are sold by licenced distributors for direct consumption must be stamped with the 'Bud' logo, the laying date and the number of the operation, either by the producing farm or by the licenced distributor.
- Eggs which do not reach the end consumer directly from the producer, but are sold by a third party (village store, market stall), must be stamped by the producer on the farm with the 'Bud' logo and the number of the operation. The laying date and the certification body must be given on the egg carton or on a band around the product. Egg stamps can be ordered from the Bio Suisse shop. The stamp features the 'Bud' logo, the number of the individual operation and the letters 'CH'.
- In the case of eggs that are processed into liquid egg products or dyed eggs, each egg does not have to be labelled individually with the elements listed above; the next-largest commercial packaging unit (e.g., plastic mesh crate with 30-count cartons) is sufficient. The chain of custody must be traceable back to the original producer without any gaps.
- Eggs which are sold directly by the producer to the end customer do not have to be stamped. The name or number of the 'Bud' operation, the laying date and the certification body can be declared on the egg carton or on a band around the product or, if the eggs are sold over the counter, posted on a sign at the point of sale.

6.2 Eggs

6.2.1 Processing methods

- mechanical cleaning
- candling with light or UV light

6.2.2 Non-agricultural ingredients, additives and cultures as well as processing aids

- stamp inks which comply with the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02)

6.2.3 Packaging

- Packaging requirements are regulated as per part III, chapter 1.9.
- Cardboard cartons

Not permitted: plastic cartons (except for dyed eggs).
6.3 Liquid egg products

6.3.1 Permissible products
- whole eggs
- egg yolks
- egg white

6.3.2 Processing products
- breaking open and separating
- blending
- pasteurization
- deep-freezing
  *Not permitted: pasteurization with microwaves.*

6.3.3 Ingredients
- All agricultural ingredients used that are not listed under part III, section 6.3.4 or section 6.3.5 must be ‘Bud’ ingredients.

6.3.4 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

6.3.5 Non-organic agricultural ingredients and additives (max. 5 %)
- none

6.3.6 Non-agricultural ingredients, additives and cultures as well as processing aids
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- \( \text{N}_2, \text{CO}_2, \text{O}_2 \)
  *Not permitted: sulphurous acid, emulsifiers.*

6.3.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

6.4 Dried egg products °

6.4.1 Approved products
- all types of egg powder (whole egg, egg yolk, egg white)

6.4.2 Processing methods
- breaking open and separating
- blending
- pasteurization
- spray drying

6.4.3 Ingredients
- All agricultural ingredients used must be ‘Bud’ ingredients.

6.4.4 Non-agricultural ingredients, additives and cultures as well as processing aids
All available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
  *Not permitted: anticaking agents, thickening agents.*

6.4.5 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
6.5  **Boiled egg products**

6.5.1  **Approved products**
- boiled and peeled eggs
- boiled and dyed eggs (Easter eggs)

Not permitted: elongated, processed hard-boiled egg ('egg roll').

6.5.2  **Processing methods**
- mechanical cleaning
- boiling: once, at normal pressure
- peeling
- dying with approved colouring agents

Not permitted: boiling more than once.

6.5.3  **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 6.5.4 or section 6.5.5 must be 'Bud' ingredients.

6.5.4  **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- none

6.5.5  **Non-organic agricultural ingredients and additives (max. 5%)**
- none

6.5.6  **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- lactic acid [E 270]*, in a purely microbiologically produced form only
- colouring agents for dying and stamping egg shells, made of the following components:
  - naturally colouring fruit and vegetable juices, concentrates and powders made from such juices, and other colouring foodstuffs
  - dyewoods and other plant components such as haematoxylin, fustic, braziliin, sandalwood, walnut shells, madder, annatto seeds, malva blossoms, maté
  - colouring agents that occur naturally in foodstuffs and are extracted using physical processes
    (curcumin [E-100], riboflavin [E 101], carotenoids [E 160], xanthophylls [E 161], beet red, betanin [E 162], anthocyanins [E-163], chlorophylls [E 140]); chemically altered and nature-identical colours are prohibited; adjustments to pH are permitted
  - cochineal, carminic acid, carmine [E 120]: extract of the Coccus cacti, including the ammonia compounds
  - vegetable carbon (Carbo medicinalis vegetalis [E 153]): vegetable carbon with properties similar to activated carbon
- coating materials:
  - natural animal fats
  - shellac [E 904] (resin secreted by the Tachardia lacca insect), not chlorine-bleached
  - calcium silicate [E 552] and magnesium silicate [E 553a]
  - beeswax [E 901], organic
  - carnauba wax [E 903]
  - food-grade gelatine, organic quality
  - organic vegetable oils
  - gum arabic [E 414]
- solvents:
  - water
  - ethanol
- additional auxiliary materials for colouring:
  - all food additives in accordance with the Swiss EAER Ordinance on Organic Farming (SR 910.181), appendix 3, part A, point A.1

Not permitted: benzoic acid, acetic acid, synthetic dyes.

6.5.7  **Packaging**

Packaging requirements are regulated as per part III, chapter 1.9.
7 Spices, condiments, bouillon, soups and sauces

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of spices, condiments, bouillon, soups and sauces.

When 'Bud' spices and 'Bud' herbs are processed, the aroma and flavour of the valuable raw materials is preserved. Only products which will be subject to further processing are sterilized with saturated vapour to ensure the necessary level of product safety. Products treated with saturated vapour must be labelled accordingly.

7.1 Spices

7.1.1 Definitions

The definitions outlined in Swiss food quality legislation apply.

7.1.2 Quality of ingredients

Spices and spice blends must be made of 100% 'Bud' raw materials.

7.1.3 Pure spices, spice blends and spice extracts

7.1.3.1 Processing methods

- cutting
- drying
- grinding
- blending
- granulation
- extraction with water, alcohol or CO₂
- concentration and/or drying of liquid extracts
- saturated vapour sterilization of spices that will undergo further processing or will be used in the restaurant and food service industry
- smoking

Not permitted: saturated vapour sterilization of spices which will retailed as such.

7.1.3.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 7.1.3.3 or section 7.1.3.4 must be 'Bud' ingredients.

7.1.3.3 Organic ingredients and additives (CH organic, EU organic or equivalent)

- none

7.1.3.4 Non-organic agricultural ingredients and additives (max. 5%)

- none

7.1.3.5 Non-agricultural ingredients, additives and cultures as well as processing aids

- N₂, CO₂, O₂
- silicon dioxide [E 551], calcium carbonate [E 170], magnesium carbonate [E 504]: permitted as anticaking agents for spices and herbs

7.1.3.6 Labelling

- Spices and herbs that make up less than two percent of the total weight may be listed under the collective designation 'spices and/or herbs'. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).
- Saturated vapour sterilization must be declared on the list of ingredients.
- Anticaking agents must be declared.

7.1.3.7 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.
7.1.4 Dried herbs and herb blends

7.1.4.1 Processing methods

- cutting
- drying
- rubbing
- grinding
- blending
- saturated vapour sterilization of herbs which will undergo further processing and which will be used in the restaurant and food service industry

*Not permitted: saturated vapour sterilization of herbs which will be retailed as such.*

7.1.4.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 7.1.4.3 must be 'Bud' ingredients.

7.1.4.3 Organic ingredients and additives (CH organic, EU organic or equivalent)

- none

7.1.4.4 Non-agricultural ingredients, additives and cultures as well as processing aids

- N₂, CO₂, O₂
- silicon dioxide [E 551], calcium carbonate [E 170], magnesium carbonate [E 504]: permitted as anticaking agents for spices and herbs
- untreated wood, wood chips and wood flour from all native tree species, for use in smoking

7.1.4.5 Labelling

- Herbs that make up less than two percent of the total product weight may be listed under the collective designation 'herbs'. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).
- Saturated vapour sterilization must be declared on the list of ingredients.
- Anticaking agents must be declared.

7.1.4.6 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.

7.1.5 Seasoned and herbal salt

7.1.5.1 Processing methods

- blending
- cutting
- grinding
- drying (including vacuum drying) of blends of salt with fresh herbs, spices and vegetables

7.1.5.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 7.1.5.3 or section 7.1.5.4 must be 'Bud' ingredients.

7.1.5.3 Organic ingredients and additives (CH organic, EU organic or equivalent)

- none

7.1.5.4 Non-organic agricultural ingredients and additives (max. 5%)

- kelp

7.1.5.5 Non-agricultural ingredients, additives and cultures as well as processing aids

- O₂, CO₂, N₂
- calcium carbonate [E 170], magnesium carbonate [E 504]: permitted as anticaking agents in salt
- silicon dioxide [E 551], calcium carbonate [E 170], magnesium carbonate [E 504]: permitted as anticaking agents for spices and herbs
- potassium chloride (non-agricultural ingredient in low-sodium products)
7.1.5.6 **Labelling**
- Spices and herbs that make up less than two percent of the total product weight may be listed under the collective designation 'spices and/or herbs'. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).
- Anticaking agents must be declared.
- To carry the 'Bud' logo together with the words 'BIO SUISSE', 90% of the agricultural ingredients and 90% of all ingredients in these products, which often contain high levels of salt, must originate in Switzerland. The salt in Swiss herbal salt must also originate in Switzerland.
- Spice blends intended for use by butchers in meat processing often contain special ingredients and additives which are only allowed for meat products. These products may not bear the 'Bud' logo, but may be labelled as 'approved for 'Bud' meat products'.

7.1.5.7 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

7.1.6 **Spice and herb preparations**

7.1.6.1 **Processing methods**
- blending
- cutting
- blanching
- deep-freezing
- preserving in oil
- blending with salt
- pasteurization (double pasteurization must be approved by the LCPT on a case-by-case basis)
- extraction/decaffeination of tea with water, alcohol or CO₂

7.1.6.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 7.1.6.3 or section 7.1.6.4 must be 'Bud' ingredients.

7.1.6.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- none

7.1.6.4 **Non-organic agricultural ingredients and additives (max. 5%)**
- none

7.1.6.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- N₂, CO₂, O₂
- water and CO₂ for decaffeination
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- silicon dioxide [E 551], calcium carbonate [E 170], magnesium carbonate [E 504]: permitted as anticaking agents for spices and herbs

7.1.6.6 **Labelling**
- Spices and herbs that make up less than two percent of the total product weight may be listed under the collective designation 'spices and/or herbs'. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).
- Anticaking agents must be declared. Exception: if the anticaking agents contained in added salt (transferred additive) are no longer specifically effective, it is not necessary to declare them.
- Pasteurization must be declared.

7.1.6.7 **Packaging**
- Packaging requirements are regulated as per part III, chapter 1.9.
- Product-specific exceptions can be made for aluminium composite foils.
7.2 Mustard

7.2.1 Processing methods
- mechanical grinding of mustard seeds
- blending

7.2.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 7.2.3 or section 7.2.4 must be 'Bud' ingredients.
- The use of flours and starches is prohibited.

7.2.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

7.2.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none

7.2.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- citric acid [E 330]*, in a purely microbiologically produced form only
  Not permitted: flavourings, thickening agents, flavour enhancers.

7.2.6 Labelling
Spices and herbs that make up less than two percent of the total product weight may be listed under the collective designation 'spices and/or herbs'. This rule does not apply to ingredients that are listed in appendix 1 of the Swiss Ordinance for the Labelling and Advertising of Foodstuffs (SR 817.022.21) (because they could trigger allergies or other undesirable reactions).

7.2.7 Packaging
- Packaging requirements are regulated as per part III, chapter 1.9.
- Aluminium tubes are permitted.

7.3 Soy sauce and liquid seasonings

7.3.1 Processing methods
- roasting and steaming of raw products
- fermentation
- pasteurization (double pasteurization is permitted subject to case-by-case approval by the LCPT)
- filtration
- pressing
  Not permitted: acid hydrolysis.

7.3.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 7.3.3 or section 7.3.4 must be 'Bud' ingredients.
- The use of 'Bud' yeast autolysates is permitted.

7.3.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- none

7.3.4 Non-organic agricultural ingredients and additives (max. 5 %)
- none
7.3.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**

- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- water: drinking water or water demineralized using physical methods
- filtration aids:
  - diatomaceous earth
  - aspergillus sojae
  - tetragenococcus halophilus
  - saccharomyces rouxii

*Not permitted: flavour enhancers.*

7.3.6 **Labelling**

Pasteurization and sterilization must be declared.

7.3.7 **Packaging**

Packaging requirements are regulated as per part III, chapter 1.9.

7.4 **All soup and sauce products**

7.4.1 **General requirements**

Concentrates and dry products may be marketed as such.

