



ECOGARANTIE®

SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

OCTOBER 2023

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VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes:

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of “*obligatory means*” than in the principle of “*obligatory results*”. The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through:

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.



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INTRODUCTION

INTRODUCTION

THE ECOGARANTIE® SYSTEM

1. Objective

The Ecogarantie® trademark guarantees that the products have been manufactured in an ecological way and controlled as such. The present specifications and their appendixes establish the regulations and norms that need to be followed by the operators who would like to use the Ecogarantie® trademark.

2. The Ecogarantie® trademark

The Ecogarantie® trademark is registered as a Community trade with the Office for Harmonisation in the Internal Market.

3. Management of the trademark

Ecogarantie® trademark is owned and managed by the Association of Organic Processors, Wholesalers and Retailers which represents the interests of the specialized organic food and non food sector on a political and economic level, Probila-Unitrab.

Managing the trademark means for instance:

- Setting the regulations and standards (of the present specifications)
- Recognizing certification bodies for the use of the trademark
- Approving the standards of foreign certification bodies
- Protecting the trademark
- Promoting the trademark

4. Product categories

4.1. Cosmetics & Wellness (Part II)

Cosmetics can be technically distinguished in a few sub-categories. The origin of this distinction is the specific physical, biochemical and functional characteristics these different groups have:

- *Stay-On Cosmetics*, such as creams and lotions which remain on the skin after application;
- *Decorative Cosmetics*, Stay-On Cosmetics with as main purpose the accentuation of the personal beauty
- *Rinse-off Cosmetics*, such as shampoos and showers gels which are rinsed off shortly after application;
- *Oral Hygiene Cosmetics*, with exclusive application in the oral cavity.

In the specific Cosmetic part of the Ecogarantie® Standard they will be dealt with in detail.

4.2. Detergents (Part III)

Detergents are cleaners in the broadest sense, aiming at taking dirt from surfaces and objects. They come in a series of classes with quite distinctive characteristics and requirements:

- Hard surface cleaners

- Dishwashing agents
- Laundry products
- Lime scale removers
- Speciality products

In the specific detergent part of the Ecogarantie® Standard they will be dealt with in detail.

4.3. Air Fresheners (Part IV)

These products are evaporating, at ambient temperature or by means of heating or burning, and their fumes are carried by or through the air, leaving little to no residue:

- Room fragrances
- Incenses
- Candles

In the specific air fresheners part of the Ecogarantie® Standard they will be dealt with in detail.

4.4. Sea Salt (Part V)

Harvesting sea salt is a totally natural process, involving the sea, the sun, the wind and the labour of human beings only. It could be distinguished between:

- Crystallised sea salt
- Liquid sea salt

In the specific sea salt part of the Ecogarantie® Standard they will be dealt with in detail.

5. Inspection and certification

Probila-Unitrab approves Belgian certification bodies that take care of the certification as well as the inspection for the trademark Ecogarantie®.

As certification bodies, they are entitled to grant the operators the right to use the Ecogarantie® trademark, and to debar them from further use. As inspection bodies, they inspect the production units on the spot. In the present specifications, these organisations will be called certification bodies. Based on the control report, a certification commission of the certification body will decide on each case of non-conformity with the present specifications.

The certification bodies must have been approved as inspection bodies by an official accreditation body (e.g. BELAC, DAKKS) for the standard ISO 17065. At present, Certisys, Tüv Nord Integra bvba and Quality Partner are the three certification bodies approved by the professional organization, Probila-Unitrab.

5.1. Addresses of the inspection and certification bodies

Certisys

Rue Joseph Bouché 57/3
5310 Bolinne
Tel: +32 (0)81 60 03 77
Fax : +32 (0)81 60 03 13

Kantoor Vlaamse
Producenten
K. Maria Hendrikaplein 5-6
9000 Gent
Tel: +32 (0)9 245 82 36
Fax: +32 (0)9 245 82 37

e-mail: info@certisys.eu
www.certisys.eu

TÜV Nord Integra

Statiestraat, 164A
2600 BERCHEM
Tel: +32 (0)3 287 37 60
Fax: +32 (0)3 287 37 61
e-mail: info@tuv-nord-integra.com
www.tuv-nord-integra.com

Quality Partner

Rue Hayeneux 62
4040 Herstal
Tel: +32 (0)4 240 75 00
Fax: +32 (0)4 240 75 10
e-mail: bio@quality-partner.be
www.quality-partner.be



SPECIFICATIONS

*Rules and standards for the inspection
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PART I GENERAL PRINCIPLES AND NORMS FOR ALL OPERATORS

A. GENERAL PRINCIPLES

Producing an environmentally friendly product with natural ingredients of vegetable, animal or mineral origin, which exclude petro-chemicals and its derivatives or chemical and / or toxic components and meet rigorous manufacturing processes so that the final product is not harmful for the environment and consumer health is a good start but insufficient in the vision of Ecogarantie® trademark.

At each stage of the product's life cycle, Ecogarantie® requests from its certificate holders a sustainable engagement.



Ecological footprint, from design to end of life or recycling (waste), should also be the lowest possible, human rights within the company but also with stakeholders must be respected and the price should be fair. It's in this way that Ecogarantie® trademark works via technical working groups, in collaboration with professionals and independent certification bodies, in charge of verifying if the Ecogarantie® standards are correctly applied.

Some not compulsory issues which are actually not subject to inspection in the framework of the present standards might exceptionally be listed as "Recommended". Given that the standards are annually revised, these issues can in a near future be mandatory.

The text and all the elements included in the present specifications are binding.

1. Sustainable methods of preparation and ingredients

Socially:

Recommended: basic human rights may be respected or be linked to social justice. Every company who employs more than 10 people must have a social justice policy, will guarantee equal rights and equal treatment to all his employees, without discriminating them on the basis of age, sex, race, philosophical convictions or sexual inclination. The company must follow the country's regulations and if none, it will follow European Union regulations.

Economically:

Recommended: a company has to be profitable. Fair prices must therefore be paid to suppliers, and consumers must be offered fair prices as well.

Ecologically:

Raw materials and packaging materials will be maximally renewable	See § B.8. of Part I (General principles and norms for all operators) And Part II to Part IV
Origin of ingredients subject to criteria	See § B.1. of Part I (General principles and norms for all operators); § D of Part II (Cosmetics) § D of Part III (Washing & Cleaning products) § D of Part IV (Air Fresheners) § D of Part V (Sea Salt)
Organically grown, if available	See § D of Part II (Cosmetics) § D of Part III (Washing & Cleaning products) § D of Part IV (Air Fresheners) § D of Part V (Sea Salt)
No halogen Chemistry	See § D of Part II (Cosmetics) § D of Part III (Washing & Cleaning products) § D of Part IV (Air Fresheners)
No GMO or GMO techniques in the production chain	See § D of Part II (Cosmetics) § D of Part III (Washing & Cleaning products) § D of Part IV (Air Fresheners)
No animal test on the final product	See § D of Part II (Cosmetics) § D of Part III (Washing & Cleaning products) § F of Part IV (Air Fresheners)
Environmental management	See § B.9. of Part I (General principles and norms for all operators)
Minimal waste while sourcing the raw materials	Recommended
No amount or limited amount of VOC (Volatile Organic Components)	Recommended
Low input of energy	Recommended
High level of recycling	Recommended
Low emissions	Recommended
Reasonable transport	Recommended

2. High product safety

The product must comply with the effective European and/or national regulation. The producer or distributor is responsible for compliance.



3. Minimal environmental impact while in use

Low VOC percentage	Recommended
Low water and energy consumption	Recommended
Declaration of ingredients	See § B.8.3. of Part I (General principle and norms for all operators) And Part II to Part IV
Packaging	See § B.8. of Part I (General principle and norms for all operators) And Part II to Part IV
Dosing instructions	See Part III
Refill	Recommended

4. Low level of toxicity for water life (ingredient and product)

See Part III

5. Good biodegradability both anaerobic and aerobic without stable metabolites (ingredient and product)

See Part II and Part III

6. Limited amount of harmful minerals

See Part II and Part III

7. Substances of very high concern (SVHC) and microplastic

The use of substances of very high concern (according to REACH and microplastic is not allowed.

B. GENERAL NORMS

1. Origin of the ingredients

Raw materials

Any vegetable, animal or mineral product, coming in straight line from organic agriculture, if available, harvesting or exploitation, either unprocessed or processed only by means of the physical processes allowed in the present specifications and keeping almost intact its original properties. These raw materials must meet the criteria of the present specifications.

Authorized kinds of raw materials:

- Vegetable products
- Animal products
- Animal secretions
- Minerals
- Sea products
- Gasses

Forbidden raw materials: Petroleum and its derivatives, nanoparticles and microplastics

Semi-manufactured products

Any raw material processed according to the physico-chemical or Microbiological/biotechnological processes authorized in the present specifications, which may sometimes deeply change the original properties. These semi-manufactured products must meet the requirements of the present specifications.

Authorised semi-manufactured products:

- Semi-manufactured products of vegetable origin
- Semi-manufactured products of animal origin
- Semi-manufactured products of mineral origin
- Semi-manufactured products of maritime origin
- Semi-manufactured products obtained through micro-organisms

Strictly restricted semi-manufactured products:

Semi-manufactured products obtained through chemical synthesis are excluded.

The only ones to be authorised are those which cannot be substituted, in the short term, by renewable alternatives and which are necessary for the good working of the end product.

2. Derogations

When a raw material or semi-finished product is not available following the criteria requested by the Standard, the possibility exists to obtain a derogation to use an out-of-spec replacement.

There are two types of derogation:

- A general one, when it concerns a product of common use that shifts in a troublesome situation in the whole market; it is valid for applicants.
- A punctual one, when it concerns a specific ingredient of one applicant; it is only valid for that applicant.

Any derogation of whatever kind is limited in time (1 year) and can under certain conditions be prolonged.

In all cases derogation has to be requested for in writing and be duly motivated and documented. The derogation will only be valid from the moment Ecogarantie® has agreed with it in writing. The procedure of the authorisation of temporary exceptions is shown in the internal document 18.03 from 14.04.2018.

As motivation, only the reasons mentioned here below can be receivable:

- Insufficient availability
- Price: if the difference of price is so big that it increases the final price of the final product of 10%. The applicant will submit a detailed calculation to Ecogarantie®.
- Quality: if the quality of the final product is not appropriate for the production process. The application will submit a detailed explanation of the reasons to Ecogarantie®.

In the meantime, the applicant should search for alternatives.

Sources of whatever kind which are on their way to depletion, extinction or are otherwise considered at risk are not sustainable and not allowed.

3. Nature of the processes used

Raw materials and semi-manufactured products may only be processed through very specific physical and physico-chemical or microbiological/ biotechnological processes which are recorded in the positive list.

Are only authorised processes which:

- Give good biodegradable molecules.
- Respect the naturally active substances.
- Allow a good management of the waste and the energy consumption.

4. Purification criteria for raw materials and semi-manufactured products

4.1. Basic principle

Raw materials must remain authentic (not chemically processed) and devoid of any kind of contamination. Semi-manufactured products may not be polluted through any form of contamination.

Products have to be devoid of:

- Mycotoxines
- PCB and PCDD/F
- Residues of pesticides (insecticides, fungicides, herbicides, ...)

4.2. Establishing the maximal values

The maximal values in terms of contamination are those of the general regulation.

If no maximal value has been established by the general regulation, the detection level will be applied.

5. Positive lists

Positive lists are closed lists; it means that only the ingredients mentioned on these lists are allowed and no other ones. Nevertheless, the fact that an ingredient is mentioned on a positive list does not give a 100% guarantee that the ingredient complies with the present standards as different processes (whose ones not allowed) are sometimes possible to achieve

the same result. For the certification of any ingredient, the certification body will make the applicant fill in a questionnaire in order to be sure that all the conditions mentioned in the standards are met except when:

- The organic raw materials already have an organic certificate
- Other data sheets prove the conformity of the raw materials

To establish the positive lists, Probila-Unitrab based its decision on different criteria (see further). Addition of new substances is evaluated based on a case-by-case approach. Every new adjunction is discussed during the (yearly) technical working group. In case of contrary positions, Probila-Unitrab takes the final decision.

6. Traceability

The company must be able to prove that it meets the legal regulations in its field of production and ensure a good traceability. Besides, following procedures must be set up:

- A documentation system, containing all the guarantees from the suppliers;
- A program of the risk analyses in order to supplement and verify the guarantees from the suppliers;
- Guarantees concerning the production of raw materials, which may not damage the environment;
- A description of the conformity procedures on end products
- A documentation system of purchases (incl. supplier's name and address, date of purchase, quantity and product type, certificate code) and sales (incl. buyer's name and address, date of sale, quantity and product type, certificate code) for at least the time of the certification validity.

7. Separation from non-ecological products, storage, cleaning and disinfecting

Concerning the separation between ecological and non-ecological products as well as the storage of these products, the measures fixed in EC Regulation 834/2007 and its modifications will be applied to ecological products.

The requirements concerning the cleaning and the disinfection of the premises, installations, equipment's and utensils for the manufacturing of Ecogarantie® products are the following:

- Cleaning and disinfection products have to comply with the requirements of this standard
- Cleaning and disinfection products which are certified by Ecogarantie® or ingredients which are allowed according to this standard can be used.

Each product used by the firm will be described in a technical sheet, including the attestation of the supplier as to the composition, conditions for use and security.

In addition, the following products and ingredients are prohibited:

- Formaldehyde
- Products based on genetically modified organisms
- Products based on chlorine or chlorine derived produce

- Ethoxylated products
- Ammonium-based products
- Persistent non-biodegradable compounds

8. Packaging

8.1. General points

Any unnecessary form of packaging, that is any packaging which is not strictly needed to transport goods in a safe and sufficiently protecting way, must be avoided. Indications on how to deal with packaging will be given in the specific standard per product category. Whenever possible, packaging has to be made from materials which are biodegradable or reusable or recyclable. Whenever the material possibility for a refill option, preferably at the Point of Sale (POS), is present, the applicant should engage in a refill system.

8.2. Materials

Wrapping materials must be of good quality, clean and adapted to the required goal.

As a general rule, we recommend environmentally friendly wrapping materials.

- PVC containers and other forms of plastic containing chlorine are forbidden
- Expanded polystyrene is forbidden.
- It is forbidden to use CFC's in the production of packaging materials.

The creation of environmentally friendly forms of packaging being in constant and fast evolution, the Probila-Unitrab might impose more severe restrictions according to the type of product.