When concentrates and dry products are used as semi-processed products in food processing, the following restrictions apply:

- The production of sauces etc. from dry mixes and liquid components is permitted as long as an original product is not simply being reconstituted. For example, blending a mixture of starch and spices with a liquid is permitted.
- The use of powders and pastes (e.g., bouillon or gravy powder) is permitted as long as the end product does not give the impression of being a fresh product. Their use can also be approved if water is added at the same time.
- The use of dry products for seasoning is permitted.
- The production of sauces etc. from powdered sauce and liquid is not permitted if the original product is simply being reconstituted.

7.4.2 **Bouillon**

7.4.2.1 **Processing methods**

- blending
- boiling
- pasteurization
- sterilization
- drying
- concentration

*Not permitted: reconstitution of concentrates and powders; flavour enhancers.*

7.4.2.2 **Ingredients**

- All agricultural ingredients used that are not listed under part III, section 7.4.2.3 or section 7.4.2.4 must be "Bud" ingredients.
- Enzymatically hydrolyzed vegetable protein can be used.

7.4.2.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**

- none

7.4.2.4 **Non-organic agricultural ingredients and additives (max. 5 %)**

- none
7.4.2.5 Non-agricultural ingredients, additives and cultures as well as processing aids

- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]

Not permitted: flavour enhancers.

7.4.2.6 Labelling

- Pasteurization and sterilization must be declared.
- Anticaking agents must be declared. Exception: if the anticaking agents contained in added salt (transferred additive) are no longer specifically effective, it is not necessary to declare them.
- Enzymatically hydrolyzed vegetable protein must be declared.

7.4.2.7 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.

7.4.3 Soups and sauces

7.4.3.1 General requirements

Classic sauces should be made using the traditional textbook ingredients. The good manufacturing practices (GMP) of the restaurant and food service industry apply.

Vegetable fats may not be used in the preparation of sauces whose names convey the impression of a milk-based sauce (e.g., béchamel sauce, cream sauce). Exception: very small amounts used to sauté vegetables.

Vegetable fats should not make up more than 10% of the total fat content. Exceptions to this rule are, e.g., products which are marketed as pure vegetable products.

Pre-made roux may be used.

7.4.3.2 Processing methods

- blending
- boiling
- pasteurization
- sterilization
- drying
- concentration
- homogenization

Not permitted: reconstitution of concentrates and powders.

7.4.3.3 Ingredients

- All agricultural ingredients used that are not listed under part III, section 7.4.3.4 or section 7.4.3.5 must be 'Bud' ingredients.

7.4.3.4 Organic ingredients and additives (CH organic, EU organic or equivalent)

- locust bean gum [E 410] and guar gum [E 412]

7.4.3.5 Non-organic agricultural ingredients and additives (max. 5%)

- none

7.4.3.6 Non-agricultural ingredients, additives and cultures as well as processing aids

- N₂, CO₂, O₂
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- water: drinking water or water demineralized using physical methods

Not permitted: carrageenan [E 407], xanthan gum [E 415], alginic acid, modified starch, flavour enhancers.
7.4.3.7 **Labelling**
- Pasteurization and sterilization must be declared.
- Anticaking agents must be declared. Exception: if the anticaking agents contained in added salt (transferred additive) are no longer specifically effective, it is not necessary to declare them.

7.4.3.8 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.
8 Vegetable oils and vegetable fats

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of vegetable oils and vegetable fats.

When food-grade oils and fats are processed, their valuable nutrients must be preserved to the fullest extent possible. Careful processing also means that the sensory quality of 'Bud' fats and 'Bud' oils is high. Food-grade oils intended for direct consumption must comply with food quality regulations for cold-pressed edible oils. Food-grade oils intended for further processing at temperatures under 100 °C (e.g., in the production of mayonnaise or salad dressing) are refined using the processing methods and processing aids permitted by Bio Suisse and are only gently steam-refined one time at 130 °C. Chemical processing methods such as transesterification and the hydrogenation of fats are prohibited.

8.1 Food-grade oils for direct consumption

Food-grade oils for direct consumption must comply with food quality regulations governing cold-pressed edible oils.

8.1.1 Processing methods

- Standard mechanical processes for cleaning, peeling and preparing raw ingredients, during which the raw ingredients may not be heated to temperatures higher than 50 °C.
- Mechanical pressing with a maximum outlet temperature of 50 °C
- Toasting (pumpkin seeds and nuts may be toasted; any declarations required by food quality regulations are mandatory)
- Centrifugation
- Decantation
- Filtration

Not permitted: gentle steam refining/deodorization, refining, neutralization, bleaching.

8.1.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 8.1.3 must be 'Bud' ingredients.

8.1.3 Organic ingredients (CH organic, EU organic or equivalent)

- None

8.1.4 Non-agricultural ingredients, additives and cultures as well as processing aids

- Asbestos-free filter materials

Not permitted: citric acid, activated charcoal, sodium hydroxide, bleaching clay, adsorbents.

8.1.5 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.
8.2 Oils and fats for cooking or for use in processing other products

8.2.1 Processing methods
- standard mechanical processes for cleaning, peeling and preparing raw ingredients
- mechanical pressing
- centrifugation
- decantation
- filtration
- degumming
- deacidification (physical)
- washing
- vacuum drying
- bleaching/decolourization
- thermal fractionation (recrystallization/dry fractionation)
- steam/partial refraction:
  - Oils and fats that will be used in processing other products at temperatures under 100°C (e.g., in producing margarine or mayonnaise) may be refined using the methods listed above and the processing aids approved for those methods, but may only be steam-refined one time at 130°C maximum. This oil cannot then be marketed as having undergone careful steam refining as defined in the Verordnung des EDI über Speiseöl, Speisefett und daraus hergestellte Erzeugnisse (SR 817.022.105) (Swiss FDHA Ordinance on Edible Oils, Edible Fats and Products Produced with Edible Oils and Fats).
  - No deodorization temperature restrictions are placed on oils and fats which are intended for use in processing other products at temperatures over 100°C and/or for use in cooking and baking (e.g., frying oil).

Not permitted: extraction using organic solvents; chemical modification (hydrogenation/hardening, transesterification), neutralization with sodium hydroxide (NaOH) (exception: the production of oil from rapeseed).

8.2.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 8.2.3 must be 'Bud' ingredients.

8.2.3 Organic ingredients (CH organic, EU organic or equivalent)
- none

8.2.4 Non-agricultural ingredients, additives and cultures as well as processing aids
- citric acid [E 330]* in a purely microbiologically produced form only, for degumming
- water: for washing and degumming only
- salt: for washing only
- activated charcoal: for bleaching only
- bentonite: for bleaching only
- perlite: for filtration only
- diatomaceous earth: for filtration only
- asbestos-free filter materials
- N₂, CO₂, O₂

Not permitted: phosphoric acid, activated clay, nickel and other catalysts for the hydrogenation of fats; transesterification.

8.2.5 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.

8.3 Margarine

8.3.1 Processing methods
- emulsification
- pasteurization
- crystallization
8.3.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 8.3.3 must be 'Bud' ingredients.
- Vegetable fats and oils must be processed in accordance with the Bio Suisse requirements. The requirements for deodorization/steam refining apply according to the different intended uses of the product:
  - careful steam processing/deodorization at a maximum of 130 °C (one time) of oils and fats intended for further processing at temperatures under 100 °C.\(^1\)

*Not permitted: the use of hardened fats.*

8.3.3 **Organic ingredients (CH organic, EU organic or equivalent)**
- none

8.3.4 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- citric acid [E 330], in a purely microbiologically produced form only
- lecithin [E 322], certified organic
- N\(_2\), CO\(_2\), O\(_2\)

*Not permitted: colouring agents, antioxidants (including natural ones), preservatives, flavouring substances.*

8.3.5 **Labelling**
- The use of animal fats must be declared in the product name.
- Pasteurization must be declared.

8.3.6 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.

8.4 **Mayonnaise**

8.4.1 **Processing methods**
- blending and emulsification
- pasteurization (for reduced-calorie mayonnaise only)

*Not permitted: homogenization under pressure.*

8.4.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 8.4.3 or section 8.4.4 must be 'Bud' ingredients.
- Vegetable fats and oils must be processed in accordance with the Bio Suisse requirements (oils and fats intended for further processing must be processed at temperatures under 100 °C).
- enzymatically modified egg yolk (for reduced-calorie mayonnaise only)
- starches and pregelatinized starches (for reduced-calorie mayonnaise only)

8.4.3 **Organic ingredients (CH organic, EU organic or equivalent), max. 5% in relation to 100% agricultural ingredients**
- waxy maize starch and pregelatinized waxy maize starch (for reduced-calorie mayonnaise only)
- rice starch and pregelatinized rice starch (for reduced-calorie mayonnaise only)

8.4.4 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- N\(_2\), CO\(_2\), O\(_2\)

*Not permitted: thickening agents, flavour enhancers.*

\(^1\) Cooking margarine: No restrictions are placed on the deodorization temperature.
8.4.5 **Labelling**
- Pasteurization must be declared.

8.4.6 **Packaging**
- Packaging requirements are regulated as per part III, chapter 1.9.
- Aluminium tubes are permitted.

8.5 **Salad dressing**

8.5.1 **Processing methods**
- blending and emulsification
- pasteurization
  *Not permitted: homogenization under pressure.*

8.5.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 8.5.3 or section 8.5.4 must be 'Bud' ingredients.

8.5.3 **Organic ingredients (CH organic, EU organic or equivalent), max. 5% in relation to 100% agricultural ingredients**
- native rice starch
- native Jerusalem artichoke starch
- native tapioca starch
- waxy maize starch and pregelatinized starches

8.5.4 **Non-organic agricultural ingredients (max. 5%)**
- none

8.5.5 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- if the anticaking agent contained in the salt is still specifically effective, then the following anticaking agents may be used: calcium carbonate [E 170], magnesium carbonate [E 504]
- N₂, CO₂, O₂

8.5.6 **Packaging**
Packaging requirements are regulated as per part III, chapter 1.9.
9 Alcoholic beverages and vinegar

9.1 Beer

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of beer.

'Bud' beer complies with the Bavarian Purity Law for beer, which specifies that beer may only contain water, yeast, hops and malted grain. No colouring agents are permitted. Furthermore, no processes that shorten the natural brewing process are permitted. Additional specific ingredients are permitted in speciality beers.

9.1.1 Processing methods
- infusion, decoction
- drying of hops
- kiln-drying and toasting of malts
- filtration
- chilling
- centrifugation
- pasteurization (flash pasteurization)
- adjustments to pH using natural lactic acid strains or acidulated malt

Not permitted: the treatment of hops and malt with sulphur or SO₂; an accelerated fermentation process above 12 °C for bottom-fermented beer; pressure fermentation; agitation during fermentation.

9.1.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 9.1.3 or section 9.1.4 must be 'Bud' ingredients.
- All ingredients are added in the brewery.
- grains that give the product its name: at least 50 % of the total at the time of processing
- cone hops and hop pellets (no hop extract, no isomerized hops)
- hemp blossoms, hemp extract (only in conjunction with hemp blossoms)

Not permitted: unmalted wheat and barley, sugar (except in specialty beers); liquid colouring malt; spent hops and beer recovered from yeast presses.

The production of specialty beers (e.g., rice beer, framboise beer, etc.) and flavoured beer drinks is permitted.

9.1.3 Organic ingredients (CH organic, EU organic or equivalent)
- none

9.1.4 Non-organic agricultural ingredients (max. 5 %)
- top-fermenting or bottom-fermenting yeast

9.1.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or demineralized water (distillation, reverse osmosis, milk of lime to adjust water hardness levels)
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - perlite (only permitted during filtration)
  - activated charcoal (for non-alcoholic beer)
- N₂ (can be used as a conveying gas)
- CO₂ (not to provide the beer with additional carbonation, with the exception of non-alcoholic beer)
- water, ethanol, CO₂: extracting agents for the production of hop extracts

Not permitted: polyvinylpolypyrrolidone; bentonite; trace elements and vitamins for better fermentation; ascorbic acid to bind ambient oxygen in the bottle/barrel.

9.1.6 Labelling
Pasteurization (flash pasteurization) must be declared.

9.1.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
9.2 Wine und sparkling wine

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of wine and sparkling wine.

'Bud' wines and 'Bud' sparkling wines are of high quality. Measures which ensure this quality begin in the vineyard and extend to the clean and careful work done in the wine cellar. Additives and processing aids are used as little as possible and only in the amounts necessary.