8.3. Mention on the packaging

Once the operator refers to the ingredients and the organic agriculture, the following rules must be applied:

a) Information about the ingredients

A complete ingredient declaration in common language or with the INCI names must be mentioned on the label.

For more details, see Part II to Part V of this standard.

b) Reference to the organic agriculture

Reference to organic agriculture may be made for agricultural raw materials and semi-manufactured products which conform to the following texts:

- EC Regulation 834/2007 and its modifications
- Ecogarantie® specifications, namely for the conditions regarding the physical and chemical/microbiological processes

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned unless such reference is clearly given in the list of ingredients. For more details, see Part II to Part V of this standard.

c) Percentage of organic ingredients

If percentages of organic ingredients are mentioned on the packaging, the operator will communicate the method used for the calculation to the attention of the control body and mention it on the packaging. E.g. the operator will mention if the percentage refers to the total of ingredients or only to the vegetable ingredients. The operator must provide proof of this. This must be verified by the auditor.

Evaluation and control: The applicant will submit to his certification body a sample of the packaging of the product.

9. Environmental management

This paragraph describes what Ecogarantie® is expecting from its applicants in terms of environmental management and more precisely, concerning the sustainable management of water, electricity and waste flows.

- The applicant has to closely manage his **water** consumption and the possible liquid waste flows he generates. Therefore, he has to document the water consumption regularly (min. once a year) and define measures to reduce the water consumption.
- **Electricity** from fossil energy sources should be banned; the electricity used for production and packaging must come from renewable sources of energy if available. The applicant has to document the electricity consumption regularly (min. once per year) and define measures to reduce the electricity consumption.
- The different fractions of solid **waste** have to be directed and treated in an appropriate way according to the legal rules. The waste management within a manufacturing unit requests a strict inventarisation and follow-up to allow a satisfactory transparency and accountability.

Many of the basic criteria, rules and protocols to act in an appropriate way can be found in management systems like ISO 14001 or EMAS. As a matter of course the applicant complies with the requirements mentioned above if he has one of these management systems.

The applicant will follow the country's regulation according to the type of products he produces. For example, ISO 14001 in Europe, Triman logo in France...

10. Use of the trademark

10.1. General points

Products with the Ecogarantie® logo must show the logo in a clear and recognisable way. The ® symbol will always accompany the logo.

10.2. Use on end products

The Ecogarantie® logo may be used on:

- Raw materials and/or
- Semi-manufactured products and/or
- Final products

if they meet the requirements of the present specifications.

10.3. Use on price lists

Any company using the Ecogarantie® trademark on its price list must be under contract to Probila-Unitrab. A sample text (**See appendix 3**) has to be inserted at the beginning of the price list in order to introduce the identification system of ecological products. On the price list, a guarantee column will show the specific code across from each product.

If the trademark on the price list refers, solely and without possible mistake, to a specific product carrying the Ecogarantie® trademark, but produced by another company, the company commercialising it does not necessarily have to be under contract.

10.4. Label designing

Companies are allowed to design labels and wrappings if they respect the conditions defined in **appendix 2** (logo book) of the present specifications. They will have to submit their project before printing to the certification body for approval.

10.5. Promotion and sales

Neither the Ecogarantie® logo nor one of its constituent elements may be introduced in the logo of the company, in its letterheads, in its address, in its name or in any other element. Moreover the logo of the company may not be placed next to the Ecogarantie® logo.

The names of the products receiving the Ecogarantie® trademark must be followed or preceded by the term 'Ecogarantie®' on price lists, catalogues, etc.

On sales invoices and delivery slips, products with the Ecogarantie® trademark will be indicated as Ecogarantie®.

The vehicles of an affiliated company may show the Ecogarantie® logo if the turnover of the company is made exclusively from ecological products as defined in the present specifications, and if the rules about where to place the logo, which are enclosed in the present specifications, are being followed.

Any company using the Ecogarantie® trademark in an advertisement must have a contract with Probila-Unitrab. If in the advertisement the product referred to the Ecogarantie® trademark and has been produced by another company, the company does not necessarily have to be under contract.

C. RULES AND PROCEDURES

1. Operators

These different situations can be encountered for the use of the Ecogarantie® trademark.

- Direct user: applicant who uses the Ecogarantie® trademark on products sold under its own commercial name
- Indirect user: supplier of a direct user. The applicant don't sell products labelled Ecogarantie® on the market and don't use the label Ecogarantie® on its own products.
- Direct and indirect user: applicant who practices both kinds of activities mentioned here above.

We make a distinction between four different categories of operators (selling ecological products) for whom the rules, standards and prices can differ:

Raw material producers

- Raw material producers can be farmers, gardeners, harvesters, collectors, fishermen or miners who yield and offer produce from vegetable, animal or mineral sources.
- The logo will be used on the labels of crates, on strips or any other identification means used with the products.
- Any farmer processing products that do not come from its own production must be affiliated as a processor.
- Any farmer selling products (by means of home sales or street trading) that do not come from its own production must declare this activity and will be subject to the same rules as the sales outlets (part V).
- **Parts I to V of the present specifications apply to farmers**

Processors, Re-packers

- Processors process ingredients in order to create a new product.
- Re-packers buy final products and modify the packaging.
- The logo is written on the packaging / final product.
- Any subcontractor who buys his raw material himself must be affiliated as a processor. If he does not buy the raw material himself, he will be considered as a contractor.
- **Parts I to V of the present specifications apply to processors and re-packers.**

Distributors, importers

- These companies buy and sell final products without modifying either the products or their packaging.
- The logo may be used on offers.
- **Only part I of the present specifications apply to distributors and importers.**

2. Contract

Operators are only allowed to use the trademark once they have signed a contract for the use of the trademark with the owner of the trademark or their representatives and are certified according to the present specifications.

3. Fees

Operators pay an annual fee that is made and collected as follows:

For raw material producers

- A charge for the inspection and certification, collected by the certification body.
- A membership fee as well as royalties for the use of the Ecogarantie® trademark and logo to Probila Unitrab

For re-packers

Some re-packers may be considered as private label owners (see appendix 4).

The re-packers must pay a membership fee, as well as royalties for the use of the Ecogarantie® trademark and logo to Probila Unitrab.

The re-packer buys private label products from another company, who is the owner of the formulas, and the re-pack will then sell them under his own brand with his own packaging. For them, the inspection and certification charges can be dispensed, but the audit must be carried out in the company that manufactures the formulas.

The re-packer must respect these conditions:

- The reference number or the name of the company that sold the formulas must be mentioned on his final packaging (internal number to be obtained via Probila's organisation).
- The re-packer is not a producer of any other products.
- The labels for these products are stored at the producer's premises.

If the re-packers do not comply with these conditions, they will be considered as processors, and be thus subjected to processor conditions of use for certification/inspection.

For processors

- A charge for the inspection and certification, collected by the certification body.
- A membership fee as well as royalties for the use of the Ecogarantie® trademark and logo to Probila Unitrab

For distributors and importers

- A charge for the inspection and certification, collected by the certification body.
- A membership fee as well as royalties for the use of the Ecogarantie® trademark and logo to Probila Unitrab

The operator is allowed to use the trademark only if he has paid all his fees and charges.

The inspection and certification fee collected by the certification body within the framework of Ecogarantie® only applies to activities that may not be inspected under EC Regulation 834/2007. For activities covered by EC Regulation 834/2007, there will be no inspection and certification fee required for the use of Ecogarantie®.

The prices to be paid for the above-mentioned fees are available at the office of Probila-Unitrab.

4. Inspection and certification

The trademark may only be granted if the production units of the operator have been inspected on the spot by a certification body approved by Probila-Unitrab. Later on, the units will be inspected at least once a year. This inspection can happen at any time. New products may only be introduced on the market once the certification body has given its written authorisation.

The minimal requirements for inspection are those mentioned in title IV of EC regulation 889/2008 but adapted to ecological products. The only adaptation is related to the distributors of pre-packaged products. They are not obliged to submit their activities to the inspection.

4.1. Inspection activities

Inspection may include following activities:

- Inspection of the documentation of accounting practices: inspection of the nature and the origin of the products that were purchased, inspection of the natural origin of the ingredients, inspection of the quantities of ingredients that were purchased and of the finished products, based on the purchase and sales invoices, on the offers and price lists, among other documents;
- Inspection of the production method: to establish the composition of the products, to examine the production methods and the materials that were used;
- Inspection of packages and labels;
- Measures taken by the company in order to separate the ecological production from the non-ecological production and to avoid contamination by disinfectants;
- Visit of the production units and warehouses, residue analyses on ingredients and finished products.
- The inspection should follow a uniform reporting format designed by the certification body.

4.2. Access to the company

In order for the certification body to conduct its inspection procedures, the company must provide full cooperation. The operator will give any information that the certification body deems necessary to judge the certification. The departments concerned must be freely accessible, and the needed documents will be made available on request. Inspection can be extended to areas in the company that have not switched over to ecological production or to products that are not covered by the Ecogarantie® trademark. The company has to submit samples free of charge to the certification body.

4.3. Information

If modifications have been made to a product that has already been approved, to its composition for instance or to the packaging, these modifications have to be submitted for approval to the certification body before the product can be (re)-introduced on the market.

The operator must inform the certification body on how production differs from specifications. Any project that does not meet standards will have to be approved in written form by the certification body. If the regulation imposes a procedure or conditions for the composition of a product that are not allowed by the present specifications, the operator has to inform the certification body.

It is the responsibility of the operator to prove that his product conforms to the present standards. The operator will provide a complete file to the attention of the certification body and any additional information on request as long as it is necessary for the validation of the product.

4.4. Confidentiality

The certification body promises to respect the confidentiality of the information given in the inspection reports (and, more specifically, of all data concerning the composition of the products) or in the reports of the certification teams. Only the certification status can be made public by the certification bodies.

4.5. Contractors

Companies are allowed to subcontract part of their activities out to a contractor who will have to submit to the same kind of inspection.

4.6. Sanctions

Any breach of these specifications will be penalized by the certification body according to the level of sanctions as laid down in the Regional Decree of February the 11th, 2010 for Wallonia and of December the 3rd 2009 for Brussels and its modifications. It means for example written warnings, suspension or exclusion of one or more certificates from the operator. Any suspension or exclusion can be made public. These sanctions will be attributed in the framework of the inspection system of the certification bodies.

The operator will have to compensate the owners of the trademark for the damage caused by the breaches. The amount of the fine will be fixed as a lump sum that is identical to the economic profit the operator derived from the breach. The amount of the profit will be established by the certification body, which will also receive the compensation on behalf of the owners. Probila-Unitrab is entitled to require a complementary compensation.

No compensation will be due if the certification body does not deem it necessary.

4.7. Appeal

Any time a decision has been made, operators can appeal against it to the certification body. If the operator does not agree on the treatment of his appeal, he can bring an appeal to the Appeals Board of Probila-Unitrab, whose decision is final and has to be accepted by all parties.

4.8. Approval of foreign products

The following products are allowed to carry the Ecogarantie® logo if they have been certified as ecological by a foreign certification body approved by Probila-Unitrab (see appendix I for more details):

- Non-food products (cosmetics)
- Non-agricultural products (sea salt)

4.9. Points to be audited

To summarise page 13 to 18, here are the points to be audited:

Origin of the ingredients – raw materials

Vegetable, animal, or mineral product that come from organic agriculture, harvesting or exploitation. Forbidden raw material: Petroleum and its derivatives, nanoparticles and microplastics.

Semi-manufactured products

Raw materials that have been treated with authorized processes in the standards.

Derogations

It happens when a raw material or semi-finished product is not available following the criteria requested by the Standard. This is an exceptional situation and should be avoided as much as possible. If approved follow up is necessary since the derogation is limited in time.

Nature of the processes used

The processes used for raw materials and semi-manufactured products have to be recorded in the positive list.

Purification criteria for raw materials and semi-manufactured products – basic principle

Raw materials have to be authentic and pure. No mycotoxines, no PCB and PCDD/F and no residues of pesticides (insecticides, fungicides, herbicides, ...)

Establishing the maximal values

The maximal values in terms of contamination are those of the general regulation.

Positive lists

Only ingredients in this list are allowed and it has been established by Probila-Unitrab according to different criteria.

Traceability

The traceability has to be verified and it has to respect the legal regulations

Separation from non-ecological products, storage, cleaning and disinfecting

Measures fixed in EC Regulation 834/2007 for the storage and cleaning of ecological products. About cleaning of premises, installations, equipments and ustensils, the products have to follow this regulation or to be certified by Ecogarantie.

Packaging – general points

Unnecessary form of packaging has to be avoid and when it's possible, packaging has to be made from biodegradable, reusable or recyclable materials

Materials

We recommend eco-friendly materials

Are forbidden: PVC containers and other forms of plastic containing chlorine, expanded polystyrene, the use of CFC's

Mention on the packaging

Once ingredients and organic agriculture are mentioned, there are 2 rules:

- Complete ingredient declaration or INCI list
- Reference to organic agriculture following the texts of Ecogarantie specifications or EC Regulation 834/2007
- If the percentage of organic ingredients is mentioned, the company has to communicate about the method used to calculate it.

Environmental management

The company has to document the water and electricity consumption regularly and try to reduce it. If possible, electricity used for production and packaging must come from renewable sources of energy. Solid waste has to be treated according the legal rules.

Use of the trademark - General points

The logo has to be clear on the packaging and the ® always accompany the logo.

Use on end products

The Ecogarantie® logo may be used on: Raw materials, Semi-manufactured products or Final products.

Use on price lists

A sample text has to be inserted at the beginning of the price list in order to introduce the identification system of ecological products (See Appendix 3).

Label designing

Companies have to respect the conditions in the logo book (appendix 2)

Promotion and sales

The logo Ecogarantie® cannot be introduced in the logo of the company, address, name... and it can't be placed next to the company logo. Ecogarantie® has to be mentioned on price lists, catalogues, invoices... when certified products are concerned.

REGULATORY

Here are the reglementary points to be verify:

Cosmetics

Check that the following documents/ information exist under the seller's name (responsible person)

1. Ensure it is a cosmetic product: not using biocide (or medical) terms which would mean it falls under different category for the audit or not be eligible for certification.
2. CPSR – cosmetic product safety report
3. PIF – product information file: only if the product is marketed in the European Union. If an operator is located outside the European Union and does not sell its products in the European Union, it is exempt from providing this document.
4. CpnP – notification on the cosmetic portal
5. GMP/ BPF – existence of good manufacturing practices document for the production lab
6. Allegations: if any used on the label must be mentioned in the PIF (cross check with PIF) (eg hydration, calming, etc)

If the seller is not the responsible person (e.g. private labels)

1. check that the name/address of the responsible person are listed underlined on the label, as well as the seller's details on the label (not underlined). Important for production audit.
2. verify and check that the seller has requested proof of existence of the CPSR/PIF/CPNP
3. GMP/ BPF – existence of good manufacturing practices document for the production lab

Labels

Not necessary for the certification body to be checked during organic certification except for relevant parts related to organic labelling.

Rest of label falls under EU cosmetic regulations, which should be verified by the seller.

Detergents / perfumes/ candles/ biocides

Check that the following file exist under the seller's name

1. SDS/ MSDS = safety data sheet
2. Poison center notification / UFI (unique formula identifier) number
3. GMP/ BPF – existence of good manufacturing practices document for the production lab

Labels

Not necessary for the certification body to be checked during organic certification except for relevant parts related to organic labelling.

Include Ecogarantie manufacturer number if the manufacturer is not the seller

Rest of label falls under CLP regulations, which should be verified by the seller.

If one or more criteria are not met, certification will not be possible.



D. RECOGNITION OF CERTIFICATION BODIES

In order to implement a thorough application of the Ecogarantie® specifications, a compulsory control of the operators is necessary. To this end, Probila-Unitrab acknowledges certification bodies according to the following conditions:

- The certification body has to be approved by the competent authorities to carry out controls in the frame of the EC Regulation 848/2018. This implies in particular that the certification bodies have made the necessary steps to obtain the accreditation according the ISO 17065 norm. The fact that an approval has been issued in the frame of the EC Regulation 848/2018, offers enough guarantees as for the method of work of the certification bodies, even for application fields which would not be resumed in the EC Regulation 848/2018 but well in the present specifications.
- A constant dialogue between Probila-Unitrab and the recognized certification body is maintained in order to assess the system and to improve it if necessary.
- A communication between the recognized certification body and Probila-Unitrab will be set up as following:
 - From the side of the certification body to Probila-Unitrab:
 - Every 6 months, a list of the controlled and certified companies is transmitted
 - Registered 'decertifications' are transmitted as soon as they come into force
 - From the side of Probila-Unitrab to the certification body:
 - Immediate transmission of the new affiliated member (= signed contract)
 - Every 6 months, transmission of the operators up to date with their Ecogarantie® contributions
 - A contract is drawn up between Probila-Unitrab and the certification body (appendix 8 for this request for proposal)
- The certification bodies have to be trained regularly concerning the Ecogarantie® standard by the standard owner.
- Probila-Unitrab judges about the recognition of the certification bodies and is free not to recognise some certification bodies.

E. GLOSSARY

Air fresheners may take different forms:

- **Potpourri:** Essential oils applied on vegetable support that is cultivated or collected from wild plants.
- **Incenses:** Essential oils applied on a wooden support and tree derived products like barks, pine cones...
- **Reed diffuser:** Essential oils dissolved in alcohol and contained in a glass bottle in which wooden sticks are dipped.
- **Atomizer:** Essential oils dissolved in water and/or alcohol in a sprayer.

Animal products

Products from the animal itself and requiring the slaughtering of the animal (examples are: fat, fresh cells, ox gall, collagen ...)

Animal secretions

Products secreted by animals, such as lanoline or milk.

Cosmetics

is defined (see the European Regulation N° 1223/2009) as any substance or mixture intended to be placed in contact with the external parts of the human body (epidermis, hair system, nails, lips and external genital organs) or with the teeth and the mucous membranes of the oral cavity with a view exclusively or mainly to cleaning them, perfuming them, changing their appearance, protecting them, keeping them in good condition or correcting body odour's.

Detergents

Involves several products groups according to European Regulation EC 648/2004 all meant for both private and professional use.

Distributor, importer

Company which buy and sell products without modifying the products or the packaging of the products. Ecogarantie® logo may be used on offers.

By distribution activities, we mean products that you distribute without having made yourself.

Fossils

Products from fossilized organisms, such as lignite, pit coal or petroleum.

Ingredients

As well raw materials as semi-manufactured products.

Mineral

Inorganic salt, component of the earth's crust extracted rather than manufactured.

Mixture

Mixture or solution composed of two or more substances.

Organic products (coming from organic farming) or wild vegetable products:

Products meeting the EC regulation 848/2018

Processor or “**Preparation activities**” we mean the operations of preserving and/or processing of

organic products (including slaughter and cutting for livestock products), as well as packaging, labelling and/or alterations made to the labelling relating to organic production (extract of Regulation 848/2018 on organic production, art 3, 44). Here, it goes over products prepared by the company and sold under its name and/or products manufactured under contract and sold under private label and/or products manufactured by subcontractors and sold under the brand company and/or alterations made to the labelling concerning the organic production method.

Raw materials

Vegetable, animal or mineral products, coming from organic, if available, agriculture or obtained by extraction, unprocessed or gained through physical processes, so that the original characteristics have been kept almost intact.

Recyclable

That still has useful physical or chemical properties after serving its original purpose and can, therefore, be reused or remanufactured into additional products. Plastic, paper, glass, used oil, tin and aluminium cans as well as household and industrial waste, after sorting out, are examples of recyclable materials.

Renewable

Can be replaced or replenished, either by spontaneous processes over a short time scale or by human action. Air, water, sun, agricultural products and forests are often considered to be examples of renewable resources. Minerals and fossil fuels are examples of non-renewable resources.

Semi-manufactured products

A product which is obtained through the manufacturing of raw materials, according to physico-chemical and/or microbiological/biotechnological processes and/or chemical synthesis that may sometimes deeply modify the original characteristics, and which is meant to be further processed into a final product.

Substance

Chemical element and its compounds in the natural state or obtained by any manufacturing process, including any additive necessary to preserve its stability and any impurity deriving from the process used but excluding any solvent which may be separated without affecting the stability of the substance or changing its composition.



SPECIFICATIONS

*Rules and standards for the inspection
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APPENDIXES

APPENDIX :1 LOGO BOOK

CHARTER FOR THE USE OF THE ECOGARANTIE® LOGO

The charter for the use of the Ecogarantie® logo intends to improve the impact of the logo on packages, labels, etc., to stress the presence of the Ecogarantie® label with the public, and to heighten the image conveyed by ecological products.

Processors, distributors, etc. are contractually forced to conform to the rules of the Ecogarantie® trademark.

The authorisation to use the Ecogarantie® trademark only applies to products for which the operator received the explicit authorisation from the certification body.

In order to avoid any possible confusion with their own logos and trademarks, companies that have been granted the Ecogarantie® label have to use the logo in a hexagonal frame, whatever the object:

- Price tag
- Packaging
- Promotional leaflet, etc.

GENERAL RULES

- The Ecogarantie® logo will not be put in direct relation either with the trademark of the product, nor with the logo or name of the company, but with the appellation of the product or with the list of ingredients.
- The certification body will allow exceptions to the above mentioned rule if minimum 95% of the turnover of the company consists in Ecogarantie® certified produce.
- Likewise, it may not be linked to other texts, promotional or other, without prior approval from the certification body. No other logo will be placed in direct relation with the Ecogarantie® logo. Ecogarantie® is a trademark: it must always be written with a capital E and be followed by a ®.
- The Ecogarantie® logo will be preferably positioned to the left of the document or to the left of the appellation of the product, and be surrounded by an empty space of at least one third of its width. (A 15 mm wide logo will be surrounded by a white space of at least 5 mm).



- The logo must be black or in the darkest colour of the document, on a light background. If necessary, the background of the logo will be white or in a light colour (for instance on a transparent package).
- The hexagonal frame is made of two large and dark stripes separated by a thin white line.
- The size of the logo must be big enough to be clearly and immediately identifiable, the word Ecogarantie® remaining easily legible.



- Up to a size of 11 mm, the stamp on the background must carry the text ECOGARANTIE®



- If the size goes down somewhere between 10 and 8 mm, the text ECOGARANTIE® may be placed on top of the stamp. The frame will have a minimal dimension of 8 mm.



- The logo must be easily visible and all associated text fully legible. To ensure this, its diagonal must measure at least 30mm.
- The logo must remain easily visible and all text legible in all circumstances.
- As a derogation to the above concerning logo dimensions, in the case of small product labels (where the diagonal or diameter measures less than 15cm), the minimum size may be reduced, subject to the requirement that the diagonal of the logo must not measure less than 10mm.
- It is strictly forbidden to alter the logo in any way or to change its typography. Only the pass for press previously validated by Probila-Unitrab is to be used.
- The cost of the inspection is assumed by the operator according to a rate list that has been agreed upon with Probila-Unitrab. Price lists are available from the inspection bodies.

INFORMATION AND ADDITIONAL TERMS

- Additional terms, such as CONTROLE CERTISYS, CONTROLE TÜV NORD INTEGRA, CONTROLE QUALITY PARTNER, can be mentioned under the Ecogarantie® logo, the font HELVETICA (or some other assimilated font – Universe, Geneva, etc. sans-serif) will be used. These terms will be placed eventually in the list of ingredients.
- The word CONTROLE will be justified over the width of the stamp. CERTISYS, TÜV NORD INTEGRA and QUALITY PARTNER will be centred on the second line. Slightly tight spacing is required between the letters.
- The same apply to de mention BELGIUM.



USE OF THE ECOGARANTIE® COLOURS

The colours mentioned on the graphic charts of Ecogarantie® can be used on the communication tools, provided that such use complies with the categories for which that colours were awarded.



CASES WHEN THE USE OF THE LABEL IS UNAUTHORIZED

- Visual distortion and size of the label



- Using near the company logo



- Using on coloured background



INSPECTION & APPROVAL BEFORE USE

In order to avoid any further contention, the operators are required to submit for approval to the certification body a proof of any new document (price tags, promotional material, labels, ...) before having it printed.

APPENDIX 2: SAMPLE TEXT TO BE INSERTED AT THE BEGINNING OF THE PRICE LIST

Operator under ECOGARANTIE® convention

In order to give you the necessary assurances as to the origin and processing of our ecological products, our company has signed a convention allowing us to use the Ecogarantie® trademark.

The products meeting the standards of the Ecogarantie® specifications are recognisable from the ECOGARANTIE® trademark.

The following legend is given by way of illustration at the beginning of the catalogue:

- EG - ECOGARANTIE® + Product meeting the requirements of the Ecogarantie® specifications.

For further information:

ecogarantie@gmail.com or www.ecogarantie.eu

APPENDIX 3: OTHERS CATEGORIES OF PRODUCTS ACCEPTED BY ECOGARANTIE

A. Biocides

Definition: Substance that destroys or inhibits the growth or activity of living organisms.

- To assess whether or not the product is meeting the requirements of the Ecogarantie® specifications, please refer to the ingredients allowed and prohibited from PART 2: COSMETICS and/or PART 3: WASHING AND CLEANING PRODUCTS.

B. Candles

Definition: a stick-shaped piece of wax with a wick in the middle of it that produces light as it slowly burns.

- To assess whether or not the product is meeting the requirements of the Ecogarantie® specifications, please refer to the ingredients allowed and prohibited from PART 2: COSMETICS and/or PART 3: WASHING AND CLEANING PRODUCTS.

C. Veterinary products

Definition: a product used for animal.

- To assess whether or not the product is meeting the requirements of the Ecogarantie® specifications, please refer to the ingredients allowed and prohibited from PART 2: COSMETICS and/or PART 3: WASHING AND CLEANING PRODUCTS.

APPENDIX 4: TYPES OF COMPANIES THAT CAN APPLY FOR ECOGARANTIE®

A. BRAND OWNER AND MANUFACTURER

You are the owner of your brand and you manufacture and sell your own products.

Audit: **mandatory** (*Certisys, TUV Nord or Quality Partner*)

Membership: **mandatory** (*membership fees + royalties*)

Type of user: Direct

B. BRAND OWNER

You are the owner of your brand and your product's formulas, but you manufacture through a subcontractor.

Audit: **mandatory** (*Certisys, TUV Nord or Quality Partner*)

Membership: **mandatory** (*membership fees + royalties*)

Type of user: Direct

C. SUBCONTRACTOR

You manufacture products for a brand owner through your factories.

Audit: **mandatory** (*Certisys, TUV Nord or Quality Partner*)

Membership: **mandatory** (*membership fees, no royalties*)

Type of user: Indirect

D. PRIVATE LABEL OWNERS

You buy private label products from another company to sell them under your own brand with your own packaging.

Audit: **non mandatory**

Membership: **mandatory** (*membership fees, royalties*)

Type of user: Direct

To be considered a private label owner you need to fill these requirements:

- The reference or the name of the company that sold you the formula has to be mentioned on your final packaging (or the internal number in Probila's organisation).
- You are not a producer of other products.
- The labels of your products are stocked by your producer.
- In case of termination with your label maker or change of manufacturing conditions, you must inform Probila-Unitrab immediately.
- You undertake to pass on to my manufacturer any communication medium for external use relating to Ecogarantie® certification (advertising, website, press, poster, catalogue, etc.)

If the private label products you are buying already exist, the manufacturer simply has to submit the formula to its control body, the labels for validation, and any marketing.

If the private label products you buy are new, the manufacturer must send the qualitative details of the formula to the inspection body for verification, as well as the labels and any marketing.



SPECIFICATIONS

*Rules and standards for the inspection
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PART II COSMETICS

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November 2020

VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of "*obligatory means*" than in the principle of "*obligatory results*". The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.

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A. GENERAL PURPOSE

1. The selection of the ingredients is based on the principles of sustainability and ecological responsibility. Agricultural ingredients (raw materials and semi-manufactured products) are organically -grown unless it can be proved that they are not available. If such is the case, it will be mentioned in the present specifications. Synthetic products, synthetic colouring agents and preservatives will not be used or be used in a very restricted way. The positive list only mentions substances which, because of their specific properties and of their function in the product, cannot be substituted, in the short term, by a better and more ecological alternative.

The use of genetically modified organisms (GMO's) or of GMO techniques in the production chain is strictly forbidden.

2. The processes used in the production and processing may not be polluting and must respect both our health and the environment. This will be done through measures that take into account biodegradability, recycling of packaging, waste products... The commercialization of these quality cosmetics takes into account the well being of the consumer by setting up clear rules as well as by favouring communication and transparency in the chain.

End products may not be tested on animals according to European Regulation 1223/2009 and its subsequent modifications (see § D.4). Alternative methods will be used.