9.2.1 Processing methods

- traditional wine-making practices
- heating of mash up to 65 °C
- fining
- clarifying
- filtration (including microfiltration at a minimum pore size of 0.2 micrometres)
- vacuum evaporation, reverse osmosis (when these two processes are used for the concentration of the grape must, then the addition of sugar, concentrated grape must or rectified concentrated grape must is not permitted).
- cold stabilization to remove tartrate crystals

Not permitted: nanofiltration, ultrafiltration.

9.2.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 9.2.3 or section 9.2.4 must be 'Bud' ingredients.
- Grape juice, concentrated grape must, rectified concentrated grape must and sugar (Switzerland: 'Bud' quality; other countries: organic quality) may be added.

The natural alcohol content may be increased by no more than 1.25 % alcohol by volume (equivalent to 2.5 kg sucrose per hl grape must) through the addition of sugar, concentrated grape must or rectified concentrated grape must. An exception is made for wines made from Labrusca grapes and sparkling wines, the natural alcohol content of which may be increased by no more than 2 % alcohol by volume (equivalent to 4 kg/hl).

9.2.3 Organic ingredients, additives and processing aids (CH organic, EU organic or equivalent)

- chicken egg white (Switzerland: 'Bud' quality; other countries: organic quality)
- skimmed milk (Switzerland: 'Bud' quality; other countries: organic quality)
- wine yeast as a fining agent (Switzerland: 'Bud' quality; other countries: from Bio Suisse certified operations)
- casein
- food-grade gelatine

9.2.4 Non-organic agricultural ingredients, additives and processing aids (max. 5 %)

- inactive yeast*: if the formol number is < 14
- pea protein (derived from organic source materials if available)

---

*Winemakers are subject to a mandatory wine-cellar inspections.
9.2.5 Non-agricultural ingredients, additives and cultures as well as processing aids

- microorganisms:
  - pure cultured yeast* (derived from organic source materials if available)
  - bacteria starter cultures* (derived from organic source materials if available)

- additives and processing aids:
  - pectinases*
  - activated charcoal (for must only)
  - ammonium phosphate (diammonium hydrogen phosphate): if the formol number is < 14, the maximum dosage is 0.5 g/l
  - ammonium phosphate (diammonium hydrogen phosphate): for sparkling wine, the maximum dosage is 0.3 g/l
  - calcium carbonate
  - potassium hydrogen tartrate (cream of tartar)
  - L(+)-tartaric acid [E 334]: obtained from grapes
  - cupric sulfate (until 31 July 2015)
  - isinglass, solid
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)
  - sulphur, for cask treatment only
  - technical gases: N₂, CO₂, O₂, Ar

- preservatives:
  - potassium metabisulfite [E 224]
  - SO₂ [E 220], pure and as an aqueous solution
  
<table>
<thead>
<tr>
<th>Total SO₂ content:</th>
</tr>
</thead>
<tbody>
<tr>
<td>residual sugar content</td>
</tr>
<tr>
<td>white wine</td>
</tr>
<tr>
<td>rosé wine</td>
</tr>
<tr>
<td>red wine</td>
</tr>
</tbody>
</table>

- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - perlite

The Swiss Ordinance on Organic Farming (SR 910.18) and Council Regulation (EC) 834/2007 apply to speciality wines.

Not permitted: tannins purchased from other operations.

9.2.6 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.

9.3 Fruit wine

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of fruit wine.

'Bud' fruit wine is of high quality. Clean and careful working methods make it possible to use fewer additives and processing aids. These are only used when needed for technological reasons.

9.3.1 Processing methods

- mechanical juicing
- clarifying
- fining
- filtration (including microfiltration at a minimum pore size of 0.2 micrometres)
- pasteurization

Not permitted: the production of wine from concentrates/reconstituted juices; nanofiltration; ultrafiltration.

9.3.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 9.3.3 or section 9.3.4 must be 'Bud' ingredients.
- sugar (Switzerland: 'Bud' quality; other countries: organic quality)
9.3.3 Organic ingredients, additives and processing aids (CH organic, EU organic or equivalent)

- casein
- food-grade gelatine
- chicken egg white (Switzerland: 'Bud' quality; other countries: organic quality)
- skimmed milk (Switzerland: 'Bud' quality; other countries: organic quality)

9.3.4 Non-organic agricultural ingredients (max. 5 %)

- none

9.3.5 Non-agricultural ingredients, additives and cultures as well as processing aids

- water: drinking water or water demineralized using physical methods
- pure cultured yeast
- technical gases: N₂, CO₂, O₂, Ar
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - activated charcoal (for must only)
  - perlite
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)
- ammonium phosphate (diammonium hydrogen phosphate); for sparkling wine, the maximum dosage is 0.3 g/l
- processing aids:
  - pectinases
  - isinglass, solid
- additives:
  - potassium metabisulfite [E 224]
  - SO₂ [E 220], pure and as an aqueous solution

<table>
<thead>
<tr>
<th>Total SO₂ content:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>fruit wine without added sugar (including apple wine and pear wine) as well as mead (honey wine)</td>
<td>50 mg/l</td>
</tr>
<tr>
<td>apple wine and pear wine with sugar or fruit juice concentrate added following fermentation</td>
<td>100 mg/l</td>
</tr>
</tbody>
</table>

9.3.6 Labelling

Pasteurization must be declared.

9.3.7 Packaging

Packaging requirements are regulated as per part III, chapter 1.9.

9.4 Distilled alcoholic beverages

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of distilled alcoholic beverages.

'Bud' distilled alcoholic beverages are of the highest possible sensory quality.

The production of distilled alcoholic beverages must comply with good manufacturing practices (GMP).

- Use only clean, ripe and healthy raw ingredients.
- Acidify the mash at a pH level of 3.0 – 3.2.
- Ferment with pure yeast using a fermentation lock.
- Distil quickly; do not store the mash for more than two months.

9.4.1 Particular requirements

- Quinces must be washed and the fuzz removed before being chopped.
- Cherry pits must not be damaged.
- Plums, apricots and peaches can be mashed with or without the pits.
- Red grape marc and wine yeast must be distilled without delay.
- Potatoes and grains may be converted into sugars using malt or enzymes. Such mashes must be distilled as soon as fermentation is complete.
9.4.2 Ingredients

- All agricultural ingredients used must be ‘Bud’ ingredients.

9.4.3 Non-agricultural ingredients, additives and cultures as well as processing aids

- water: drinking water or water demineralized using physical methods
- pure cultured yeast
- lactic acid [E 270]: in purely microbiologically produced form only
- enzymes
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - activated charcoal
  - perlite
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)

9.5 Vinegar

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of vinegar.

Vinegar is a natural product obtained through the alcoholic fermentation of a fruit juice and its subsequent oxidation. This natural process should only be subject to technological interference when absolutely necessary.

9.5.1 Processing methods

- fining
- clarifying
- filtration
- pasteurization
- standardization with water should be avoided; if absolutely necessary, then the following minimum values must be maintained:
  - fruit vinegar: total acidity, calculated as acetic acid, 50 g/l
  - wine vinegar: total acidity, calculated as acetic acid, 60 g/l
- alternative methods of standardization (e.g., residual alcohol, residual sugar, aging) are permitted.

Not permitted: the production of ‘Bud’ vinegar from reconstituted concentrate (unnecessary processing); sulphurization (any sulphurization must be done at the wine stage in accordance with part III, section 9.2.5).

9.5.2 Ingredients

- All agricultural ingredients used that are not listed under part III, section 9.5.3 or section 9.5.4 must be ‘Bud’ ingredients.

9.5.3 Organic ingredients, additives and processing aids (CH organic, EU organic or equivalent)

- casein
- food-grade gelatine
- chicken egg white (Switzerland: ‘Bud’ quality; other countries: organic quality)
- skimmed milk (Switzerland: ‘Bud’ quality; other countries: organic quality)

9.5.4 Non-organic agricultural ingredients (max. 5 %)

- none
9.5.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- acetic acid bacteria
- pectinas
- isinglass, solid
- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - perlite
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)

9.5.6 Labelling
Pasteurization must be declared.

9.5.7 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
10  Apiary products

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of apiary products.

Natural constituent substances which contribute to the quality of honey and honey products must be preserved during extraction, processing, bottling and storage.

10.1  General requirements

Detailed requirements for beekeeping are outlined in part II, chapter 5.8. The quality requirements for honey accord with good beekeeping practices, and in a few points go beyond the requirements of the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02) as well as the ‘Regulations for beekeeping and apiary products’ given in the Swiss EAER Ordinance on Organic Farming (SR 910.181). As a general principle, the constituent substances which contribute to the quality of honey should be affected as little as possible by extraction, storage and bottling.

10.2  Honey

10.2.1  Processing methods

- Equipment and containers used in the processing of the honey must be made of food-safe materials.
- Stainless steel/chrome steel is recommended for centrifuges and spinners.
- The honey may be filtered through a sieve to remove small pieces of wax; however, in a multi-stage filtering process the mesh width may not be smaller than 0.2 mm.
- Whenever possible, the honey should be bottled before it starts to solidify.
- Crystalized honey can be heated using a Melitherm heater or a water bath at temperatures not exceeding 40 °C. The honey may not be heated for more than 72 hours.
- To delay crystallization, honey may be stored deep-frozen for a maximum of 12 months.
- To preserve its natural substances, honey must be stored in a dry, cool (12 °C to 18 °C), dark place.

10.2.2  Quality indicators for honey and beeswax

- Beyond the legal requirements, the maximum permissible water content is 18 %.
- The maximum permissible HMF content (determined by the Winkler method) is 15 mg/kg. The invertase level should be at least ten units; in the case of acacia and phacelia yields, it should be at least seven units (analyses in accordance with the Schweizerisches Lebensmittelbuch [SLMB, Swiss food code]). As a rule, these criteria are met if enough capped honeycombs are collected for honey extraction. A joint testing of the HMF content and invertase level is only necessary in case of doubt.
- Honey that does not meet these requirements may only be marketed as honey for processing.
- No chemotherapeutic residues, which indicate the use of prohibited treatments, may be found in the honey.
- The maximum permissible level of thymol in wax is 5.0 mg/kg.

10.2.3  Ingredients

- No added ingredients are permitted.

10.2.4  Labelling

The deep-freezing of honey must be declared (e.g. 'Deep-frozen temporarily to delay crystallization').

10.2.5  Packaging

Packaging requirements are regulated as per part III, chapter 1.9.

10.3  Propolis

10.3.1  Processing methods

Propolis may only be collected in food-safe plastic.

10.3.2  Ingredients

- No added ingredients are permitted.
10.3.3 **Labelling**
The declaration must meet the legal requirements.

10.3.4 **Packaging**
- glass only
11 Yeast and yeast products

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of yeast and yeast products.

'Bud' yeast is produced from 'Bud' raw materials using careful, environmentally sound processing methods and without the use of synthetic vitamins, inorganic sources of nitrogen and inorganic salts.

11.1 General requirements

11.1.1 Processing methods
- fermentation
- filtration
- pressing
- enzymatic or physical autolysis

11.1.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 11.1.3 or section 11.1.4 must be 'Bud' ingredients.
- Starch (filter aid) and vegetable oils (defoamer) may be added.

11.1.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- agricultural raw materials, no more than 10% (of dry matter)
- lecithin [E 322] for coated yeast
- guar gum [E 412] for cream yeast

11.1.4 Non-organic agricultural ingredients and additives (max. 5%)
- yeast extract
- brewer’s yeast

11.1.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- water: drinking water or water demineralized using physical methods
- all available forms of food-grade salt, if the anticaking agent (transferred additive) it contains is no longer specifically effective
- cultures
- enzymes (for breaking down organic carbon and nitrogen sources)
- lactic acid [E 270]*, for the regulation of pH levels, in a purely microbiologically produced forms only
- citric acid [E 330]*, for the regulation of pH levels, in a purely microbiologically produced forms only
- sodium carbonate, for the regulation of pH levels
- carbon dioxide (CO2), nitrogen (N2), oxygen (O2)
- cellulose filters, textile filters, membranes: free of asbestos and chlorine

Not permitted: synthetic vitamins and inorganic salts as growth substances and auxiliary inputs.

11.1.6 Packaging
Packaging requirements are regulated as per part III, chapter 1.9.
12 Candy and sweets

12.1 Confectionery jellies and gums

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of confectionery jellies and gums.

'Bud' confectionery jellies and gums are tasty and authentic even without added flavourings. Their flavour comes from fruit juice concentrates, citrus peel oils and fruit and plant extracts. Juice concentrates and fruit and plant extracts give them their colour.

12.1.1 Processing methods
- blending
- boiling
- pouring
- sugar-coating
- drying

12.1.2 Ingredients
- All agricultural ingredients used that are not listed under part III, section 12.1.3 or section 12.1.4 must be 'Bud' ingredients.
- Spice and plant extracts, including essential oils and citrus peel oils, may be added.

12.1.3 Organic ingredients and additives (CH organic, EU organic or equivalent)
- gum arabic [E 414]
- gelatine

12.1.4 Non-organic agricultural ingredients (max. 5 %)
- moulding starch

12.1.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- CO₂
- water: drinking water or water demineralized using physical methods
- citric acid [E 330],* in a purely microbiologically produced form only
- L(+)- tartaric acid [E 334]: obtained from grapes
- sodium tartrate [E 335]:* from natural sources
- potassium tartrate [E 336]:* from natural sources
- pectin (non-amidated) [E 440]
- agar [E 406]*
- release and glazing agents (vegetable fats and oils*, carnauba wax, beeswax)
13 **Coffee, cocoa, chocolates and other cocoa products**

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of coffee, cocoa, chocolates and other cocoa products.

No flavourings are added to ‘Bud’ chocolate and cocoa products. No lecithin may be added to chocolate products, except in the case of semi-processed products in which lecithin is necessary for technical reasons.

13.1 **Coffee**

13.1.1 **Processing methods**
- preparing coffee beans
- roasting coffee beans
- grinding
- extraction
- decaffeination with water or CO₂
- drying (including freeze-drying and spray drying)
- instantization

13.1.2 **Ingredients**
All agricultural ingredients used must be 'Bud' ingredients.

13.1.3 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- water: for extraction and decaffeination
- carbon dioxide (CO₂), nitrogen (N₂): as protective gas
- carbon dioxide (CO₂): for decaffeination

13.2 **Cocoa, chocolates and other cocoa products**

13.2.1 **Processing methods**
- fermentation and drying of cocoa beans
- roasting cocoa beans
- cracking and grinding cocoa beans
- deodorization
- alkalinization
- pressing to obtain cocoa butter
- milling the press cake
- kneading
- rolling
- conching
- crystallization/tempering
- pressing/moulding

13.2.2 **Ingredients**
- All agricultural ingredients used that are not listed under part III, section 13.2.3 must be 'Bud' ingredients.

13.2.3 **Organic ingredients and additives (CH organic, EU organic or equivalent)**
- lecithin [E 322] (of natural origin): for instant chocolate powders or special couvertures only
- gum arabic [E 414]: as a coating material for coating almonds/cocoa beans with chocolate couverture

13.2.4 **Non-agricultural ingredients, additives and cultures as well as processing aids**
- none
14 Restaurant and food service industry

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the restaurant and food service industry.

Bio Suisse promotes contract catering with 'Bud' products, based on the same quality standards that apply to processed 'Bud' foods. The visibility of the 'Bud' logo is increasing; it is becoming more widely recognized in the restaurant and food service industry, which is an important sales channel for 'Bud' producers and licensees.

Consumers who eat organic products at home should also be able to do so elsewhere. Bio Suisse food service models provide a step-by-step way to get started.

Bio Suisse offers three models for the restaurant and food service industry:

<table>
<thead>
<tr>
<th>Cuisine with 'Bud' Products</th>
<th>Specific raw materials or purchased finished products are offered in 'Bud' quality.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisine with 'Bud' Components</td>
<td>Specific raw materials, menu items or multi-course meals are offered in 'Bud' quality.</td>
</tr>
<tr>
<td>'Bud' Cuisine</td>
<td>The entire operation only serves organic products.</td>
</tr>
</tbody>
</table>

The provisions outlined in part III, chapter 14.1 apply to all three models. In subsequent chapters, the specific requirements for Cuisine with 'Bud' Products, Cuisine with 'Bud' Components and 'Bud' Cuisine are listed separately.

14.1 Requirements for all restaurants and food service operations

14.1.1 Scope of application and definitions

This directive applies to restaurants and food service operations as well as farming operations which offer commercial on-farm catering.

The directive represents a positive list; the points listed in the directive are permissible in restaurants and food service operations. Should any processes, ingredients, additives, cultures or processing aids not mentioned in this directive be used in Cuisine with 'Bud' Components or in 'Bud' Cuisine, a written application including formulas and process descriptions must first be submitted to Bio Suisse.

14.1.1.1 Licensees and trademark users

For the purposes of this directive, a restaurant or food service operation is defined as a company which offers food and beverages on site for direct consumption and which is subject to the laws and regulations governing the hospitality industry. This includes operations such as food service or restaurant chains, party services, delivery restaurants, food trucks and stands, take-away restaurants and catering firms.

Products that are sold under the 'Bud' logo outside of restaurants and food service operations do not fall within the scope of this directive; those products are subject to the applicable product-specific directives. The products must be individually approved by Bio Suisse. The restaurant or food service operation must submit a written licence application to Bio Suisse for this purpose. The approved products are listed in an appendix to the licence contract. Licence application forms can be obtained from Bio Suisse.

14.1.1.2 Commercial catering on the farm

The sale of home-grown and purchased food and drink on 'Bud' farming operations during culinary events is considered direct marketing and is subject to the provisions defined in part I, section 3.3.4.

'Bud' producers may operate restaurants and food service operations independent of their 'Bud' farming operation. The certification body establishes criteria for the separation of the restaurant or food service operation and the farming operation. The following minimum requirements apply: a legally separate commercial entity with separate accounts and a business name that is different from that of the 'Bud' farming operation. All food service models are permissible in restaurant or food service operations which are independent of the 'Bud' farming operation ('Bud' Cuisine, Cuisine with 'Bud' Components, Cuisine with 'Bud' Products, non-organic cuisine). Independent restaurants and food service operations that serve 'Bud' Cuisine, Cuisine with 'Bud' Components or Cuisine with 'Bud' Products must conclude a contract with Bio Suisse. The usual terms and conditions for licensees and trade-mark users apply.
14.1.2 **Regulatory framework**
All relevant laws governing food quality and safety and the hospitality industry as well as restaurant and food service industry regulations must be complied with.

14.1.3 **Trademark usage agreement/trademark licence agreement with Bio Suisse**
The restaurant or food service operation is required to enter into an agreement with Bio Suisse authorizing it to use the 'Bud' logo for raw ingredients and purchased finished products (Cuisine with 'Bud' Products), for components (Cuisine with 'Bud' Components), as well as in the operation ( 'Bud' Cuisine) and its communications. A trademark usage agreement is required for Cuisine with 'Bud' Products; a trademark licence agreement is required for Cuisine with 'Bud' Components and 'Bud' Cuisine.

To enter into a contract with Bio Suisse, the following requirements apply:
- The restaurant or food service operation must provide a description of the company and its activities.
- For operations which are part of a food service or restaurant chain, a general description of the food service system or restaurant chain is sufficient.
- For both models (Cuisine with 'Bud' Components and 'Bud' Cuisine), an initial visit by Bio Suisse representatives is mandatory before the operation may start using the 'Bud' logo.

14.1.4 **Cleaning and pest control**
The provisions of part III, chapters 1.11 and 1.12 apply. The Cuisine with 'Bud' Products model is exempted.

14.1.5 **Processing methods**
The following processes are permitted for food preparation:
- food preparation methods such as baking, roasting, steaming, sautéing, frying, grilling, boiling, braising sous-vide cooking
- chilling
- deep-freezing
- cooking on induction stovetops
- regenerating with hot air, steam or hot water (water bath)

If raw ingredients are processed using classic food preparation techniques (e.g., producing yogurt or cheese, curing or smoking meat products, producing sprouts), the product-specific requirements outlined in this directive apply.

*Not permitted*: use of microwaves; use of genetically modified organisms (GMOs) and their derivatives; irradiated products.
The Cuisine with 'Bud' Products model is exempted.

14.1.6 **Fees**
Fees for the restaurant and food service industry and for the marketing of 'Bud' products outside of restaurants and food service operations are listed in the 'Fee schedule for the restaurant and food service industry' and the 'Fee schedule for Bio Suisse licence contracts'.

14.2 **Cuisine with 'Bud' Products**
The 'Bud' logo is used only in direct conjunction with 'Bud' raw ingredients and purchased 'Bud' finished products. Purchased finished products may include beverages, hash browns, spaetzle, deep-frozen vegetable mixes, etc.

14.2.1 **Use of the 'Bud' trademark**
The 'Bud' trademark must be printed directly on the menu or on a separate insert. It is indicated in words ('Bud') or by using the 'Bud' logo (BIO 'Bud' or BIO SUISSE 'Bud', depending on the information supplied by the vendor) in direct conjunction with the 'Bud' raw ingredients or 'Bud' finished product. Entire menu items or multi-course meals may not be labelled with the 'Bud' trademark (image or words).

The 'Bud' must be printed clearly and in a font size not more than two times as large as the font used on the rest of the menu.

Examples:
- a) "We use the following 'Bud' ingredients in the preparation of our meals: potatoes, beef and veal."
- b) "Our salad bar features 'Bud' carrots, endive, lettuce and beans from the 'Bud' farm X in Z."
- c) "Veal in a white wine lemon sauce. 'Bud' veal from XYZ organic farm."

1 Does not apply to on-farm processors; here, permission to market products under the 'Bud' logo is regulated by the Bio Suisse production contract.
14.2.2 **Raw ingredients from 'Bud' in-conversion operations**

The use of in-conversion products is permitted as long as the restaurant or food service operation is not subject to the Swiss Ordinance on Organic Farming (SR 910.18) and under the condition that the following is printed on the menu: 'The 'Bud' raw materials also originate in part from 'Bud' in-conversion operations'. This meets the truth-in-labelling requirements of the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02).

14.2.3 **Communication and advertising**

A restaurant or food service operation which is authorized to offer Cuisine with 'Bud' Products is only allowed to use the 'Bud' trademark on its menu in direct conjunction with 'Bud' raw ingredients and purchased 'Bud' finished products. It is not permitted to use the 'Bud' trademark to advertise the entire restaurant.

14.2.4 **Inspections**

In accordance with food quality regulations, official inspections are carried out by cantonal authorities. Inspections and certifications conducted under private law are not required. At the time of official inspections, claims which pertain to the 'Bud' raw ingredients and purchased 'Bud' finished products used in the restaurant or food service operation must be verifiable by means of invoices, delivery notes, etc.

14.3 **Cuisine with 'Bud' Components**

The 'Bud' trademark is used only in direct conjunction with 'Bud' raw ingredients, menu items or multi-course meals. A general statement to this effect must appear on the menu.

14.3.1 **Raw ingredients (principle of exclusivity)**

The same raw ingredient components may not be present at the operation simultaneously in 'Bud' quality, organic quality and non-organic quality.

Examples:

a) 'Our restaurant only uses -beef': No non-organic, CH organic or EU organic beef may be used on the premises.

b) 'We use the following 'Bud' vegetables: carrots, cucumbers, tomatoes and celery': Non-organic fennel may be used on the premises, but not non-organic carrots, cucumbers, tomatoes or celery.

14.3.2 **Labelling**

14.3.2.1 **Use of the 'Bud' logo**

The 'Bud' logo must be printed directly on the menu or on a separate insert. The 'Bud' logo is used in direct conjunction with purchased 'Bud' components.

'Bud' components may be individual ingredients (e.g., vegetables, milk and meat), semi-processed products (e.g., sauces and mixed salads) or finished products (e.g., au gratin dishes, lasagne and hamburgers). 'Bud' menu items (e.g., Zürich-style veal ragout) must be approved by the LCPT on a case-by-case basis. The 'Bud' logo must be printed clearly and in a font size not more than two times as large as the font used on the rest of the menu. 'Bud' beverages must be indicated with the 'Bud' logo.

Examples:

a) **'Bud' ingredients**

'We use the following 'Bud' ingredients in the preparation of our meals: carrots, cream and beef.'

b) **'Bud' semi-processed products and finished products**

'We offer the following 'Bud' menu items: salad dressing, mixed salad, gratin dauphinois, lasagne and hamburgers.'

c) **'Bud' components or side dishes**

These components are labelled with the 'Bud' logo directly on the menu: 'Roasted veal with mashed potatoes.' This indicates that all ingredients in the mashed potatoes, including spices and garnishes (with the exception of permitted non-organic ingredients in accordance with appendix 3, part C of the Swiss EAER Ordinance on Organic Farming [SR 910.181] and the white list in part III, section 14.4.4) are of 'Bud' quality.

d) **'Bud' dishes, daily specials or multi-course meals**

An entire daily special can be labelled with the 'Bud' logo: 'Special: Fitness platter (veal schnitzel with mixed salad). This indicates that all ingredients including spices and garnishes (with the exception of permitted non-organic ingredients in accordance with appendix 3, part C of the Swiss EAER Ordinance on Organic Farming [SR 910.181] and the white list in part III, section 14.4.4) are of 'Bud' quality.
14.3.3 **Permitted non-organic ingredients for the production of 'Bud' components**

- herbs, berries and mushrooms grown by the operation or collected in the wild

*Not permitted: glutamate and other flavour enhancers (e.g., in powdered seasoning or in bouillon).*

14.3.4 **Raw ingredients from 'Bud' in-conversion operations**

In-conversion products are permitted as long as the restaurant or food service operation is not subject to the Swiss Ordinance on Organic Farming (SR 910.18) and under the condition that the following is printed on the menu: ‘The 'Bud' components ... also originate in part from 'Bud' in-conversion operations.’