B. FIELD OF APPLICATION

The name "cosmetics" is defined (see the European Regulation N° 1223/2009) as:

Any substance or mixture intended to be placed in contact with the external parts of the human body (epidermis, hair system, nails, lips and external genital organs) or with the teeth and the mucous membranes of the oral cavity with a view exclusively or mainly to cleaning them, perfuming them or protecting them, changing their appearance, protecting them, keeping them in good condition or correcting body odours.

All ingredients must conform to the Regulation N° 1223/2009 of the European Parliament and of the Council of the 30th of November 2009 and to the Royal Decree of July 17th 2012 concerning cosmetics products put on the Belgian market, and meet the additional stipulations of the present specification.

Cosmetics are not covered by EC Regulation 834/2007 concerning organically-grown products and therefore do not need to be certified.

However, the raw materials which would be organically-grown in the framework of the Ecogarantie® specifications, must meet the requirements of:

- EC Regulation 834/2007 and its modifications and/or
- The Biogarantie® standards.

All finished cosmetic products should have to fulfil the legal requirement. You have to follow the 1223/2009 regulation and you can refer to the reglementary verifications at page 24.

C. USE OF THE TRADEMARK

The Ecogarantie® logo may be used on:

- Raw materials and/or
- Semi-manufactured products and/or
- Final products

if they meet the requirements of the present specifications and have therefore been submitted to the inspection and certification of one of the approved certification bodies.

D. PREPARATION

D.1. RAW MATERIALS AND PHYSICAL PROCESSES USED IN PROCESSING

D.1.¹. Vegetable products

Vegetable products are authorized based on the following criteria:

- Organically-grown and/or harvested from wild plants according to EC Regulation 834/2007 and its modifications,
- Not being part of the European and international list of protected species (see the Washington Convention or the Bern Convention).

D.1.². Animal products

Animal products are not forbidden but there seems to be no need for their use. Therefore, there is no positive list either.¹

D.1.³. Animal secretions

Animal secretions are authorized based on the following general criteria:

- From organic husbandry according to EC Regulation 834/2007 and its modifications,
- Not being part of the European and international list of protected species (see the Washington Convention or the Bern Convention),
- The exploitation of which has to respond to the general principles of the Ecogarantie® Standard.

Positive list:

Authorised animal secretions
Butyris Lac
Butyrum
Caprae Lac (goat milk)
Carmine
Cera alba ²
Cera flava ²
Lac (milk)
Lanolin ²
Lanolin cera ²
Mel
Ovum
Propolis Cera

¹ For questions on this subject, please contact the Ecogarantie® Technical Committee.

² Non organic quality authorised

Royal JellySilk
Shellac
Silk
Snail secretion filtrate
Shell Powder (Only from natural dead shells)

D.1.4. Minerals

Minerals are authorized based on the following criteria:

- Must be used for their intrinsic properties
- Their exploitation causes no pollution or damage to the landscape
- Whole and unmodified
- No disinfection through gamma rays

It is the producer's duty to show to the certification body that he has examined these elements while selecting his raw materials.

Examples of authorised products:

- Alumina
- Montmorillonite clay (bentonite)
- Kaolin clay
- Illite
- Chalks
- Sand
- Drinkable water: spring water, reverse-osmosis water, un-mineralised water...
- Talc

Negative list:

- Petrochemical products

D.1.5. Maritime products

Maritime products are authorized based on the following criteria:

For the vegetable maritime products: see criteria under point D.1.1¹

For the animal maritime products: see criteria under point D.1.2²

For the mineral maritime products: see criteria under point D.1.4⁴

D.1.6. Gas

Authorized gases are recorded in a positive list.

Positive list:

Authorised gasses
carbon dioxide
oxygen
nitrogen

D.1.7. Nature of the physical processes used

The hereby authorized raw materials may only be processed through very specific physical processes which are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules

- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

absorption (on an inert support ²)
bleaching, deodorization (on an inert support ²)
grinding
centrifuging (separating solid substance from liquids)
settling and decanting
desiccation, drying (by means of (non) gradual evaporation or sun radiation)
freezing/individually quick frozen
deterpenation (if fractioned steam distillation)
distillation or extraction (steam)
squeezing, crushing
extraction by means of following solvents: with any form of water or with a third solvent of plant origin
water
ethyl alcohol
vegetable glycerine
honey
sugar
vinegar
carbon dioxide
vegetable oils
filtration and purification (ultra-filtration, dialysis, crystallisation)
lyophilisation
blending
percolation
cold pressure
warm pressure (to extract according to the fluidity of the fatty acids)
Sterilization by means of heat treatment (according to the temperatures respecting the active substances) and UV (only for water)
Sifting
Maceration
solar extraction (Eg. flower remedies)
cold extraction
Vacuum
decoction (hot or cold)
infusion (hot or cold)
decoloration
microwave
ultrasound
UV treatments

² Inert support: substance that has no chemical reaction with the original substance.

post extraction

filtration, micro filter, depth filter (with non-bleached filtering papers)
blending different batches of extracted herbs to achieve a specified level of markers/actives
concentration by evaporation, vacuum distillation, spray drying
clarifying/precipitating agents (permitted additives or processing aids: see appendix VIII of EC reg. 889/2008)
nitrogen flushing
pasteurisation

Examples of forbidden processes:

irradiation (X-rays)

ionising treatments (gamma rays)

extraction by means of following solvents:

benzene
hexane
toluene
mineral oils
petroleum-derived solvents

extraction with ultrasound³

post extraction

electron beaming
irradiation
rectification

D.2. SEMI-MANUFACTURED PRODUCTS OBTAINED THROUGH CHEMICAL/MICROBIOLOGICAL PROCESSES**D.2¹. Nature of the chemical processes used**

In order to produce a semi-manufactured product that conforms to the present specifications, the hereby authorized raw materials may only be treated by means of specific chemical processes which are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules
- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

Alkylation

Amidation

Calcination of vegetable residue

Carbonisation (resins, fatty vegetable oils)

³ Precautionary principle: is forbidden as long as no study has proved the method to be innocuous.

Condensation / addition
Esterification, inter-esterification and trans-esterification
Etherification
Filtration and purification (crystallisation, electrolysis, ion exchange)
Hydration
Hydrogenation
Hydrolysis
Neutralisation through bases ⁴
Neutralisation through acids ⁴
Oxidation/reduction
Production processes for amphoteric (amidification)
Phosphorylation only for leave-on products
Saponification
Sulfatation
Roasting

Examples of forbidden processes:

Quaternisation except in the case of amphoteric
Bleaching, deodorisation (on a support of animal origin)
Deterpenation (if not by means of steam)
Ethoxylation (PEG, ...)
Sulfonation (in main reaction)
Treatments with ethylene oxide (disinfection...)
Treatments with mercury (production of sodium and potassium hydroxide)
Propoxylation
Chlorine chemistry (chloric gasses, chlorine derivatives), with the exception of tap water

D.2². Nature of the microbiological/biotechnological processes used

Microbiological/biotechnological processes are allowed based on the following criteria:

- From vegetable or animal raw materials

Examples of authorised processes:

- In vitro cultivation, wild or controlled fermentation by means of micro-organisms.

Negative list:

Cloning, cell culture, methods based on genetically modified organisms (GMO): organism the genetic material of which has been modified in a way or with results that cannot be naturally achieved through reproduction, traditional forms of crossing, cross breeding, hybridation and/or recombination.

D.2³. Semi-manufactured product of vegetable origin

Semi-manufactured products of vegetable origin are authorized based on the following criteria:

⁴ Unable to mention here all the different modalities (catalysts, solvents,...) necessary for the accomplishment of certain processes, we wish to remind you that these must however comply with the criteria mentioned above.

Only the raw materials and processes above mentioned are authorised. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, raw materials from conventional agriculture may be used to produce the semi-manufactured product.

Table of examples of authorised products

Peracetic acid
Produce obtained through fermentation like ethanol, citric acid, formic acid...
Tocopherol
Salts like sodium citrate, zinc gluconate, zinc lactate, zinc ricinoleate, zinc stearate...
Acetic acid
Caprylic diglyceride, Caprylic triglyceride
Caesalpinia spinosa gum
Glycerin
Glyceryl caprylate
Lactic acid
Squalane
Propylene glycol
Butylene glycol

D.2⁴. Semi-manufactured product of animal origin

Authorized semi-manufactured products of animal origin are recorded in a positive list based, among others, on the following criteria:

Only the above-mentioned raw materials and processes are authorised. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

Authorized semi-manufactured products of animal origin
Beeswax acid
Behenyl Beeswax
Behenyl / isostearyl Beeswax
Hydrolysed milk protein
Lactis Proteinum
Lactoferrin
Lactoperoxydase
Lactose
Lanolin alcohol
Yoghurt

D.2⁵. Semi-manufactured product of mineral origin

Authorized semi-manufactured products of mineral origin are recorded in a positive list based on the following criteria:

- The only raw materials and processes to be authorised are those defined above

Positive list:

Authorized semi-manufactured products of mineral origin
CI 77000 aluminium
CI 77007 lazzerite

CI 77163 bismuth oxychlorure
CI 77220 calcium carbonate
calcium aluminium borosilicate
calcium chloride
calcium fluoride
calcium hydroxide
calcium sodium borosilicate
calcium sulfate
cerium oxide
CI 77288 and CI 77289 chromium oxides
CI 77400 copper
iron hydroxide
iron oxides CI 77480, 77491, 77492, 77499
iron sulfate
CI 77510 (Prussian blue)
CI 77711 magnesium oxide
CI 77713 magnesium carbonate (magnesite)
CI 77742 ammonium and manganese diphosphate
CI 77745 manganese bis orthophosphate
CI 77891 titanium dioxide
CI 77947 zinc oxide
copper oxide
copper sulfate
cupric sulfate
dicalcium phosphate dihydrate
disodium phosphate
Gold
hydrated silica
magnesium aluminium silicate
magnesium chloride
magnesium hydroxide
magnesium silicate
magnesium sulfate
manganese sulfate
magnesium phosphate
Mica
potassium alum
potassium carbonate
potassium chloride
potassium hydroxide
potassium iodide
potassium sulfate
potassium thiocyanate
silica
silver chloride
silver CI 77820
silver oxide
silver sulfate
sodium bicarbonate
sodium borate
sodium carbonate
sodium chloride

sodium fluoride
sodium hydroxide
sodium magnesium silicate
sodium metasilicate
sodium monofluorophosphate
sodium silicate
sodium sulfate
sodium thiosulfate
tin oxide
Zeolite
zinc carbonate
zinc gluconate
zinc lactate
zinc ricinoleate
zinc stearate
zinc sulfate
aluminium compounds not water soluble:
aluminium/magnesium hydroxide stearate
aluminium hydroxide
aluminium oxide
aluminium stearate
aluminium sulfate
silicon dioxide
caprylic diglyceride

D.2⁶. Semi-manufactured product of maritime origin

Authorized semi-manufactured products of maritime origin are recorded in a positive list based on the following criteria:

The only raw materials and processes to be authorised are those defined above. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

Authorized semi-manufactured products of maritime origin
Algin
Carrageenan
Calcium alginate
Chitosan
Laminaria Ochroleuca (algae)
Potassium alginate
Xantophyll

D.2⁷. Semi-manufactured products of microbial origin

Authorized semi-manufactured products of microbial origin are recorded in a positive list based on the following criteria:

The only raw materials and processes to be authorized are those defined above. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

- Xanthan gum
- Hydrolyzed wheat protein

D.2⁸: Surfactants

Surfactants are authorized according to the following criteria:

- Based only on the raw materials and processes as defined above
- Petro-chemical synthesis is ruled out of the manufacturing process, exemption section D.3³.

Examples of authorised surfactants:

Authorised surfactants
Condensates of proteins/fatty acids
Any kind of soap produced from vegetable fatty acids and anorganic bases (sodium and potassium salts): Palmates, Cocoates, Olivates, Oleates, ... and their blends. Exception: soaps based on resin acids from coniferous trees because of their high level of toxicity in water
Alkylsulphates of vegetable origin: Sodium Lauryl Sulphate, Sodium Coco Sulphate, Sodium Octyl Sulphate, Sodium Oleyl Sulphate.
Alkylglutamate of vegetable base
Lipoamines of vegetable origin: Sodium Lauroyl Lipoamines
Alkylpolyglucosides of vegetable origin: Decyl Glucoside, Lauryl Glucoside, Octyl Glucoside, Caprylyl/Capryl Glucoside
Alkylglucosides of vegetable origin: Sucrose Cocoate, Sucrose laurate
Alkylpolypentoside
Disodium cocoylglutamate, Sodium cocoylglutamate
Sophorolipids

Examples of forbidden surfactants:

Linear alkylbenzene sulfonate
Quats (quaternary ammonium connections)
Alkylphenol polyethenoglycoethers (EPEO) like nonylphenol ethoxylaten
Alkylphenol ethoxylates (APEO) or other alkylphenol derivatives (APD's)
Amine ethoxylates
EO/PO polymers in bloc (EO=ethylene oxide, PO=propylene oxide)
Secondary alkane sulphonate (SAS)
Fatty alcohol ethoxylates
Toluolsulphonate

D.3. CHEMICALLY SYNTHESISED SEMI-MANUFACTURED PRODUCTS

Definition: ingredients produced by chemical synthesis

General rule: (petro) chemical synthesis is ruled out of the manufacturing process

Examples of forbidden chemically synthesized semi-manufactured products:

- Synthetic colouring agents
- Synthetic perfumes
- Synthetic antioxidants
- Synthetic emollients (soothing agents)
- Synthetic oils and fats
- Synthetic silicones
- Synthetic sun tan lotions
- Chelating agents based on EDTA and its salts

Exceptions to the rule: “petro-chemical synthesis is ruled out of the manufacturing process” can only be granted according the following criteria:

A few exceptions (see positive lists D.3¹, D.3², D.3³, D.3⁴) are tolerated in these standards when this kind of synthesis does not apply to a main component or when the substances concerned cannot be replaced in the short run by a better and more ecological alternative because of their specific properties and of their function in the product.