This meets the truth-in-labelling requirements of the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02).

14.3.5 **Communication and advertising**

A restaurant or food service operation which is authorized to serve Cuisine with 'Bud' Components is only permitted to use the 'Bud' logo on the menu in direct conjunction with the 'Bud' components being offered. It is not permitted to use the 'Bud' trademark to advertise the entire restaurant.

Menus that reference the 'Bud' logo or Bio Suisse must be approved by Bio Suisse before they are printed for the first time.

14.3.6 **Inspection and certification**

A certification body recognized by Bio Suisse must inspect and certify the production and marketing of cuisine offered under the 'Bud' logo on an annual basis. To this end, the following measures are necessary:

- The restaurant or food service operation must enter into a contract with a certification body recognized by Bio Suisse for the inspection and certification of organic products.
- The inspection, tailored to the circumstances of the restaurant or food service operation, must be carried out using lists of dishes offered (menus) and documentation of goods received (delivery notes/invoices).
- In the case of organic ingredients, proof must be furnished that they were purchased as such. Delivery notes and invoices provide the necessary documentation. At a minimum, the delivery notes and invoices must contain the following information: the supplier, type of product, quantity, quality ('Bud', ‘Bud’ in-conversion, organic) and country of origin.
- Every supplier must be requested to present their certificate for organic products on an annual basis.
- In the case of 'Bud' products, the certificate must be supplemented with the 'Bud' attestation (for Bio Suisse licensees) or the 'Bud' approval (for 'Bud' producers).
- Copies of certificates and attestations must be kept at the restaurant or food service operation.
- Proof of the organic quality of the ingredients must be kept available for the period from one inspection to the next (delivery notes and invoices, certificates, attestations). The same applies to lists of the dishes offered (menus) and printed advertising materials.

14.4 **'Bud' Cuisine**

14.4.1 **As a matter of principle, only certified organic raw ingredients may be used in the production of the food served.**

- At least 50% of the raw ingredients (purchase value) must be of 'Bud' quality.
- At least 70% of the raw ingredients (purchase value) must be organic (including the 50% which are of 'Bud' quality).
- Non-organic raw ingredients are permitted only when they are listed in appendix 3, part C of the Swiss EAER Ordinance on Organic Farming (SR 910.181) and included on the Bio Suisse ‘white list’ (as per part III, section 14.4.4).
- These permitted non-organic raw ingredients may not make up more than 30% of the purchase value.
- Upon request, Bio Suisse may grant a derogation for non-organic regional specialities. These products may not be labelled as organic.
- Beverages are not included in the calculation of the above-mentioned percentages.
14.4.2 'Bud' raw ingredients

- Must comprise at least 50% of the raw ingredients (purchase value) used in the production of the food served (not including beverages).
- All meat served, with the exception of game, must be of 'Bud' quality.
- In the following beverage categories, no less than the listed number of 'Bud' or Demeter Europe products must be offered:
  - wine 3
  - beer 2
  - non-alcohol beverages (e.g., apple juice) 1
  - coffee 1
  - tea 3
- Ice cream: at least three varieties of 'Bud' ice cream must be offered.

14.4.3 Sample calculation in Swiss francs

<table>
<thead>
<tr>
<th>Goods purchased for</th>
<th>CHF 10,000.–</th>
</tr>
</thead>
<tbody>
<tr>
<td>'Bud' products</td>
<td>minimum CHF 5,000.–</td>
</tr>
<tr>
<td>CH and EU organic</td>
<td>maximum CHF 4,999.–</td>
</tr>
<tr>
<td>Non-organic products as per appendix 3, part C of the Swiss EAER Ordinance on Organic Farming [SR 910.181] or the Bio Suisse 'white list'</td>
<td>maximum CHF 3,000.–</td>
</tr>
</tbody>
</table>

14.4.4 Non-organic raw ingredients (Swiss EAER Ordinance on Organic Farming [SR 910.181] part C and Bio Suisse 'white list')

Non-organic raw ingredients may only be used when they are included on one of the following lists:

- Swiss EAER Ordinance on Organic Farming (SR 910.181), appendix 3, part C
- Bio Suisse 'white list':
  - spirits used in cooking
  - herbs, berries and mushrooms grown by the operation or collected in the wild
  - game
  - Wild-caught fish and shellfish must be from domestic fisheries or MSC-certified (MSC = Marine Stewardship Council). A list of the types of fish that are available with MSC certification can be obtained from the Bio Suisse head office (please contact the secretary of the Processing and Trade department) or found on the MSC website (www.msc.org).
  - Shrimp must be certified organic or of 'Bud' quality.
  - Farmed fish must be of 'Bud' quality.
  - Only farmed caviar may be used.
  - molluscs
  - ice cream (at least three 'Bud' varieties)
  - foods for special dietary requirements (e.g., products for diabetics and gluten-free products)
  - Portions of margarine; other kinds of small portions will be approved by Bio Suisse on a case-by-case basis.
  - Non-organic powdered and liquid seasonings may be placed on tables in the dining area for the use of the guests.

Not permitted: shark, sea turtle, frog legs.

14.4.5 Non-agricultural ingredients, additives and cultures as well as processing aids

Approved for use in the production of all 'Bud' products without restrictions:

- drinking water
- all available forms of food-grade salt
- 'Bud' baker’s yeast
- organic starter cultures for sour dough
- Storage tanks for food fish: 'Bud' farmed fish and wild-caught fish may be kept in aquariums. The following conditions apply: the fish may be kept in the aquarium for no more than seven days; the aquarium should be placed in a dark, quiet location.

Not permitted: glutamate and other flavour enhancers (e.g., in powdered seasonings, sauces or bouillon).

1 A written explanation must be furnished if the 50% 'Bud' products requirement cannot be met.
14.4.6 Labelling

14.4.6.1 Non-organic ingredients
Permitted non-organic ingredients used in the preparation of food must be labelled as such using the word 'non-organic'.

Examples:
- Daily special: Tomato soup, roast beef with mashed potatoes, mango sorbet (non-organic)
- Daily special: Tomato soup, roast beef with mashed potatoes, mango sorbet *
  Legend on menu: 'Ingredients or components marked with * are non-organic.'
- Daily special: Tomato soup, roast beef with mashed potatoes, mango sorbet
  Legend on menu: 'Underlined ingredients or components are non-organic.'
- The beverage list must clearly indicate which beverages are of 'Bud' quality and which are non-organic.
  It is recommended that beverages from organic production be labelled as such.

14.4.6.2 Raw ingredients from 'Bud' in-conversion operations
The use of in-conversion products in 'Bud' menu items is permitted as long as the restaurant or food service operation is not subject to the Swiss Ordinance on Organic Farming (SR 910.18) and under the condition that the following is printed on the menu: 'The 'Bud' components... also originate in part from 'Bud' in-conversion operations.' This meets the truth-in-labelling requirements of the Swiss Ordinance on Foodstuffs and Consumer Products (SR 817.02).

14.4.6.3 Communication and advertising
A restaurant or food service operation which is licensed for the 'Bud' Cuisine model is authorized to use the 'Bud' logo in its internal and external communications. The 'Bud' logo may therefore be used to advertise the entire restaurant.

Menus, brochures and other printed advertising matter that reference the 'Bud' or Bio Suisse must be approved by Bio Suisse before they are printed for the first time. A variety of PR materials is available from Bio Suisse.

14.4.6.4 Inspection and certification
A certification body recognized by Bio Suisse must inspect and certify the production and marketing of cuisine offered under the 'Bud' logo on an annual basis. To this end, the following measures are necessary:
- The restaurant or food service operation must enter into a contract with a certification body recognized by Bio Suisse for the inspection and certification of organic products.
- The inspection, tailored to the circumstances of the restaurant or food service operation, must be carried out using lists of dishes offered (menus) and documentation of goods received (delivery notes and invoices).
- In the case of organic ingredients, proof must be furnished that they were purchased as such.
  Delivery notes and invoices provide the necessary documentation. At a minimum, the delivery notes and invoices must contain the following information: the supplier, type of product, quantity, quality ('Bud', 'Bud' in-conversion, organic) and country of origin.
- Every supplier must be requested to show their certificate for organic products on an annual basis.
- In the case of 'Bud' products, the certificate for organic products must be supplemented with the 'Bud' attestation (for Bio Suisse licensees) or the 'Bud' approval (for 'Bud' producers).
- Copies of certificates, attestations and approvals must be kept at the restaurant or food service operation.
- Proof of the organic quality of the ingredients must be kept available for the period from one inspection to the next (delivery notes and invoices, certificates, attestations, approvals). The same applies to lists of the dishes offered (menus) and printed advertising materials.
- Proof of the correct percentages (at least 50% 'Bud' products; no more than 30% non-organic products are permitted) is provided by means of the accounts of the goods purchased. For this reason, the bookkeeper must keep three separate accounts of the goods purchased for use in the kitchen (costs for 'Bud' products, costs for organic products, costs for non-organic products).
- The inspection results from the preceding business year will be factored into the calculation of the percentages.
15 **Animal feed**

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of animal feed.

Animal feed should not contain synthetic additives; such substances may only be added to the feed to meet dietary needs. Additives which produce an additional effect (sedatives, performance enhancers) are prohibited. Adding natural vitamins and trace elements to animal feed is supported.

15.1 **Scope of application and definitions**

This directive applies to all animal feeds which are distributed under the 'Bud' logo or the 'Bud' auxiliary input logo. It is also binding for on-farm processors and contractors who are commissioned by 'Bud' producers to produce feed and also applies to mineral feeds and supplementary feeds that are used on 'Bud' farming operations.

Contractors who mix feed must conclude a processing contract with the producer. Part III, chapter 17.2 also applies to the contracted processing of animal feeds. For the terms used in the directive, the definitions given in the Swiss Ordinance on the Production and Marketing of Feedstuffs (SR 916.307) (Futtermittel-Verordnung – FMV) and the Swiss Feedstuffs Book Ordinance (SR 916.307.1) (Futtermittelbuch-Verordnung – FMBV) and its 11 annexes apply. This directive also applies to pet foods (e.g., dog food and cat food) which carry the 'Bud' logo or the 'Bud' auxiliary input logo.

15.2 **Segregation**

Wherever feed components of organic and non-organic origin are processed in the same building or equipment, appropriate organizational measures must ensure the strict separation (segregation) of individual batches:

- spatial separation, separate equipment or
- temporal separation, but only if cleaning between batches makes it possible to rule out commingling with non-organic or genetically modified components

Organic and non-organic batches must be stored in a manner which precludes commingling or misidentification. Following processing and packaging, organic and non-organic products may be stored and transported together as long as they are appropriately labelled.

When products are not packaged, segregation requirements apply. More comprehensive instructions for segregation are given in part III, chapter 1.8 and in part II, section 4.2.6.

15.3 **Processing methods**

A conclusive list of processing methods permitted in the production of animal feeds for use in organic farming can be found in chapter 3 (‘Approved processes from annex 1 of the FMBV’) of the Bio Suisse/Agroscope/FiBL list of approved feeds. That chapter applies to both organic and non-organic products.

15.4 **Feed components and the composition of animal feeds**

15.4.1 **Approved products**

A conclusive list of raw products, straight feeds and additives permitted for use in organic farming can be found in the Bio Suisse/Agroscope/FiBL list of approved feeds. Permitted non-organic and CH and EU organic components are listed in part II, sections 4.2.4.1 and 4.2.4.2.

Prohibition on feeding meat and bone meal (MBM) to livestock: the use of feeds containing MBM is not permitted.
15.4.2 **Milk powder**
Milk powder may be used as a supplemental feedstuff (see part II, section 4.2.2). The milk powder must be produced from 'Bud' milk and meet the Bio Suisse production requirements. Adding and/or substituting non-dairy fats is not permitted, with the exception of vegetable fats (except for palm oil) at a maximum of 1.5% of dry matter as a dust-binding agent.

15.4.3 **Straight feeds and raw products**
Straight feeds and raw products that carry the 'Bud' logo must consist of 100% 'Bud' raw ingredients.

15.4.4 **Compound feeds**
In compound feeds which carry the 'Bud' auxiliary input logo, at least 90% of the organic matter must be made up of components which are of 'Bud' quality.

The values defined by Agroscope are used to calculate the percentages of organic matter. The same feed components may not be used in a single product in both organic and non-organic varieties, with the exception of minimal amounts of components without nutritional value which are found in premixes.

15.4.5 **Organic raw products**
If certain 'Bud' agricultural products are not available in sufficient quantities and quality, Bio Suisse may issue a derogation allowing the use of products which comply with the Swiss Ordinance on Organic Farming (SR 910.18), Council Regulation (EC) 834/2007 or equivalent regulations but which do not meet the Bio Suisse standards (hereinafter referred to as 'organic').

When the percentages of organic matter are calculated, organic components are counted as 'Bud' products.

15.4.6 **Products from in-conversion operations**
Individual components from in-conversion farming operations may be used without limitation. Restrictions and declaration requirements on the use of in-conversion products as per the Swiss Ordinance on Organic Farming (SR 910.18) apply where appropriate.

When the percentages of organic matter are calculated, products from in-conversion farming operations are counted as 'Bud' products.

15.4.7 **Additives for animal nutrition**
A conclusive list of permitted additives for animal nutrition can be found in the Bio Suisse/Agroscope/FiBL list of approved feeds.

The additives may not contain any GMOs or be produced with the aid of GMOs. This especially applies to vitamins.

When vitamins and minerals are added, they may not exceed the maximum amounts defined in the Bio Suisse/Agroscope/FiBL list of approved feeds.

15.4.8 **Supplementary feeds and mineral feeds**
Non-food feeds (supplementary feeds, mineral feeds) must also comply with the requirements of the Bio Suisse/Agroscope/FiBL list of approved feeds and must be included in the FiBL positive list of approved auxiliary inputs.

15.4.9 **Fish feed**
For health and quality reasons, the fat content of the feed for freshwater fish may not exceed 15%.

Any colouring additives in the feed (for rainbow trout) must be natural substances (e.g., shrimp shell meal, phaffia yeast). The use of such additives must be declared when the fish are sold.

In all other respects, part II, chapter 4.2 and part II, chapter 5.7 of these standards also apply to fish feed. Feed containing 'Bud' auxiliary inputs is regulated by the respective directive. Fish meal and fish oil as described in part II, chapter 5.7 are counted as 'Bud' quality for the calculation of percentages. Conversely, all vegetable components of the feed must be 'Bud' components.
15.4.10 **Pet food**

Pet food should be appropriate to the species and should compete as little as possible with human nutrition.

Pet food for carnivores should help make reasonable use of organic meat by-products in Switzerland.

Compliance with the Swiss Ordinance on Organic Farming (SR 910.18) is mandatory. In particular, this means that pet food may not contain GMOs and that no more than 5% of the agricultural raw ingredients may be non-organic, and then only if they are listed in appendix 3, part C of the Swiss EAER Ordinance on Organic Farming (SR 910.181).

Raw ingredients of animal origin must be of ‘Bud’ quality and produced in Switzerland. As an exception to this requirement, ‘Bud’ pet food may contain a maximum of 5% MSC-certified fish meal or 2% MSC-certified fish oil. In special cases, additional exceptions may be approved by the responsible commissions and the Steering Committee.

Vegetable raw ingredients must be of ‘Bud’ quality.

The addition of synthetic vitamins is not permitted; only natural vitamin additives are allowed. However, mineral additives may be discussed on a case-by-case basis if they are absolutely essential.

Bio Suisse also prohibits the use of dyes as well as the addition of colouring ingredients that would otherwise not be found in the product and are only used for colouring purposes.

Flavourings are prohibited.

The production must take place in Switzerland.

15.5 **Labelling and declaration**

15.5.1 **Livestock feed and fish feed**

Straight feeds and raw products may carry the ‘Bud’ logo or the ‘Bud’ in-conversion logo. This also applies to compound feeds which only contain straight feeds of ‘Bud’ quality. All other compound feeds must bear the ‘Bud’ auxiliary input logo (‘Hilfsstoffe’).

A feed which carries the ‘Bud’ auxiliary input logo may include the designation ‘organic’ in the product name if 100% of the components of agricultural origin are organic.

Compliance with part III, chapter 1.10 is required; however, sections 1.10.3.2, 1.10.3.4 and 1.10.3.5 (declaration of ingredients, origin and processing) do not apply to animal feed. The requirements of Swiss animal feed regulations and the Swiss Ordinance on Organic Farming (SR 910.18) serve as a regulatory framework.

In addition to the labelling requirements defined in Swiss animal feed regulations and the above-mentioned part III, chapter 1.10, the following information must be declared on the packaging or on a label affixed to the packaging, or in the case of non-packaged items on the accompanying documentation or on the invoice:

- the certification body
- the ‘Bud’ licensee
- the percentage of organic matter which is certified organic
- the percentage from in-conversion operations, max. 30%
- amounts of added trace minerals zinc and copper as well as added vitamin A and vitamin E
- in the case of poultry, amounts of added vitamin D3
- instructions for use

Agricultural ingredients produced by organic or organic in-conversion farms must be declared as follows:

- ‘organic ingredient’ or ‘organic in-conversion ingredient’
- ‘Ingredients:...

‘All agricultural ingredients were produced by organic or organic in-conversion farms’ (at the end of the list of ingredients)

- ‘ingredient*’
- ‘* produced by organic or organic in-conversion farms’ (at the end of the list of ingredients)
15.5.2 **Pet food**

Pet food may carry the regular 'Bud' logo.
Natural cosmetics

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to the production of natural cosmetics.

The 'Bud' logo is primarily intended for food products and single-ingredient agricultural products (mono-products). For this reason, natural cosmetics can only carry the 'Bud' declaration logo, i.e., only in the list of ingredients may 'Bud' ingredients be identified as such. Because natural cosmetics are not one of Bio Suisse's areas of competence, Bio Suisse refers to the established natural cosmetic certification labels. 'Bud' operations may use their agricultural products in natural cosmetic products that are not overly processed; raw materials must be 100% of 'Bud' quality (with the exception of beeswax, which may be EU or CH organic).

The 'Bud' declaration logo may be used in the following two cases:

a) The natural cosmetic product is certified by Demeter, BDIH, NaTrue (organic cosmetics) or Ecocert (seal for certified organic natural cosmetics); with the exception of sunscreens containing nanomaterials.

b) The product is minimally processed, simply formulated and meets the conditions listed below.

16.1 'Bud' ingredients
- vegetable raw ingredients and products processed from them (e.g., extracts, essential oils and hydrolates)
- herbal and floral waters: by-products of the process of distilling essential oils
- raw ingredients of animal origin, e.g., milk, honey
- vegetable and animal fats and oils

16.2 'Bud' ingredients
- vegetable raw ingredients and products processed from them (e.g., extracts, essential oils and hydrolates)
- herbal and floral waters: by-products of the process of distilling essential oils
- raw ingredients of animal origin, e.g., milk, honey
- vegetable and animal fats and oils

16.3 Organic ingredients (CH organic, EU organic or equivalent)
- beeswax (thymol threshold value in wax: 5.0 mg/kg)

16.4 Non-organic agricultural ingredients and additives
- none

16.5 Non-agricultural ingredients, additives and cultures as well as processing aids
- clay (INCI clay illite): natural colour clay rich in minerals
- salts (INCI sodium chloride): natural salts
- CO₂
- water: drinking water or water demineralized using physical methods
- citric acid [E 330], in a purely microbiologically produced form only
- lactic acid [E 270], in a purely microbiologically produced form only
On-farm and contracted processing

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to on-farm processing.

All products sold under the ‘Bud’ logo must fully comply with the Bio Suisse standards. If a ‘Bud’ farm sells non-organic products, truth-in-labelling practices must be followed to prevent the creation of false customer expectations. Strict product flow segregation and correct documentation of the chain of custody have the highest priority.

Food products which are processed by contractors must also meet the Bio Suisse requirements. This is ensured by certifying the contractor or concluding a processing contract that allows for the necessary monitoring and inspections.

For additional information on direct marketing and trade, see part I, section 3.3.3.

17.1 Processing

17.1.1 Introduction

On a ‘Bud’ farm, organic and non-organic products may be processed in parallel. Strict product flow segregation has the highest priority. Consumer deception must be ruled out.

Contracted processing is considered a special case of on-farm processing. The processing of animal feed is regulated as per part III, chapter 15 (LCPT). For ornamental plants, see part II, chapter 3.6 (LCPT) and the ‘Merkblatt für den Verkauf von Biopflanzen und Bioblumen mit der Knospe’ (‘Information note on the sale of organic plants and flowers which carry the ‘Bud’ logo – German only’) (LCPT).

17.1.2 Definition of processing

‘Processing’ refers to the following treatments of agricultural products:
- food preservation processes
- all types of commingling
- slaughtering and cutting meat products
- all further processing steps
- conditioning vegetables and fruit
- packaging or making changes to the existing packaging
- affixing labels

This directive applies to the processing of fresh products as well as those which have already undergone processing.

17.1.3 Mandatory inspections

The inspection of processed ‘Bud’ products is conducted within the framework of the producer’s inspection contract. During inspection, the product flow segregation between ‘Bud’, CH organic and non-organic products will be checked. This inspection must be carried out in accordance with the criteria established by the certification body.

17.1.4 Requirements for product formulas and production processes

‘Bud’ products must fully comply with the Bio Suisse standards.

17.1.5 Documentation requirements for the on-farm processing of organic products

Product formulas (including information on the quantity and quality of all ingredients, additives and processing aids) of all processed products must be furnished. Inspectors will handle this information confidentially. The LCPT may request this documentation. A complete product list must be available at all times.

The on-farm processor must keep a processing log which, at a minimum, contains the following information:
- the quantities and quality (‘Bud’, Demeter, CH organic, non-organic, etc.) of the raw materials used
- the amounts of products produced
- For each and every purchase of ingredients for processing, delivery notes or invoices (accounting vouchers) must be on file indicating the product quality (regular ‘Bud’, CH organic, non-organic), origin, type and quantity. Accounting records (except for balance sheets and income statements) and all receipts must be shown to the inspector upon request.
In cases in which both organic and non-organic products are processed on a 'Bud' farm, the information listed above must also be recorded for the non-organic products.

In cases in which only non-organic products are processed on a 'Bud' farm, the organic inspection is limited to checking that correct declarations are made.

17.1.6 Certification
The certification of the products is carried out as part of the certification of the farming operation.

17.2 Contracted processing

17.2.1 Introduction
Often processed products are not produced by the producer themselves, but by a contractor. As per the Swiss Ordinance on Organic Farming (SR 910.18), operations which produce organic products are subject to regular inspections and certification.

Inspections are mandatory for all products for which the processing is contracted, regardless of how they are sold. An exception is made for the contracted processing of food products which are exclusively produced for self-sufficiency purposes. In cases in which processed 'Bud' products are sold under the name of the contractor and carry the 'Bud' logo, the processor must conclude a trademark licence agreement with Bio Suisse.

17.2.2 Definition of contracted processing
'Contracted processing' refers to every type of processing as per part III, section 17.1.2, carried out by third-party individuals or companies (e.g., butchers, juicing operations, grain mills, etc.) that are contracted by the producer but not directly employed on the premises of the operation. The goods remain the property of the producer at all times.

17.2.3 Contracted processing by processing companies which hold an inspection contract
The contractor has their products inspected and certified by an accredited certification body. Products which are processed by a contractor are inspected for compliance with the Bio Suisse requirements. The ingredients may be procured by the contractor. The raw ingredients delivered to the contractor by the producer (and vice-versa) must be documented in the form of delivery notes. During organic inspections, the producer must furnish the contractor’s product certificate and the delivery notes.

17.2.4 Contracted processing by processing companies which do not hold an inspection contract
Part III, section 17.2.4 can only be applied in cases in which
- The contractor processes products for no more than five 'Bud' producers; and
- the contractor does not collect, store or mill grain.
In all other cases, the contractor must have their products inspected and certified as per part III, section 17.2.3.

The inspection of a contracted processing company which does not hold an inspection contract is integrated into the annual inspection of the producer. The right to inspect the contractor must be regulated by the processing contract. The contract documents must be approved by the LCPT and the LCP, and four copies must be provided to the producer. The producer, the contractor and Bio Suisse each receive a signed copy of the processing contract, while the fourth goes into the inspection dossier.