D.3¹. Preservatives in the ingredients

Positive list:

Authorized preservatives in the ingredients
acetic acid, its salts and esters
benzoic acid, its salts and esters
benzyl alcohol
dehydroacetic acid
lactoperoxidase
formic acid and its sodium salt
phenylethyl alcohol
propionic acid and its salts
sorbic acid and its salts
silver chloride

Parahydroxybenzoic acid, and its salts and esters (parabens) **are unauthorized.**

D.3². Preservatives in the end product

Positive list:

Authorized preservatives in the end product
acetic acid, its salts and esters
benzoic acid, its salts and esters
benzylic alcohol
dehydroacetic acid
lactoperoxidase
formic acid and its sodium salt

propionic acid and its salts
salicylic acid and its salts
sorbic acid and its salts
phenylethyl alcohol

D.3³: Ingredient from natural origin containing petrochemical grafts

This is a provisional list that will be updated regularly in order to remove or replace materials with alternatives. The percentage of synthetic grafts must not exceed 2% of the total finished product.

Positive list:

Authorized ingredient
alkyl ampoacetate/ diacetate
Alkylglucosidecarboxylate
Carboxy Methyl Cellulose (Cellulose Gum)
Cocamidopropylbetaine
Cocobetaine
Cocodimonium Hydroxypropyl Hydrolyzed Wheat Protein
Distearoylethyl Dimonium Chloride
Guar Hydroxypropyl Trimonium Chloride

D.3⁴: Ingredient requiring the use of petrochemical solvent

No trace of solvent may appear in the finished product as far as technically possible.

Positive list:

Authorized ingredient
Annatto
Betaine
Carotenoids
Oryzanol

D.4. PRODUCTION OF COSMETICS

Are authorized in the processing of ingredients into a cosmetic product:

- Only the nature of physical and/or chemical processes recorded in the positive lists under D.1.⁷ And D.2.¹.
- Only the raw materials and semi-manufactured products recorded in the positive lists from D.1.¹ To D.1.⁶. And from D.2.³ To D.2.⁸.

End products may not be tested on animals according to European Regulation 1223/2009 and its subsequent modifications.

D.5. ENVIRONMENTAL CRITERIA

D.5¹. Environmental criterion: Aerobic and anaerobic biodegradability of the organic substances

Each surfactant that is present in the product must be:

- readily biodegradable in aerobic conditions according to the legal rules
- and biodegradable in anaerobic condition according to the legal rules

D.5². Nanotechnology

Because of the low knowledge of the impact of nanomaterials to the environment and the human health they are forbidden until further notice.

D.5³. Microplastics

The use of microplastics is not allowed in Ecogarantie® products.

E. PACKAGING

E.1. MENTION ON THE PACKAGING

Once the operator refers to the ingredients and the organic agriculture, the following rules must be applied:

a) Information about the ingredients

A complete ingredient declaration in common language or with the INCI names must be mentioned on the label, regardless of the quantity involved (see European Regulation 1223/2009).

If the product contains perfumes, this must be mentioned on the packaging.

b) Reference to the organic agriculture

Reference to organic agriculture may be made for agricultural raw materials and semi-manufactured products which conform to the following texts:

- EC Regulation 834/2007 and its modifications
- Ecogarantie® specifications, namely for the conditions regarding the physical and chemical/microbiological processes

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned, unless such reference is clearly given in the list of ingredients.

c) Percentage of organic ingredients

If percentages of organic ingredients are mentioned on the packaging, the operator will communicate the method used for the calculation to the attention of the control body and mention it on the packaging. E.g. the operator will mention if the percentage refers to the total of ingredients or only to the vegetable ingredients.

The labelling refers to the name of the inspection body to which the operator is subject.

Evaluation and control: The applicant will submit to his certification body a sample of the packaging of the product.

F. COMPANY

The company must be able to prove that it meets the legal regulations in terms of cosmetic production (European Regulation 1223/2009, Royal Decree of July 17th, 2012), and that it busies itself with a system such as HACCP and traceability.

Control plan

Following procedures must be set up:

- A file per product, containing all the guarantees from the suppliers (analyses and certificates as to the origin of the ingredients and of the production processes)
- A program of the risk analyses in order to supplement and verify the guarantees from the suppliers
- Guarantees concerning the production of raw materials, which may not damage the environment
- A description of the conformity procedures on end products

G. GLOSSARY

Animal products

Products from the animal itself and requiring the slaughtering of the animal (examples are: fat, fresh cells, ox gall, collagen ...)

Animal secretions

Products secreted by animals, such as lanoline or milk.

Cosmetics

is defined (see the European Regulation N° 1223/2009) as any substance or mixture intended to be placed in contact with the external parts of the human body (epidermis, hair system, nails, lips and external genital organs) or with the teeth and the mucous membranes of the oral cavity with a view exclusively or mainly to cleaning them, perfuming them, changing their appearance, protecting them, keeping them in good condition or correcting body odour's.

Ingredients

As well raw materials as semi-manufactured products.

Mineral

Inorganic salt, component of the earth's crust extracted rather than manufactured.

Mixture

Mixture or solution composed of two or more substances.

Organic products (coming from organic farming) or wild vegetable products:

Products meeting the EC regulation 834/2007

Raw materials

Vegetable, animal or mineral products, coming from organic, if available, agriculture or obtained by extraction, unprocessed or gained through physical processes, so that the original characteristics have been kept almost intact.

Semi-manufactured products

A product which is obtained through the manufacturing of raw materials, according to physico-chemical and/or microbiological/biotechnological processes and/or chemical synthesis that may sometimes deeply modify the original characteristics, and which is meant to be further processed into a final product.

Substance

Chemical element and its compounds in the natural state or obtained by any manufacturing process, including any additive necessary to preserve its stability and any impurity deriving from the process used but excluding any solvent which may be separated without affecting the stability of the substance or changing its composition.

Updated November 2020



SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

PART III WASHING AND CLEANING PRODUCTS

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VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of “*obligatory means*” than in the principle of “*obligatory results*”. The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.

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● PART III > WASHING AND CLEANING PRODUCTS

A. GENERAL PURPOSE

1. The selection of the ingredients is based on the principles of sustainability and ecological responsibility. Agricultural ingredients (raw materials and semi-manufactured products) are organically-grown unless it can be proved that they are not available. If such is the case, it will be mentioned in the present specifications. Synthetic products, colouring agents and preservatives will not be used or used in a very restricted way. The positive list only mentions those substances which, because of their specific characteristics and their function in the product, cannot be substitute, in the short run, by a better and more ecological alternative.

The use of genetically modified organisms (GMO's) or of GMO techniques in the production chain is strictly forbidden.

2. The processes used in the production and processing may not be polluting and must respect both our health and the environment. This will be done by taking measures during the production process, as far as biodegradability, recycling of packages, waste products, ... are concerned. The commercialisation of these quality washing products takes into account the wellbeing of the consumer by setting up clear rules as well as by favouring communication and transparency in the chain.
3. End products may not be tested on animals (see § D.4).

B. FIELD OF APPLICATION

The name “detergent” is defined following the European Regulation EC 648/2004 as:

“Any substance or preparation containing soaps and/or other surfactants intended for washing and cleaning processes. Detergents may be in any form (liquid, powder, paste, bar, cake, moulded piece, shape, etc.) and marketed for or used in household, or institutional or industrial purposes.”

Other products to be considered as detergents are:

- *‘Auxiliary washing preparation’, intended for soaking(pre-washing), rinsing or bleaching clothes, household linen, etc.;*
- *‘Laundry fabric-softener’, intended to modify the feel of fabrics in processes which are to complement the washing of fabrics;*
- *‘Cleaning preparation’, intended for domestic all purposes cleaners and/or other cleaning of surfaces (e.g.: materials, products, machinery, mechanical appliances, means of transport and associated equipment, instruments, apparatus, etc.);*
- *‘Other cleaning and washing preparations’, intended for any other washing and cleaning processes.*

All detergent following this definition can be certified as long as they follow the requirements of the Ecogarantie specification. Additionally to the definition of the European Regulation EC 648/2004 salt for dishwashers is also part of this standard. Detergents could be meant for private and professional use.

You can refer to the reglementary verifications at page 24.

C. REGULATION AND USE OF THE TRADEMARK

C.1. REGULATION

It is the responsibility of each applicant to conform to the regulations of the European Parliament and to local or national laws in its sector of activity.

Products classified as “**detergent**” must conform to:

- The Regulation (EC) N° 1272/2008 of the European Parliament and of the Council of December 16th 2008 on classification, labelling and packaging of substances and mixtures
- The Regulation (EC) 1907/2006 of the European Parliament and of the Council of December 18th 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) concerning washing and cleaning products,
- The Regulation (EC) N° 648/2004 of the European Parliament and of the Council of March 31st 2004 on detergents and meet the additional stipulations of the present specification.

Detergents are not covered by EC Regulation 834/2007 concerning organically-grown products and therefore do not need to be certified.

However, the raw materials that would be organically- grown in the framework of the Ecogarantie® specifications, must meet the requirements of:

- EC Regulation 834/2007 and its modifications and/or
- The Biogarantie® standards.

C.2. USE OF THE TRADEMARK

The Ecogarantie® logo may be used on:

- Raw materials and/or
- Semi-manufactured products and/or
- Final products

if they meet the requirements of the present specifications and have therefore been submitted to the inspection and certification of one of the approved certification bodies.

D. PREPARATION

D.1. RAW MATERIALS AND PHYSICAL PROCESSES USED IN PROCESSING

D.1.1. Vegetable products

Vegetable products are authorised based on the following criteria:

- Organically-grown and/or harvested from wild plants according to EC Regulation 834/2007 and its modifications.
- Not being part of the European and international list of protected species (see the Washington Convention or the Bern Convention)

Derogations can only be granted if a written substantiate file can be provided proving that:

- the technical quality
- and/or the quantity
- and/or the economic viability

is not sufficient with the organic version.

The company has to motivate why it was not possible to find organic ingredients.

The technical committee will deal with this matter, in cooperation with the inspection bodies.

D.1.2. Animal products

Authorised animal products are recorded in a positive list, based on the following criteria:

- Not be part of the European and international list of protected species (see the Washington Convention or the Bern Convention)
- From organic husbandry, if available
- Are not used as main component

Positive list:

Authorised animal secretions
Ox bile / Ox gall (for the production of soaps)
Tallow (in abrasives)

D.1.3. Animal secretions

Authorised animal secretions are recorded in a positive list, based on the following criteria:

- From organic husbandry, if available
- The exploitation of which has no detrimental effect on the ecological balance.

Positive list:

Authorised animal secretions
Butyris Lac
Butyrum
Caprae Lac (goat milk)
Cera alba
Cera flava
Lac (milk)
Lanolin
Lanolin cera
Mel

Ovum
Propolis Cera
Royal Jelly
Shellac

D.1^{.4}. Minerals

Minerals are authorised based on the following criteria:

- Must be used for their intrinsic properties
- Their exploitation causes no pollution or damage to the landscape
- Whole and unmodified
- No disinfection through gamma rays

It is the producer's duty to show the certification body that he examined these elements while selecting his raw materials.

Examples of authorised products:

- Alumina
- Montmorillonite clay (bentonite)
- Kaolin clay
- Chalks
- Sand
- Talc
- Drinkable water: spring water, reverse-osmosis water, un-mineralised water...
- Silicates
- ...

Examples of forbidden raw materials:

- Petroleum and its derivatives
- Borium and its compounds
- Phosphorus, phosphates and their derivatives (phosphonates, ...)
- Silicone and its derivatives
- Mineral acids (H_3PO_4 , HCl, H_2SO_4 ,... and their derivatives)
- Mineral bases with the exception of NaOH, $Ca(OH)_2$, KOH which are allowed (see also § D.4. for rules on final products)

D.1^{.5}. Maritime products

Maritime products are authorised based on the following criteria:

For the vegetable maritime products: see criteria under point D.1^{.1}.

For the animal maritime products: see criteria under point D.1^{.2}.

For the mineral maritime products: see criteria under point D.1^{.4}.

D.1^{.6}. Gas

Authorised gasses are recorded in a positive list.

Positive list:

Authorised gasses
carbon dioxide
nitrogen
oxygen

D.1⁷: Nature of the physical processes used

The hereby authorised raw materials may only be processed through very specific physical processes which are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules
- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

absorption (on an inert support ¹)
bleaching, deodorisation (on an inert support ¹)
blending
centrifuging (separating solid substance from liquids)
clearance
decoction (hot or cold)
desiccation, drying (by means of (non) gradual evaporation or sun radiation)
deterpenation (if fractioned steam distillation)
distillation
extraction (cold; by solvents of natural origin; solar; steam; vacuum)
filtration and purification (ultra-filtration, dialysis, crystallisation)
freezing/individually quick frozen
grinding
infusion (hot or cold)
lyophilisation
maceration
percolation
pressure (cold and warm)
squeezing, crushing
sterilisation by means of heat treatment (according to the temperatures respecting the active substances) and UV (only for water)
sifting
vacuum

Examples of forbidden processes:

irradiation (X-rays)
ionising treatments (gamma rays)
extraction by petrochemical solvents
extraction with ultrasound ²
post extraction electron beaming irradiation post packaging sterilisation E.g. UV rectification

¹ Inert support: substance that has no chemical reaction with the original substance.

² Precautionary principle: is forbidden as long as no study has proved the method to be innocuous.

D.2. SEMI-MANUFACTURED PRODUCTS OBTAINED THROUGH CHEMICAL/MICROBIOLOGICAL PROCESSES

D.2.1. Nature of the chemical processes used

In order to produce a semi-manufactured product, the raw materials may only be treated by means of specific chemical processes that are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules
- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

Alkylation
Calcination of vegetable residue
Carbonisation (resins, fatty vegetable oils)
Chlorine chemistry (only inorganic part)
Condensation / addition
Esterification and trans-esterification
Etherification
Hydration
Hydrogenation
Hydrolysis
Neutralisation through bases ³
Neutralisation through acids ³
Oxidation/reduction
Production processes for amphoteric (amidification)
Roasting
Saponification
Sulphation

Examples of forbidden processes:

Amidification in case of main components like the surfactants
Quaternisation
Decolouration, deodorisation (on a support of animal origin)
Sulfonation (in main reaction)
Treatments with ethylene oxide
Treatments with mercury (production of sodium and potassium hydroxide)
Propoxylation
Chlorine chemistry (organic part)

D.2.2. Nature of the microbiological/biotechnological processes used

Microbiological/biotechnological processes are allowed based on the following criteria:

- From vegetable or animal raw materials

³ Unable to mention here all the different modalities (catalysts, solvents,...) necessary for the accomplishment of certain processes, we wish to remind you that these must however comply with the criteria mentioned above.

Examples of authorised processes:

- In vitro cultivation, wild or controlled fermentation by means of micro-organisms, production of enzymes as far as they are not obtained from GMO technology.

Negative list:

Cloning, cell culture, methods based on genetically modified organisms (GMO): organism the genetic material of which has been modified in a way that cannot be naturally achieved through reproduction and/or recombination.