The contractor is contracted by the producer; responsibility for compliance with the Bio Suisse standards and directives therefore lies solely with the contracting producer. It is in the interest of the producer to ensure that the contractor complies with the processing requirements and, above all, with the regulations regarding product formulas. Contracted processing is always scrutinized during inspections of the producer. Any imposed sanctions will be levied against the producer.

In addition, certification bodies will conduct spot checks of contractors. By signing the contracting agreement, the contractor agrees to these terms.

Product formulas must comply with the requirements defined in part III, sections 17.1.4 and 17.1.5. Producers and processors must know and document exact formulas, the composition of all ingredients and production processes. Product formulas, including information on the quantities and quality of all ingredients, additives and processing aids, and production processes must be checked when an organic inspection of the producer is carried out.
The supplier’s organic certificates and ‘Bud’ attestation must be inspected on an annual basis. The quantities and quality (‘Bud’, Demeter, CH organic, etc.) of the raw ingredients used as well as the processed products must be documented with delivery notes. The goods always remain the property of the contracting party. In cases in which the contractor procures the goods directly, (e.g., to comply with food quality regulations), the organic operation must be in possession of all related documentation (e.g., receipts) and must furnish them during inspections of the operation. The contracting party also checks product formulas and ensures that no prohibited ingredients of non-agricultural origin are used. The documents are checked as part of organic inspections of the producer. The traceability of the products is checked at the contractor’s operation or at the ‘Bud’ operation.

17.2.5 **Contracted processing of non-organic products for third parties on an organic farm (e.g., butchering or juicing operations on an organic farm)**

Product flow segregation must be strictly maintained. The necessary measures must be defined in coordination with the certification body.
Fertilizers and soil improvers which carry the 'Bud' auxiliary input logo

The general principles and objectives for processing and trade (as per part III, chapter 1) also apply to fertilizers and soil improvers which carry the 'Bud' auxiliary input logo.

The aims of the 'Bud' auxiliary input logo are:
- to promote environmentally sound products
- to encourage the selection of particularly high-quality products
- to contribute to the reuse/recycling of food-processing by-products
- to promote the use of products made from or containing renewable resources

'Bud' auxiliary input certification of products guarantees that:
- the products achieve the promised effects
- the products are not contaminated with harmful residues
- when used as recommended, the products will not cause overfertilization of the soil
- 'Bud' auxiliary input certification is never used to legitimize the ecologically harmful transport of farmyard manure or the disposal of farmyard manure produced on factory farms

18.1 Scope of application

This directive applies to all fertilizers and soil improvers which are distributed under the 'Bud' auxiliary input logo. It supplements the directive on nutrient supply (see part II, chapter 2.4). The general requirements as per part III, chapters 1.1–1.10 apply as appropriate.

18.2 Product requirements

18.2.1 General requirements for all products

18.2.1.1 Basic requirements

a) List of approved auxiliary inputs
   The 'Bud' auxiliary input logo only licenses fertilizers and soil improvers which are included in the list of approved auxiliary inputs published by FiBL or which have already been approved by FiBL in advance of inclusion in the next year’s list.

b) Effectiveness
   The effectiveness of the product must be documented in a FiBL-approved test report which demonstrates its suitability for practical applications. If the testing is conducted by the applicant, the testing must be coordinated with and approved by FiBL. Products whose effectiveness has already been documented in scientific publications are exempt from this requirement.

c) Inspections
   The production must be regularly inspected by an inspection body that is approved by Bio Suisse. This requirement also applies outside of Switzerland.

18.2.1.2 Products which are not eligible to carry the 'Bud' auxiliary input logo

The following categories of products may not carry the 'Bud' auxiliary input logo:
- products containing peat
- non-agriculturally produced products which are only guaranteed not to contain residues of synthetic treatment agents (e.g., untreated woodchips or waste bark) and which have not been subject to additional processing steps (e.g., fermentation)
- products which could lead to contamination of the soil with residues
- products which contain more than 10% farmyard manure, with the exception of horse manure
- products imported from overseas (e.g., bird guano from South America)
- fertilizers which lead to a significant depletion of nonrenewable resources, e.g., calcareous marine algae

Bio Suisse reserves the right not to license products which consumers may perceive as coming from vulnerable areas and which could therefore damage the image of the 'Bud' trademark.
18.2.1.3 **Requirements for individual raw materials**

Products of agricultural origin which serve as raw materials for fertilizers without any further preparation (composting, fermentation) and are not food-processing by-products must be certified in accordance with the Swiss Ordinance on Organic Farming (SR 910.18). No individual components of the source material may exceed the threshold values for harmful substances defined in the Swiss Ordinance on the Reduction of Risks Relating to the Use of Certain Particularly Dangerous Substances, Preparations and Articles (SR 814.81). In the case of products which carry potential risk, such as castor meal, leather meal, waste bark, organic base substances for composting, etc., the low residue level must be proven. If necessary, a residue analysis of individual raw materials can be requested. The requirements for analysis (such as volume, frequency and maximum value) are defined when the application is reviewed. Farmyard manure must come from certified (including IP certified) operations (see part II, chapter 2.4). Raw materials of agricultural origin certified under the Swiss Ordinance on Organic Farming (SR 910.18) generally do not need additional analytical proof of low residue levels.

Products and ingredients may be produced at a maximum of 200 km (linear distance) from Switzerland. Greater distances are only permitted if:
- a) only small amounts < 1 kg/ha and year (e.g., microorganism preparations) are applied, or
- b) the resulting products have special properties not found in similar products. Those properties must be demonstrated in tests.

In the case of substrates, components which are not available within 200 km of Switzerland may be imported from farther away. Components which originate at these greater distances may only make up a maximum of 50% of a substrate. This applies especially to coco peat and horn meal.

18.2.1.4 **Application process**

Every application to Bio Suisse must include the following documentation, upon which the decision to confer the 'Bud' auxiliary input logo is based:
- substance analyses
- if required, residue test results as per part III, section 18.2.1.3
- statements of origin of the individual components
- production specifications
- information on the quality assurance and environmental management of the manufacturing operation
- the formula and composition (for products containing multiple components)
- preliminary designs for advertising and recommendations for use, including promotional materials

18.2.1.5 **Labelling and promotion**

Products must be labelled with the product name in accordance with the Verordnung des WBF über das Inverkehrbringen von Düngern (SR 916.171.1) (Swiss EAER Ordinance on the Distribution of Fertilizers). The product name may contain the word 'organic' only if at least 95% of the raw materials come from organic farming operations.

No undocumented claims may be made.

Recommendations for use must correspond to the fertilization recommendations issued by FiBL.

Promotional materials and recommendations for use must be submitted to Bio Suisse for evaluation and approval before printing.

18.3 **Special requirements for specific product categories**

18.3.1 **Base dressing**

Only composts may be labelled as 'base dressing'.

18.3.2 **Nitrogen-rich fertilizer**

In the case of fast-acting nitrogen fertilizers (e.g., horn meal or vinasse), the recommendations for use must indicate that ‘use on nitrate-enriching plants (such as lettuce, spinach, beetroot) may result in elevated nitrate levels’. Recommendations for use must be submitted to Bio Suisse for approval before printing.

Liquid fertilizers may only be broken down by physical or microbiological methods (with the exception of genetic engineering methods).

18.3.3 **P and K fertilizers (phosphorus and potassium)**

Mineral P and K fertilizers are not certified.
18.3.4 **Multi-nutrient fertilizers (compound fertilizers)**
The phosphorus content may not exceed the nitrogen content (total nitrogen). An exception is made for special fertilizers for ornamental plants or berry cultivation. Compound fertilizers containing sulphate of potash or sulphate of potash magnesia are not certified.

18.3.5 **Quicklime fertilizer and rock dust**
Rock dust can only carry the 'Bud' auxiliary input logo if it is a stone-industry by-product originating in Switzerland or one of its neighbouring countries.

The recommended use must not lead to over-liming (particularly in the case of rock dust with high lime content and quicklime fertilizers). The benchmark for maintaining the appropriate soil pH is max. 10 kg CaO per 100 m².

18.3.6 **Soil improvers and aggregates for substrates**
Only products which primarily contain recycled products and renewable raw materials may carry the 'Bud' auxiliary input logo. Peat replacement products must be labelled as such (no terms such as 'organic peat' or 'ecological peat' may be used).

18.3.7 **Microorganism preparations**
Microorganism preparations can only be certified if the effectiveness of the preparation has been proven in a FiBL-approved test. The propagation media are subject to approval.

18.3.8 **Algae products**
Only preparations which are obtained from living algae can be certified (e.g., green-algae or brown-algae preparations).

18.3.9 **Mulch**
Only renewable raw materials are certified. As per part III, section 18.2.1.2, untreated waste wood and bark cannot carry the 'Bud' auxiliary input logo.

18.3.10 **Fertilizer additives (composting agents, slurry additives)**
Fertilizer additives can only be certified if their effectiveness has been proven in a FiBL-approved test.

18.3.11 **Plant-strengthening agents**
Plant-strengthening agents can only be certified if their effectiveness has been proven in a FiBL-approved test.

18.3.12 **Composts and commercial substrates**
To offer consumers and buyers risk-free composts for use in gardening or agriculture, Bio Suisse requirements go beyond the legally required tests. Only mature, root-friendly compost can be applied without risk. Minimum requirements are outlined in appendix 2 to part III, chapter 18.

Permitted source materials for compost production are listed in appendix 1 to part III, chapter 18.

If necessary, residue analyses of individual products may be requested. The effectiveness of all commercial substrates must be proven in a FiBL-approved test.

Bagged composts and commercial substrates:

a) Compost which is bagged must be sufficiently stabilized (e.g., through the use of mineral additives). The reseller must maintain quality through appropriate storage conditions (e.g., temperature, no direct sunlight, ventilation). The bags must be air permeable (e.g., vertically perforated or of woven material). The bagging date must be declared. The bags must bear this instruction: 'Do not expose container to direct sunlight'.

b) Potting soil which carries the 'Bud' auxiliary input logo must contain at least 20% compost.

c) Ready-to-use substrates for perennial plants which are planted in pots or planters must contain at least 15% mineral components.

d) Soil for roof gardens may not carry the 'Bud' auxiliary input logo.

e) Formulas for substrates for special crops (e.g., orchids or succulents) may diverge from the general requirements and are approved by the LCPT on a case-by-case basis.
18.3.13 **Pots**

Pots may carry the 'Bud' auxiliary input logo if they are made from GMO-free, biodegradable, plant-based raw materials which are not suitable for food production and do not contain peat. The raw materials must originate in Europe (e.g., no rice husks from India).

18.4 **Labelling**

Because the source materials for these products are often non-organic, truth-in-labelling requirements must be met by including a fact box on the packaging as shown below:

**Version for products comprised of non-organic source materials:**

![Fact Box](image1)

- Fertilizer [or compost] for use in organic agriculture.
- The source materials are not certified organic products.

**Version for products comprised of organic source materials:**

![Fact Box](image2)

- Fertilizer [or compost] for use in organic agriculture.
- The source materials are certified organic products.
Appendix 1 to part III, chapter 18

Positive list of source materials and added ingredients for the production of compost which carries the 'Bud' auxiliary input logo

This appendix has been approved by the LCP and LCPT label commissions and can be adapted to suit current conditions when appropriate.

1. Objectives

Only raw materials included in this positive list may be used for composts which carry the 'Bud' auxiliary input logo. The list only includes raw materials which are easier to process than those featured on the positive list published by the Swiss inspectorate commission for the composting and fermentation sector. It therefore contributes to an improvement in compost quality.

The statutory provisions can be found on the inspectorate commission’s positive list. The positive list is available at: www.kompostverband.ch

2. Classification of source materials according to health risk and permit requirements

The procedural requirements for disease control and phytosanitary measures are outlined in the Weisungen und Empfehlungen der Eidgenössischen Forschungsanstalt für Agrikulturchemie und Umwelthygiene (FAC) 1995 ('Directives and Recommendations of the Swiss Federal Research Station for Agricultural Chemistry and Environmental Health'; German only).

Source materials are classified into three categories based on health risk and permit requirements (in the last column of the positive list):

a) No health risk

Source materials which are considered harmless from a disease-control perspective: These materials may be processed in all facilities.

b) Potential health risk

Source materials which, from a disease-control perspective, present a minor potential for harm. They generally do not contain harmful pathogens; however, due to their origin they require extra caution. In cases in which such source materials are processed in composting or anaerobic fermentation plants which handle more than 100 tons of compostable waste per year, the following regulations apply: The plant must be fenced in; the entrances must have locks; the plant must be constructed to allow the collection, drainage and, if necessary, treatment of wastewater as well as enable the discharge of wastewater into a wastewater treatment facility or an outlet channel in accordance with the Swiss Technical Ordinance on Waste (SR 814.600). The plant must be able to provide proof of hygienization or of pasteurization of the source materials upon receipt.

c) Authorization required

Source materials such as animal by-products pose a serious health risk and are subject to authorization requirements under the Swiss Ordinance on the Disposal of Animal By-Products (SR 916.441.22). Animal by-products (with the exception of hides, bristles, feathers and hair) must undergo pressure sterilization before or during processing at a minimum core temperature of 133°C and a pressure of 3 bar for at least 20 minutes.