For enzymes: the manufacturer of the enzymes has to confirm that the enzymes are free of GMO.

D.2³: Semi-manufactured product of vegetable origin

Semi-manufactured products of vegetable origin are authorised based on the following criteria:

Only the raw materials and processes above mentioned are authorised. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, raw materials from conventional agriculture may be used to produce the semi-manufactured product.

Exception:

Organic ethanol seems to be available on the EU market but its price remains too high. For this reason, non-organic alcohol may be used if wished by companies.

Examples of authorised semi manufactured products

Anthocyan as colouring agent
Peracetic acid
Produce obtained through fermentation like ethanol, citric acid, formic acid,...
Tocopherol
Salts like sodium citrate, zinc gluconate, zinc lactate, zinc ricinoleate, zinc stearate,...

D.2⁴: Semi-manufactured product of animal origin

Authorised semi-manufactured products of animal origin are recorded in a positive list based, among others, on the following criteria:

Only the above mentioned raw materials and processes are authorised. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

Authorised semi-manufactured products of animal origin
Beeswax acid
Behenyl Beeswax
Behenyl / isostearyl Beeswax
Hydrolysed milk protein
Lactis Proteinum
Lactoferrin
Lanolin alcohol

D.2⁵. Semi-manufactured product of mineral origin

Authorised semi-manufactured products of mineral origin are recorded in a positive list based on the following criteria:

- The only raw materials and processes to be authorised are those defined above

Positive list:

Authorised semi-manufactured products of mineral origin
calcium sulfate
CI 77000 aluminium
CI 77007 lazurite
CI 77163 bismuth oxychlorure
CI 77220 calcium carbonate
CI 77400 copper
CI 77480 and CI 77491 iron oxides
CI 77492 iron hydroxide
CI 77499 iron oxides
CI 77510 (Prussian blue)
CI 77711 magnesium oxide
CI 77713 magnesium carbonate
CI 77820 silver
CI 77891 titanium dioxide
CI 77947 zinc oxide
calcium chloride
calcium hydroxide
calcium sulfate
copper chlorophylle
cupric sulphate
hydrated silica
hydrogen peroxide
iron hydroxide
iron sulfate
magnesium chloride
magnesium hydroxide
magnesium sulphate
manganese sulphate
potassium carbonate
potassium chloride
potassium hydroxide
potassium sulphate
silicates
silicium carbonate
silicon dioxide
silver chloride
silver sulphate
sodium bicarbonate
sodium carbonate
Sodium chloride
sodium gluconate
sodium hydroxide
sodium percarbonate
sodium silicate
sodium sulphate if < 5%

sodium thiosulphate
zeolites
zinc gluconate
zinc lactate
zinc ricinoleate
zinc stearate

D.2⁶. Semi-manufactured product of maritime origin

Authorised semi-manufactured products of maritime origin are recorded in a positive list based on the following criteria:

The only raw materials and processes to be authorised are those defined above. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

Authorised semi-manufactured products of maritime origin
algin
calcium alginate
carraghene
chitosan
potassium alginate
xanthophyll

D.2⁷. Semi-manufactured products of microbial origin

Authorised semi-manufactured products of microbial origin are recorded in a positive list based on the following criteria:

The only raw materials and processes to be authorised are those defined above. Exception is made for the organic quality of the raw materials: if they are not available in their organic version, conventional raw materials may be used to produce the semi-manufactured product.

Positive list:

Authorised semi-manufactured products of maritime origin
Enzymes (protease, amylase, lipase) as far as they are not obtained from GMO technology
Products obtained through fermentation like ethanol, citric acid, formic acid, ...
Succinoglycan
Xanthan

Examples of forbidden semi-manufactured products:

- Enzymes produced by GMO

D.2⁸. Surfactants

Surfactants are authorised according to the following criteria:

- Based only on the raw materials and processes as defined above
- Petro-chemical synthesis is ruled out of the manufacturing process

Examples of authorised surfactants:

Authorised surfactants
Alkylglucosides of vegetable origin: Sucrose Cocoate, Sucrose laurate
Alkylglutamate of vegetable base
Alkylpolyglucosides of vegetable origin: Decyl Glucoside, Lauryl Glucoside, Octyl Glucoside, Caprylyl/Capryl Glucoside
Alkylpolypentoside
Alkylsulphates of vegetable origin: Sodium Lauryl Sulphate, Sodium Coco Sulphate, Sodium Octyl Sulphate, Sodium Oleyl Sulphate
Condensates of proteins/fatty acids
Fatty acid esters
Fatty alcohol sulphates from fatty alcohol of vegetable origin
Glyceryl stearat citrat
Lipoamines of vegetable origin: Sodium Lauroyl Lipoamines
Soap produced from vegetable fatty acids and anorganic bases (sodium and potassium salts): Palmates, Cocoates, Olivates, Oleates, ... and their blends. Exception: soaps based on resin acids from coniferous trees because of their high level of toxicity in water
Sodium cocoylglutamate, Disodium cocoylglutamate
Sophorolipids

Examples of forbidden surfactants:

Alkylphenol ethoxylates (APEO) or other alkylphenol derivatives (APD's)
Alkylphenol polyetheneglycoethers (EPEO) like nonylphenolenylethoxylaten
Amine ethoxylates
Amphoteric of vegetable origin: Oleo Ampho Polyglycinate, Alkyl Amido Ampho Polypeptide Carboxylate, Betaines
EO/PO polymers in bloc (EO=ethylene oxide, PO=propylene oxide)
Fatty alcohol ethoxylates
Linear alkylbenzene sulfonate
Quats (quaternary ammonium connections)
Secondary alkane sulphonate (SAS)
Soaps based on resin acids from coniferous trees because of their high level of toxicity in water
Toluolsulphonate

D.3. CHEMICALLY SYNTHESISED SEMI-MANUFACTURED PRODUCTS

Definition: ingredients produced by chemical synthesis

General rule: (petro) chemical synthesis is ruled out of the manufacturing process

Examples of forbidden chemically synthesised semi-manufactured products:

- Chemically synthesised colouring agents
- Chemically synthesised perfumes (phenol, cumolsulphonate, ...) and auxiliary for perfumes (nitromusk connections, ...)
- Polycyclic musks
- Chemically synthesised antioxidants
- Chemically synthesised softeners
- Chemically synthesised oils and fats
- Silicones
- Optical whitening agents
- Chelatant agents based on EDTA and its salts
- Polycarboxylates
- Polyacrylates
- Substances containing iodine
- Formaldehyde
- Glutaraldehyde
- Glycol
- Isopropanol and other synthetic alcohols
- Cellulose thinner
- White spirit
- Chlorinated hydrocarbons
- Benzene and derivatives
- Cetone
- Sulphamine acid and amidosulfonic acid
- ...

Exceptions to the rule: “petrochemical synthesis is ruled out of the manufacturing process” can only be granted according to the following criteria:

A few exceptions are tolerated in these standards (see positive lists D.3.1 and D.3.2)

- when the substances concerned cannot be replaced in the short run by a better and more ecological alternative because of their specific properties and of their function in the product
- when this kind of semi-finished product is not a main component (the maximum tolerated amount depends on the legal rules)

When establishing the positive lists based on the above-mentioned conditions, Probila-Unitrab takes also into account the advantages for the environment on long term (e.g. saving energy, extension of the life cycle of textile...) that some ingredients can add to the end products.

D.3¹. Additives

D.3^{1.1}. Preservatives in the ingredients

Positive list:

Authorised preservatives in the ingredients
acetic acid, its salts and esters
acid ascorbic, its salts and esters
benzoic acid, its salts and esters
dehydroacetic acid
lactoperoxidase
salicylic acid and its salts
sorbic acid and its salts

Parahydroxybenzoic acid, and its salts and esters (parabens) **are unauthorized**.

D.3^{1.2}. Preservatives in the end product

Positive list:

Authorised preservatives in the end product
acetic acid, its salts and esters
acid ascorbic, its salts and esters
dehydroacetic acid
formic acid and salts
glycolic acid
lactic acid and salts
lactoperoxidase
sorbic acid and its salts
tartaric acid and salts

D.3². Denaturing agents for alcohol

Two exceptions are tolerated for the denaturation of alcohol seeing that two substances are imposed by the Belgian authorities (see below the positive list).

Positive list:

Authorised denaturing agents
1% isopropanol (IPA)
1% methylethylcetone (MEK)
0,01g/l denatoniumbenzoate

D.4. PRODUCTION OF WASHING PRODUCTS

Are authorised in the processing of ingredients into a washing product:

- Only the nature of physical and/or chemical processes recorded in the positive lists under D.1.⁷ And D.2.¹.
- Only the raw materials and semi-manufactured products recorded in the positive lists from D.1.¹. To D.1.⁶. And from D.2.³. To D.2.⁸.

End products may not be tested on animals. The tests on the raw material are performed according to the legal rules (e.g. REACH). Claiming “no animal testing” is forbidden.

The final product and its ingredients are not classified in one or more of the following risk categories according to EC regulation 1272/2008:

- Carcinogenic (H350/H351)
- Mutagenic (H340/H341)
- Toxic for reproduction (H360/H361/H362)
- Specific target organ toxic (H370/H372/H373)
- Sensitising (H317/H334) (exceptions tolerated: enzymes, essential oils)
- Acutely toxic (H300/H310/H330/H301/H311/H331)

The final product must not be classified in one or more of the following risk categories according to EC regulation 1272/2008:

- Hazardous to environment (H400/H410/H411/H412/H413)

A general derogation of the above rule is given for products containing essential oils, which are leading to a classification as “hazardous to environment” / “sensitising”. Essential oils can be used in Ecogarantie certified products when:

- They respect the standards of the international Fragrance Association (IFRA) <http://www.ifraorg.org/en-us/standards>
- They are not otherwise classified as carcinogenic, mutagenic, toxic for reproduction, specific target organ toxic or acutely toxic (see above)
- They comply with all other requirements of the Ecogarantie Standard
- When plant-based essential oils or mixtures thereof are sold in an individual packaging as a concentrated product, the final user must have access to information on the health and environmental risk which are inherent to the use of essential oils

D.5. ENVIRONMENTAL CRITERIA

D.5.¹ Environmental criterion: Aerobic and anaerobic biodegradability of the organic substances

Each surfactant that is present in the product must be:

- readily biodegradable in aerobic conditions according to the legal rules
- and biodegradable in anaerobic condition according to the legal rules

D.5⁻². Nanotechnology

Because of the low knowledge of the impact of nanomaterials to the environment and the human health they are forbidden until further notice.

D.5⁻³. Microplastics

The use of microplastics is not allowed in Ecogarantie® products.

E. PACKAGING

E.1. THE PACKAGING / WATER CONTENT RATIO

The minimum requirements are those included in the Commission Decisions on establishing the ecological criteria for the award of the EU Ecolabel (Commission Decision of 23 June.2017 for hand dishwashing detergents, for detergents for dishwashers and laundry detergents and of 28 June 2011 for all-purpose cleaners and sanitary cleaners).

For the evaluation and control, the operator will submit to his certification body a calculation of the weight of the primary packaging.

E.2. AUTHORISED KINDS OF PACKAGING

Besides the conditions stipulated under Part I § 7.2., the following criteria have to be applied:

General:

- The materials must be recyclable or compostable
- If at all possible, reusable packaging will be supplied to the consumer
- The different parts of the primary packaging must be easy to separate in parts of one and the same material

Plastic:

- The plastic must be recyclable (e.g. PE,PP,PET)

Cardboard:

- Cardboard has to contain at least 80% of recycled fibres. Exceptions must be justified.

Sprays:

- Air sprays using propellants are not authorised

For the Evaluation and control, the operator will submit a sample of the packaging, as well as a declaration stating that each section of this criterion has been met.

For cardboard, he will submit to his certification body a declaration about the percentage of recycled material contained in the packaging.

E.3. MENTION ON THE PACKAGING

Once the operator refers to the ingredients and the organic agriculture, the following rules must be applied:

a) Information about the ingredients

A complete ingredient declaration in common language or with the INCI names, depending on the legal requirements, must be mentioned on the label. The labelling of all detergent products must comply with the requirements of the EC Regulation 648/2004 for detergents.

The ingredients according to EC Regulation 648/2004 have to be listed according to following ranges:

- < 5%
- 5% to < 15%
- 15% to < 30%
- $\geq 30\%$

Further ingredients have to be listed in common language or with the INCI names

- Either in the ranges mentioned above according to EC Regulation 648/2004
- Or in a separate section headed “Further ingredients” or “Also contains”, which is located after the compulsory ranges. The further ingredients must be listed in descending order by weight percentage.

It is allowed to use – immediately next to the common chemical name or the INCI – a more comprehensive or popular name of the ingredient, preferably between brackets.

The declaration must detail the type of enzymes used (for example protease, lipase).

This obligation shall not apply to industrial or institutional detergents, for which a technical data sheet, safety data sheet or similar documentation is available.

b) Reference to the organic agriculture

Reference to organic agriculture may be made for agricultural raw materials and semi-manufactured products which conform to the following texts:

- EC Regulation 834/2007 and its modifications
- Ecogarantie® specifications, namely for the conditions regarding the physical and chemical/microbiological processes

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned unless such reference is clearly given in the list of ingredients.

c) Reference to certification body

The labelling refers to the name of the certification body to which the operator is subject.

Evaluation and control: The applicant will submit to his certification body a sample of the packaging of the product.

d) Dosing instructions

Every measure should be taken to avoid overdosing. Where applicable for products certified by Ecogarantie® there has to be dosing instructions. These have to be present in an easily readable format on each label. In the case that the packaging format forbids such a detail, consumers should be clearly

referred to another source of information, such as a leaflet or the internet. To limit the impact on the environment, please use sparingly is also allowed.

F. COMPANY

F.1. TRACEABILITY

The company must be able to prove that it meets the legal regulations in terms of washing products production and that it busies itself with a system such as HACCP and traceability.

Control plan

Following procedures must be set up:

- A file per product, containing all the guarantees from the suppliers (analyses and certificates as to the origin of the ingredients and of the production processes)
- A program of the risk analyses in order to supplement and verify the guarantees from the suppliers
- Guarantees concerning the production of raw materials, which may not damage the environment
- A description of the conformity procedures on end products

F.2. ENERGY CONSUMPTION

The electricity used for the production and packaging must come from renewable sources of energy (green electricity). Efforts will be made by the mother company to insure green energy in the whole channel.