Only raw materials included in this condensed positive list may be used for composts which carry the 'Bud' auxiliary input logo. Additional raw materials in the hygiene categories a, b and c (please see the inspectorate commission’s positive list) must be specifically authorized by Bio Suisse.

1 Excerpts of the FAC directives and recommendations on compost and minimum compost quality, last updated 1 June 1995, can be downloaded from www.vks-asic.ch/Portals/16/fac_weisung.pdf

2 Swiss Technical Ordinance on Waste (SR 814.600)

3 Swiss Ordinance on the Disposal of Animal By-Products (SR 916.441.22)
### 2.1 Permitted source materials of plant origin

Table 1: Permitted source materials for the production of compost and digestate, health risk category a) only

<table>
<thead>
<tr>
<th>Origin/designation</th>
<th>Source materials</th>
<th>Special requirements, comments</th>
<th>Health risk category</th>
</tr>
</thead>
<tbody>
<tr>
<td>Municipal collection service, separate collection</td>
<td>green waste</td>
<td></td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>green waste plus fruit and vegetable scraps</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Horticulture and landscape management</td>
<td>leaves</td>
<td>no material that has been swept from streets or collected from gutters along streets</td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>vegetables, flowers</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>used potting soil</td>
<td></td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>rootstocks</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>plant cuttings from the maintenance of nature conservation areas</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>hay, grass</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Agriculture and forestry</td>
<td>crop residues</td>
<td>not including farmyard manure (FYM)</td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>straw, used straw, husks, husk and grain dust</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>grain, feedstuffs, fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>cuttings from trees, vines and shrubs</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>seeds and planting stock</td>
<td>untreated</td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>bark</td>
<td>from untreated wood only</td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>woodchips</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>wood, wood debris</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>sawdust, wood shavings, wood wool</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Production of plant-based foods</td>
<td>material from washing, cleaning, peeling, centrifuge and separation processes</td>
<td></td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>marc, seeds, pits, peels, meal, pressing residues (e.g., from oil mills, brewer’s spent grain)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water body maintenance (vegetable matter)</td>
<td>cuttings from mowing, water plants</td>
<td></td>
<td>a</td>
</tr>
<tr>
<td>Origin/designation</td>
<td>Source materials</td>
<td>Special requirements, comments</td>
<td>Health risk category</td>
</tr>
<tr>
<td>--------------------</td>
<td>----------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------</td>
<td>---------------------</td>
</tr>
<tr>
<td>Materials from food production</td>
<td>foods which are past their expiration date</td>
<td>vegetable matter only</td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>waste from the production of food preserves</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>waste from the production of coffee, tea and cocoa</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>seasoning residues</td>
<td></td>
<td>a</td>
</tr>
<tr>
<td></td>
<td>waste from the production of potato, corn or rice starch</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>dairy processing residues</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>fruit, grain and potato dregs; alcohol distilling residues</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>malt marc, sprouts and powder from beer production; hop marc; lees and sludge from breweries</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>marc, wine lees, sludge from wine production</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>tobacco and tobacco dust, grit, leaf ribs and sludge</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>tea leaves and coffee grounds</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>fruits and fruit juices</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>molasses residues</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>oil seed residues</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>substrates for edible mushrooms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Packaging materials and product remnants of plant origin</td>
<td>cotton and wood fibres</td>
<td>not chemically altered; entirely of natural origin; from renewable resources; without plastic or plastic coatings</td>
<td>a</td>
</tr>
<tr>
<td>Renewable resources</td>
<td>biodegradable products made from renewable resources</td>
<td></td>
<td>a</td>
</tr>
</tbody>
</table>
### 2.2 Farmyard manure

For statutory provisions, please see the inspectorate commission’s positive list.

Table 2: Farmyard manure (FYM)

<table>
<thead>
<tr>
<th>Groups</th>
<th>Source materials</th>
<th>Special requirements, comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Animal excrement and effluent from farming operations</td>
<td>slurry</td>
<td></td>
</tr>
<tr>
<td></td>
<td>manure</td>
<td></td>
</tr>
<tr>
<td></td>
<td>manure effluents</td>
<td></td>
</tr>
<tr>
<td></td>
<td>slurry separation products</td>
<td></td>
</tr>
<tr>
<td></td>
<td>silage effluents and comparable waste from animal husbandry operations</td>
<td></td>
</tr>
</tbody>
</table>

### 2.3 Added ingredients

Ingredients can be added to improve the physical, chemical or biological properties of compost and digestate.

Table 3: Ingredients added in the production of compost and digestate

<table>
<thead>
<tr>
<th>Groups</th>
<th>Source materials</th>
<th>Special requirements, comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mineral and organic components</td>
<td>lime calcium carbonate</td>
<td>to stabilize pH levels</td>
</tr>
<tr>
<td></td>
<td>bentonite rock dusts stone-grinding dust sand clay</td>
<td>to improve physical properties</td>
</tr>
<tr>
<td></td>
<td>fertile soil</td>
<td>to inoculate</td>
</tr>
</tbody>
</table>
Appendix 2 to part III, chapter 18

Definition of compost quality for use of the 'Bud' auxiliary input logo

This appendix has been approved by the LCP and LCPT label commissions and can be adapted to suit current conditions when appropriate.

Compliance with the Swiss Ordinance on the Reduction of Risks Relating to the Use of Certain Particularly Dangerous Substances, Preparations and Articles (SR 814.81) is mandatory. The minimum quality requirements, the maximum values for impurities and the hygienic requirements for waste fertilizers defined by the Swiss Research Institute (FAC 1995: 'Kompost und Klärschlamm' ['Compost and Sewage Sludge'], German only) must also be met.

1. Minimum requirements for compost which carries the 'Bud' auxiliary input logo

Values must be determined using the methods outlined in the ASCP Guidelines 2010 (www.kompostverband.ch – German and French only). The quality parameters listed below are the minimum/maximum values which must be met for each quality category.

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Horticultural use</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Compost for outdoor cultures</td>
</tr>
<tr>
<td>Minimum quality</td>
<td>complies with minimum quality standards (FAC 1995)</td>
</tr>
<tr>
<td>Heavy metals</td>
<td>&lt; threshold values defined in the Swiss EAER Ordinance on Organic Farming (SR 910.181)</td>
</tr>
<tr>
<td>Impurities</td>
<td>complies with standards defined in the Swiss Ordinance on the Reduction of Risks Relating to the Use of Certain Particularly Dangerous Substances, Preparations and Articles (SR 814.81)</td>
</tr>
<tr>
<td>Hygienization</td>
<td>complies with minimum quality standards, with temperature protocol</td>
</tr>
<tr>
<td>Decomposition</td>
<td>source material unrecognizable, with the exception of wood</td>
</tr>
<tr>
<td>DM (dry matter)</td>
<td>&gt; 50%</td>
</tr>
<tr>
<td>OM (organic matter)</td>
<td>&lt; 50%</td>
</tr>
<tr>
<td>pH value</td>
<td>&lt; 7.8</td>
</tr>
<tr>
<td>Particle size</td>
<td>&lt; 25 mm</td>
</tr>
<tr>
<td>Colour of extract (humus number) (absorption 1 cm cuvette 550 nm)</td>
<td>&lt; 0.5 (~humus number 20)</td>
</tr>
<tr>
<td>Salinity</td>
<td>&lt; 20 g KCl$_{eq}$/kg DM</td>
</tr>
<tr>
<td>Total N</td>
<td>&gt; 10 g/kg DM</td>
</tr>
<tr>
<td>NH$_4$-N</td>
<td>&lt; 200 mg/kg DM</td>
</tr>
<tr>
<td>NO$_3$-N</td>
<td>&gt; 80 mg/kg DM</td>
</tr>
<tr>
<td>NO$_2$-N</td>
<td>&lt; 20 mg/kg DM</td>
</tr>
<tr>
<td>N$_{min.}$</td>
<td>&gt; 100 mg/kg DM</td>
</tr>
<tr>
<td>NO$<em>3$-N/N$</em>{min.}$ ratio</td>
<td>&gt; 0.4</td>
</tr>
<tr>
<td>Plant compatibility:</td>
<td></td>
</tr>
<tr>
<td>Closed cress test</td>
<td>&gt; 25% of reference</td>
</tr>
</tbody>
</table>

$\text{NH}_4\text{N} + \text{NO}_3\text{N} + \text{NO}_2\text{N} = N_{min.}$
2. Required analyses and documentation

To document the quality of the compost, every batch must be analysed using the following parameters:

- decomposition: pH, salinity, \( \text{NH}_4\text{-N} \), \( \text{NO}_3\text{-N} \), nitrite value and the calculated \( \text{NO}_2\text{-N}/\text{N}_{\text{min.}} \) ratio
- plant compatibility: closed cress test.

Since these parameters improve as the compost decomposes, analyses must be carried out until the results have reached the values listed above. Only then can the compost be declared as having the specific level of quality.

For \( \text{NH}_4\text{-N} \) and \( \text{NO}_3\text{-N} \), the accuracy of the test strip available in retail stores is sufficient. Instructions for carrying out the closed cress test can be found in appendix 3 to part III, chapter 18. This simple, practical means of quality monitoring can be carried out by the compost plant operator.

The DM content, pH, salinity, N, P, K and the C/N ratio must be analysed at least twice a year, and the values must be provided to the compost purchaser along with the results of decomposition and plant compatibility tests. All results must be documented. If it is not possible to comply with the standard values, the compost must be marketed without the 'Bud' auxiliary input logo.

The analysis results required by law (nutrients, heavy metals, impurities) and the results of the analyses listed above must be furnished at the time of inspection.

A decomposition test log must be kept (temperature, moisture, dates, watering) and furnished at the time of inspection.

3. Information provided on the packaging

Specific weight and the C/N ratio must be declared on the packaging.
Appendix 3 to part III, chapter 18

Instructions for the closed cress test

This appendix has been approved by the LCP and LCPT label commissions and can be adapted to suit current conditions when appropriate.

Closed cress test
Time needed: < 1 hour per compost sample
Compost condition: fresh, cold-stored as necessary (4 °C) Amount of compost needed per sample for one test cycle: 1.5 litres

1. Preliminary remarks
This test can be used for all composts and digestates which can be passed through a 10 mm screen.

2. Preparing the sample
Fresh compost or digestate samples. Before testing, the samples must be passed through a 10 mm screen. If necessary, they can be stored at 4 °C. Samples should be taken out of cold storage one day before testing begins and brought to the testing temperature. The moisture content of the samples must be checked one day before the start of the test and adjusted as necessary (fist test).

Fist test: Take a fistful of compost and squeeze it.
- If water escapes between the fingers, then the sample is too wet. Spread out the compost and allow it to dry.
- If the sample crumbles when the fist is opened, then the compost is too dry. Moisten the compost and repeat the fist test after a couple of hours.

3. Materials
- 1,000 ml PET-copolyester container (airtight!), article no. 3039; Semadeni AG, 3072 Ostermundigen, Switzerland
- reference substrate BRS-200 (Vermex 800 l, peat 225 l, powdered clay 20 l, Gesal all-purpose liquid fertilizer 2 l, water 50 l) or sourced from: Biophyt AG, 5465 Mellikon, Switzerland, www.biophyt.ch. This reference substrate is authorized for use in quality monitoring on organic farming operations.
- garden cress seeds

4. Procedure
Day 0:
1. Measure the conductivity of the samples in 2:1 water extract (ref. methods H2OGH-Sal). If > 4 mS, dilute sample with reference substrate.
2. Fill containers with 500 ml substrate (3 of each sample and 3 of the reference substrate). Place 1 g of cress seeds on the surface of the substrate in each container, moisten using a spray bottle, close the containers so they are airtight and keep at room temperature (no direct sunlight!). Day +6 (approx.):
3. As soon as the roots in the reference substrate reach the bottom of the containers, evaluate the cress tests by measuring the average root length in each container.

5. Calculating the results
Plant compatibility is calculated as a percentage of the reference substrate values:
plant compatibility [%] = (Ø root length in sample/Ø root length in reference substrate) x 100

6. Cleaning the containers
Following the test, wash the containers thoroughly using warm water (do not use detergent).

7. References