F.3. CLEANING AND DISINFECTION OF THE COMPANY

The company must be cleaned with ecological products and methods.

F.4. TRANSPARENCY, COMMUNICATION, ADVERTISING AND CLAIMS

The communication, advertising and claims of the company about its whole range and any of the products should be true and will not mislead the consumers. The following rules have to be followed:

- Claiming “no animal testing” is forbidden
- The sentence “our products are only plant based” should be submitted to the inspection bodies for approval
- Claiming “100% biodegradable laundry powder” is forbidden because laundry powder contains as a rule 50-70% of minerals, which by their nature are not degradable at all

G. GLOSSARY

Animal products

Products from the animal itself and requiring the slaughtering of the animal (examples are: fat, fresh cells, ox gall, collagen ...)

Animal secretions

Products secreted by animals, such as lanoline or milk.

Detergents

Involves several product groups according to European Regulation EC 648/2004 all meant for both private and professional use.

Fossils

Products from fossilized organisms, such as lignite, pit coal or petroleum.

Ingredients

As well raw materials as semi-manufactured products.

Mineral

Inorganic salt, component of the earth's crust extracted rather than manufactured.

Organic products (coming from organic farming) or wild vegetable products:

Products meeting the EC regulation 834/2007

Raw materials

Vegetable, animal or mineral products, coming from organic, if available, agriculture or obtained by extraction, unprocessed or gained through physical processes, so that the original characteristics have been kept almost intact.

Recyclable

That still has useful physical or chemical properties after serving its original purpose and can, therefore, be reused or remanufactured into additional products. Plastic, paper, glass, used oil, tin and aluminium cans as well as household and industrial waste, after sorting out, are examples of recyclable materials.

Renewable

Can be replaced or replenished, either by spontaneous processes over a short time scale or by human action. Air, water, sun, agricultural products and forests are often considered to be examples of renewable resources. Minerals and fossil fuels are examples of non-renewable resources.

Semi-manufactured products

A product which is obtained through the manufacturing of raw materials, according to physico-chemical and/or microbiological/biotechnological processes and/or chemical synthesis that may sometimes deeply modify the original characteristics, and which is meant to be further processed into a final product.



ECOGARANTIE®
SPECIFICATIONS



SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

PART IV AIR FRESHENERS

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MARCH 2019

VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of “*obligatory means*” than in the principle of “*obligatory results*”. The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.

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A. GENERAL PURPOSE

1. The selection of the ingredients is based on the principles of sustainability and ecological responsibility. The use of agricultural raw materials organically-grown is recommended. Synthetic products will not be used or be used in a very restricted way. The positive list only mentions substances which, because of their specific properties and of their function in the product, cannot be substituted, in the short term, by a better and more ecological alternative because the Belgian law does not allow it when publishing these standards. The use of genetically modified organisms (GMO's) or of GMO techniques in the production chain is strictly forbidden.
2. The processes used in the production and processing may not be polluting and must respect both our health and the environment. This will be done through measures which take into account biodegradability, recycling of packaging, waste products... The commercialisation of this quality air freshener takes into account the well-being of the consumer by setting up clear rules as well as by favouring communication and transparency in the chain.
3. End products may not be tested on animals (see § F)

B. FIELD OF APPLICATION

The present norms apply to air fresheners that may take different forms:

1. **Potpourri**
Essential oils applied on vegetable support that is cultivated or collected from wild plants.
2. **Incenses**
Essential oils applied on a wooden support and tree derived products like barks, pine cones...
3. **Reed diffuser**
Essential oils dissolved in alcohol and contained in a glass bottle in which wooden sticks are dipped.
4. **Atomizer**
Essential oils dissolved in water and/or alcohol in a sprayer.

All ingredients and methods of preparation of **air fresheners** must conform to the Regulation (EC) N° 1272/2008 of the European Parliament and of the Council of December 16th 2008 on classification, labelling and packaging of substances and mixtures and to the Regulation (EC) 1907/2006 of the European Parliament and of the Council of December 18th 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) concerning air fresheners products, and meet the additional stipulations of the present specification.

Air fresheners are not covered by EC Regulation 834/2007 concerning organically-grown products and therefore do not need to be certified.

However, the raw materials that are organically-grown in the framework of the Ecogarantie® specifications, must meet the requirements of:

- ◆ EC Regulation 834/2007 and its modifications and/or
- ◆ The Biogarantie®/Ecogarantie® standards and/or
- ◆ Other international recognized standards (see appendix 1 on cosmetics).

C. USE OF THE TRADEMARK

The Ecogarantie® logo may be used on the final product if it meets the requirements of the present specifications and have therefore been submitted to the inspection and certification of one of the approved certification bodies.

D. PREPARATION

D.1. RAW MATERIALS AND PHYSICAL PORCESSUS USED IN PROCESSING

D.1.1¹ Vegetable products

Vegetable products are authorised based on following criteria:

- Organically-grown and/or harvested from wild pants according to EC Regulation 834/2007 and its modifications.
- Not being part of the European and international list of protected species (see the Washington Convention or the Bern Convention).

D.1.2² Nature of the physical processes used

The hereby authorised raw materials may only be processed through very specific physical processes which are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules
- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

absorption (on an inert support ¹)
bleaching, deodorisation (on an inert support ¹)
grinding
centrifuging (separating solid substance from liquids)
settling and decanting
desiccation, drying (by means of (non) gradual evaporation or sun radiation)
freezing/individually quick frozen
deterpenation (if fractioned steam distillation)
distillation or extraction (steam)
squeezing, crushing
extraction by means of following solvents: with any form of water or with a third solvent of plant origin
water
ethyl alcohol
vegetable glycerine
honey
sugar
vinegar
carbon dioxide
vegetable oils

¹ Inert support: substance that has no chemical reaction with the original substance.

filtration and purification (ultra-filtration, dialysis, crystallisation)
lyophilisation
blending
percolation
cold pressure
warm pressure (to extract according to the fluidity of the fatty acids)
sterilisation by means of heat treatment (according to the temperatures respecting the active substances) and UV (only for water)
sifting
maceration
solar extraction (Eg. flower remedies)
cold extraction
vacuum
decoction (hot or cold)
infusion (hot or cold)
post extraction filtration, micro filter, depth filter (with non-bleached filtering papers) blending different batches of extracted herbs to achieve a specified level of markers/actives concentration by evaporation, vacuum distillation, spray drying clarifying/precipitating agents (permitted additives or processing aids: see appendix VIII of EC Regulation 889/2008)

Examples of forbidden processes:

irradiation (X-rays)
ionising treatments (gamma rays)
extraction by means of following solvents: benzene butylene glycol hexane toluene mineral oils petroleum-derived solvents propylene glycol
extraction with ultrasound ²
post extraction electron beaming irradiation post packaging sterilisation E.g. UV rectification

² Precautionary principle: is forbidden as long as no study has proved the method to be innocuous.

D.2. SEMI-MANUFACTURED PRODUCTS OBTAINED THROUGH CHEMICAL/MICROBIOLOGICAL PROCESSES

D.2¹: Nature of the chemical processes used

In order to produce a semi-manufactured product that conforms to the present specifications, the hereby authorised raw materials may only be treated by means of specific chemical processes which are recorded in a positive list based on the following criteria:

- Processes which give good biodegradable molecules
- Processes which respect the naturally active substances
- Processes which allow a good management of the waste and of the energy consumption

Positive list:

Alkylation
Amidation
Calcination of vegetable residue
Carbonisation (resins, fatty vegetable oils)
Condensation / addition
Esterification and trans-esterification
Etherification
Filtration and purification (crystallisation, electrolysis, ion exchange)
Hydration
Hydrogenation
Hydrolysis
Neutralisation through bases ⁴
Neutralisation through acids ⁴
Oxidation/reduction
Production processes for amphoteric (amidification)
Saponification
Sulfatation
Roasting

Examples of forbidden processes:

Quaternisation except in the case of amphoteric
Bleaching, deodorisation (on a support of animal origin)
Deterpenation (if not by means of steam)
Ethoxylation (PEG, ...)
Sulfonation (in main reaction)
Treatments with ethylene oxide (disinfection...)
Treatments with mercury (production of sodium and potassium hydroxide)
Propoxylation
Chlorine chemistry (chloric gasses, chlorine derivatives), with the exception of tap water

⁴ Unable to mention here all the different modalities (catalysts, solvents,...) necessary for the accomplishment of certain processes, we wish to remind you that these must however comply with the criteria mentioned above.

D.2² Nature of the microbiological/biotechnological processes used

Microbiological/biotechnological processes are allowed based on the following criteria:

- From vegetable raw materials

Examples of authorised processes:

- In vitro cultivation, wild or controlled fermentation by means of micro-organisms.

Negative list:

Cloning, cell culture, methods based on genetically modified organisms (GMO): organism the genetic material of which has been modified in a way or with results that cannot be naturally achieved through reproduction, traditional forms of crossing, cross breeding, hybridation and/or recombination.

D.3. SILVICULTURAL PRODUCTS

The wooden or tree derived support (like sticks, barks, pine cones...) is not chemically treated and conforms to the FSC standard (<http://www.fsc.org>).

D.4. CHEMICALLY SYNTHESISED INGREDIENTS

Definition: ingredients produced by chemical synthesis

General rule: (petro)-chemical synthesis is ruled out of the manufacturing process

Examples of forbidden chemically synthesised ingredients:

- Synthetic colouring agents
- Synthetic perfumes
- Synthetic antioxidants
- Synthetic alcohols
- Synthetic essential oils

Exception: denaturation of alcohol: the only exceptions tolerated in these standards are those imposed by the Belgian authorities (see below the positive list, any other request has to be evaluated by Probila-Unitrab for approval).

Denaturation of alcohol

Positive list:

Authorised denaturants
3% isopropanol (IPA)
2% isopropanol (IPA) + 2% butanone methylethylcetone (MEK)

E. PACKAGING

E.1. AUTHORISED KINDS OF PACKAGING

The packaging must be made of:

- Glass and/or
- Porcelain and/or
- Compostable or biodegradable material and/or
- Recyclable material (PET, ...)

E.2. MENTION ON THE PACKAGING

Once the operator refers to the ingredients and the organic agriculture, the following rules must be applied:

a) Information about the ingredients

A complete ingredient declaration in common language or with the INCI appellation must be mentioned on the label, regardless of the quantity involved.

If the product contains perfumes, this must be mentioned on the packaging.

b) Reference to the organic agriculture

Reference to organic agriculture may be made for agricultural raw materials products that conform to the following texts:

- EC Regulation 834/2007 and its modifications
- Biogarantie[®]/Ecogarantie[®] specifications, namely for the conditions regarding the physical and chemical/microbiological processes

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned, unless such reference is clearly given in the list of ingredients.

c) Percentage of organic ingredients

If percentages of organic ingredients are mentioned on the packaging, the operator will communicate the method used for the calculation to the attention of the certification body and mention it on the packaging. E.g. the operator will mention if the percentage refers to the total of ingredients or only to the vegetable ingredients.

The labelling refers to the name of the certification body to which the operator is subject.

Evaluation and control: The applicant will submit to his certification body a sample of the packaging of the product.

F. PRODUCTION OF AIR FRESHENERS

- 1. Potpourri: essential oils applied on vegetable support that is cultivated or collected from wild plants**
No additional criteria
- 2. Incenses: essential oils applied on a wooden support and tree derived products like barks, pine cones...**
No glue can be used to adhere to the support essential oils. In the case of products intended to be consumed, a flue gas analysis will be conducted to verify that the amount of benzene released is less than the limit of 5 mg/m³ specified in Directive 2000/69/EC. The labelling takes precautions summarized in the following use: “Keep out of reach of children. Never leave burning unattended and ensure that the ashes fall on a suitable surface (ashtray or incense burner). Do not place near flammable materials. Any combustion (fire, candle, barbecue ...) releases smoke harmful to health. It is therefore advisable to ventilate the room after use, burn incense at a time, do not inhale the smoke, do not use in a confined space, do not burn incense in the presence of a pregnant woman, infant, person suffering from asthma or respiratory disorder”.
- 3. Reed diffuser: essential oils dissolved in alcohol and contained in a glass bottle in which wooden sticks are dipped.**
No additional criteria
- 4. Essential oils dissolved in water and/or alcohol in an atomizer**
No additional criteria

End products may not be tested on animals. The tests on the raw material are performed according to the legal rules and with respect of the animal well fair. Claiming “no animal testing” is forbidden.

G. COMPANY

The company must be able to prove that it busies itself with a system such with HACCP and traceability.

Control plan

Following procedures must be set up:

- A file per product, containing all the guarantees from the suppliers (analyses and certificates as to the origin of the ingredients and of the production processes)
- A program of the risk analyses in order to supplement and verify the guarantees from the suppliers
- Guarantees concerning the production of raw materials, which may not damage the environment
- A description of the conformity procedures on end products

H. GLOSSARY

Air fresheners may take different forms:

- **Potpourri:** Essential oils applied on vegetable support that is cultivated or collected from wild plants.
- **Incenses:** Essential oils applied on a wooden support and tree derived products like barks, pine cones...
- **Reed diffuser:** Essential oils dissolved in alcohol and contained in a glass bottle in which wooden sticks are dipped.
- **Atomizer:** Essential oils dissolved in water and/or alcohol in a sprayer.

Ingredients

As well raw materials as semi-manufactured products

Mineral

Inorganic salt, component of the earth's crust extracted rather than manufactured.

Organic products (coming from organic farming) or wild vegetable products:

Products meeting the EC regulation 834/2007 and its modifications

Raw materials

Vegetable, animal or mineral products, coming from organic, if available, agriculture or obtained by extraction, unprocessed or gained through physical processes, so that the original characteristics have been kept almost intact.

Recyclable

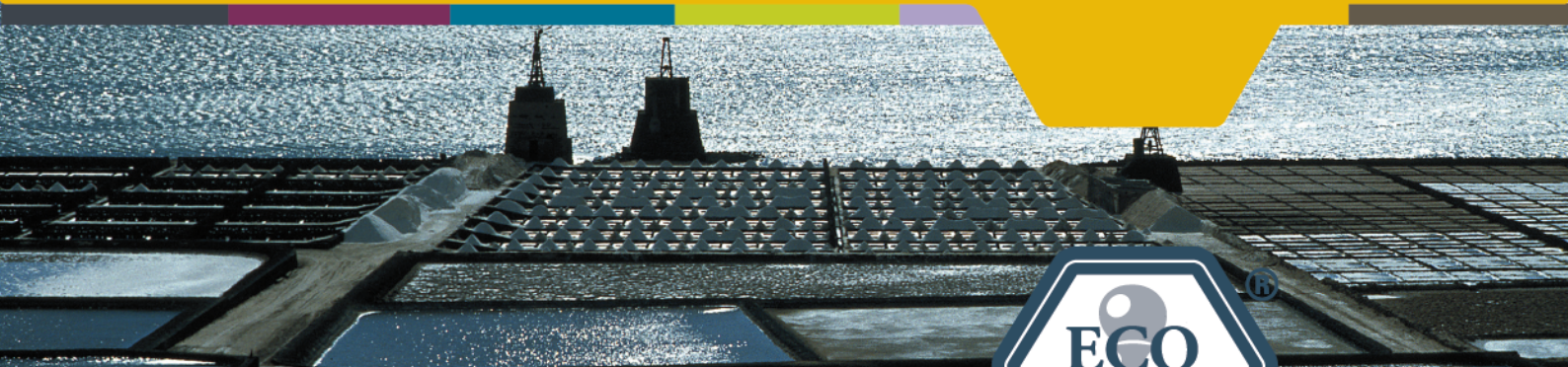
That still has useful physical or chemical properties after serving its original purpose and can, therefore, be reused or remanufactured into additional products. Plastic, paper, glass, used oil, tin and aluminium cans as well as household and industrial waste, after sorting out, are examples of recyclable materials.

Semi-manufactured products

A product which is obtained through the manufacturing of raw materials, according to physico-chemical and/or microbiological/biotechnological processes and/or chemical synthesis that may sometimes deeply modify the original characteristics, and which is meant to be further processed into a final product.



ECOGARANTIE®
SPECIFICATIONS



SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

PART V SEA SALT

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MARCH 2019

VISION & MISSION

The vision of Ecogarantie®

Ecogarantie®, a Belgian trademark, registered at a Community level for ecological products is a management system and a promotional instrument which guarantees the consumer that a given product bearing the label Ecogarantie® meets strict requirements in terms of ecological quality.

Indeed, Social, Economic and Ecological aspects are taken into account, while respecting both life cycle and the development that meets the needs of the present without compromising the ability of the future generations to meet their own needs.

The mission of Ecogarantie® includes

1. Helping consumers and companies to identify easily and reliably ecological products. Thereby guaranteeing as much as possible transparency for consumers and companies through clear rules and a complete labelling of the product.
2. Verifying the use of the trademark Ecogarantie® on ecological product. Actually, the ecological quality of a product is more contained in the principle of “*obligatory means*” than in the principle of “*obligatory results*”. The presence of the trademark Ecogarantie® aims at the ecological quality of the product in the field of :
 - Sustainability,
 - Safety,
 - Minimal impact on the environment.
3. Anticipating - in the aim of a continual improvement of the own specifications - the positive evolution of the regulation by defining standards for fields not yet covered by the European regulation.

This can be accomplished through

- The specifications
- A (good) management of the trademark
- The independent system of inspection and certification

The products

Ingredients and methods of preparation are selected according to their ecological properties and origin.

CONTENT

PART V - SEA SALT

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A. GENERAL PURPOSE

1. The selection of the ingredients is based on the principles of sustainability and ecological responsibility. Agricultural ingredients are organically-grown. The use of genetically modified organisms (GMO's) or of GMO techniques in the production chain is strictly forbidden.
2. The processes used in the production and processing may not be polluting and must respect both our health and the environment. This will be done by taking measures during the production process, as far as biodegradability, recycling of packages, waste products, ... are concerned. The commercialisation of these quality products takes into account the wellbeing of the consumer by setting up clear rules as well as by favouring communication and transparency in the chain.

B. FIELD OF APPLICATION

All ingredients and methods of preparation must conform to the European regulation and meet the additional stipulations of the present specification. Organic ingredients must comply with the EC Regulations 834/2007 and 889/2008.

The Ecogarantie® logo may be used (see table 1) on the following types produce made:

- ◆ Exclusively from sea salt
- ◆ From sea salt with (organic)¹ seaweed
- ◆ From sea salt with (organic)¹ seaweed and organic herbs/vegetables/spices
- ◆ From sea salt with organic herbs/vegetables/spices

Table 1

SEA SALT	(ORGANIC) ¹ SEaweEDS	ORGANIC HERBS/ VEGETABLES/ SPICES	In the scope of the EC reg. 834/07	Standards and labels
EXCLUSIVELY	none	none	No	Ecogarantie®
none	EXCLUSIVELY	none	Yes	Biogarantie®
none	none	EXCLUSIVELY	Yes	Biogarantie®
with	with	with	Yes	Biogarantie® or Ecogarantie®
with	with	without	Yes	Biogarantie® or Ecogarantie®
with	without	with	Yes	Biogarantie® or Ecogarantie®
none	with	with	Yes	Biogarantie®

To respect the present standards, the sea salt should be obtained by traditional methods (See definitions and stipulations mentioned in appendix A). Industrial and/or refined salt is excluded.

¹ as soon as the implementation rules about organic seaweed are developed in the framework of the EC reg. 834/2007 and if available. In the meantime, wild seaweed may be used.

C. USE OF THE TRADEMARK

The label may carry the Ecogarantie® logo if the final product meets the requirements of the present specification and has therefore been submitted to the inspection of one of the certification bodies.

Reference to organic agriculture may be made for agricultural ingredients that conform to the EC Regulations 834/2007 and 889/2008.

The indications referring to organic production methods make it clear that they relate to a method of agricultural production and are accompanied by a reference to the ingredients of agricultural origin concerned, unless such reference is clearly given in the list of ingredients.

The labelling refers to the name of the inspection body to which the operator is subject.

D. PREPARATION

Sea salt:

The rules concerning the production, the processing until the end product, the kind of packaging and the control plan are described in appendix A.

Herbs, vegetables and spices:

Herbs, vegetables and spices are authorised if organically-grown according to the EC Regulations 834/2007 and 889/2008.

Seaweeds:

Organic seaweeds will be used as soon as the implementation rules about organic seaweed are developed in the framework of the EC Regulation 834/2007 and if available (in sufficient quantity and at a fair price). In the meantime, wild seaweeds are allowed.

E. COMPANY

The company must be able to prove that:

- It meets the legal regulations
- It busies itself with HACCP and traceability
- It meets the European legislation about food safety

Inspection and certification plan

The minimum measures for the inspection and the certification are those as described in the title IV of the EC Regulation 889/2008. This applies to all kinds of products including those exclusively made from salt.

APPENDIX A: Regulations for traditional sea salt: origin, conditions of production, processing, packing, packaging, commercialisation and control plan

A.1. DEFINITIONS

Refining

Refining is understood to mean the purification processes designed to obtain a compound of NaCl that is practically pure (99.9%). The refining process harms the nutritional qualities of the salt (loss of trace mineral elements). Refining usually includes a recrystallization stage during which a solution of brine is treated with chemicals to precipitate out any impurities (mostly magnesium and calcium salt).

Crystallised sea salt

Traditional sea salt is a solar salt that is extracted from seawater. Sea salt is regularly harvested by hand at salt pans, where the salt crystallises from the evaporation and natural concentration process of seawater as it passes through a series of pools. Sea salt contains a minimum of 94% sodium chloride and is a salt rich in minerals and trace mineral elements.

Traditional sea salt is not the same as industrial sea salt, which is also a solar salt extracted from seawater. But industrial sea salt is harvested by machines once or twice a year after a process to concentrate the seawater.

Liquid sea salt

Liquid sea salt is pumped in a saline filled with sea water purified by Posidonia oceanic and other phanerogam plants such as sabadales. These underwater plants produce oxygen and give the brine a balanced taste while being characterized by low sodium. It is rich with minerals and trace elements. The salt is harvested by a mechanical pump made directly in saline.

Excluded from this definition is any salt produced by dilution:

- Pre-harvest: a deposit of salt following the passage of a river
- Post-harvest: a rock salt or crystallized sea salt

A.2. GEOGRAPHIC ORIGIN AND ENVIRONMENT

A.2.1. General Environment

By conducting their business, salt producers help to maintain and preserve the landscape and biotope. Salt pans need to be located in areas where there is a favourable environment, more specifically in a location that preferably offers the following conditions:

- Located in natural and/or protected areas (operated under coastal legislation, protected areas, natural reserves or parks or heritage sites).
- At least 500 metres from major communication routes.
- Away from and unaffected by prevailing winds blowing from major urban, industrial or tourist centres, as well as waste or effluent treatment works, public tips or illegal dumps.
- Not affected by farming or run-off pollution resulting from the application of pesticides, chemical fertilisers or veterinary medication (the farming of crops, livestock rearing and aquaculture).
- Not in areas that are subject to applications of insecticides, rat poison or other harmful chemicals.

- Not in an area where hunting is practised, on account of the accumulation of lead in the environment.

A.2². Water supply

- The water used must come exclusively from the sea or the ocean, without any external soiling and especially without coming into contact with wastewater generated by intensive fish-farming or other types of husbandry.
- Water circulation in the salt pans must be natural, driven only by the power of gravity.
- In the event of accidental pollution, no water will be taken into salt marshes.

A.2³. Maintenance of the surroundings

- The banks and sides of the salt pans must be maintained in such a way as to guarantee good water circulation and evaporation, preferably using manual processes or, as a last resort, by mechanical or thermal processes. These latter processes must take place outside salt production periods and times when fauna are reproducing.
- There must be no use of chemicals, matter or materials presenting a sanitary risk in the vicinity of the production locations. The use of any chemical procedures is forbidden.

The products obtained in compliance with these specifications must, in addition to corresponding with geographically favourable locations and using renewable sources of energy (such as solar energy or tidal power), be representative of production systems that protect the environment and use traditional methods of craftsmanship.

A.3. PRODUCTION OF CRYSTALLISED SEAL SALT

A.3¹. The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the sun, the wind and the labour of human beings only. The seawater must reach the salt pans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the salt pans located downstream from the upper pools.

A.3². Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 240-260 g per litre of water.

When the water reaches saturation point in the final pool in the circuit, the salt crystallises. This salt then has to be harvested manually during the summer.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself (removing seaweed and mud, raising the level of the 'vettes' or walkways that the salt-maker walks along through the salt pans, etc.) to ensure that the water circulates and evaporates properly.

After the summer is over, when the harvest comes to a halt, the producer "brings in" the salt to where it is stored (salt-drying lofts or specially designed sheds or drying floors, etc.)

A.3³. Salt exploitation

A.3^{3.1}. Harvesting salt

Evaporation takes place through the action of the wind and sun. The salt itself is harvested manually.

A.3^{3.2}. Equipment used (non-exhaustive list)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum. As an exception, aluminium shovels are allowed for a limited period. Sheets of fibrocement are not permitted.

A.3^{3.3}. Protecting equipment and tools

The use of paint, coatings or treatments applied to any wooden surfaces that come into direct contact with the salt (tools, wheelbarrows, internal lining of various containers, including trailers, etc.) is forbidden. The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.3^{3.4}. Storage and transport

After being strained, the salt is transported to a specific location on the edge of the salt marsh, where it is deposited in heaps in the open air. These heaps may be protected by tarpaulins made from polyethylene or ethyl vinyl acetate to prevent any soiling from the outside environment. All material that comes into contact with the salt must be specifically intended for food usage.

The ground on to which the salt is deposited may be covered with a food-standard film or tarpaulin.

Transport from the salt marsh to the depot must be carried out in trailers with the interior protected by wood, tarpaulins, stainless steel or plastic. Food big-bags may also be used. The quality of the salt may not be affected by the loading, transport or unloading process. For this reason, the salt must again be covered with a tarpaulin during these operations to prevent it being soiled, in particular by splashes and debris thrown up by tractor wheels.

Any machines used inside the depot must be fitted with gas-driven or electric motors.

Outside storage areas and depots must be clean, particularly before and after handling operations. The salt must be covered by tarpaulin in outside storage areas (as well as inside depots, where appropriate). The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.4. PRODUCTION OF LIQUID SEAL SALT

A.4¹. The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the underwater phanerogam plants, the sun, the wind and the labour of human beings only. The seawater must reach the saltpans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the saltpans located downstream from the upper pools.

A.4². Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 480 g per litre of water.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself to ensure that the water circulates and evaporates properly.

A.4³. Salt exploitation

A.4^{3.1}. Harvesting salt

Evaporation takes place through the action of the wind and sun. Harvesting is done by mechanical pumping.

A.4^{3.2}. Equipment used (*non-exhaustive list*)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum. Sheets of fibrocement are not permitted.

A.4^{3.3}. Protecting equipment and tools

The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.4^{3.4}. Storage and transport

All material that comes into contact with the salt must be specifically intended for food usage.

Liquid sea salt is stored in containers or polyethylene bags, stainless steel or wood.

Outside storage areas and depots must be clean, particularly before and after handling operations. The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.5. PROCESSING, PACKING AND PACKAGING

Two types of crystallised sea salt are harvesting together:

- Coarse salt, which crystallises in water
- 'Fleur de sel', which crystallises on the surface of the water on calmer, warmer days, and which is held in suspension without ever touching the bottom of the saltpan. This explains its high level of purity and whiteness.

A.5¹. Processing

Crystallised sea salt

The crystallised salt must be dried naturally in the sun and stored in its unrefined state. If this is not possible, indirect heating techniques are permitted, preferably from a renewable source of energy (green electricity, etc.). If direct heating is used, only gas heating is allowed.

Liquid salt

Liquid salt is pumped to be directly stored in bags or containers made of polyethylene or stainless steel without any intermediate handling.

Any refining operation is forbidden

The use of any additives (e.g. pH correctors, flocculants, anti-caking agents and flavour enhancers E504, E535, E536, E621, E622, E623, monosodium glutamate or potassium glutamate) or "enhancing" element (e.g. iodine, fluorine, magnesium) is forbidden, as is mixing the product with salt from origins that are not authorised under these specifications.

The product can be stored in big-bags made from polyethylene or polypropylene.

Before it is packed, the salt may be sifted.

To obtain ground or milled salt, only techniques that do not adversely affect the chemical characteristics and quality of the product are authorised.

A.5². Packaging

The materials used for packaging may not harm the sanitary quality of the product in any way. Packs must be made preferably from natural materials that are easy to recycle, such as receptacles made from glass or polyethylene.

Packaging made from aluminium and PVC is forbidden.

A.6. CHEMICAL CHARACTERISTICS

In terms of the analytical parameters of the final product, its maximum and minimum content levels must be complied with on account of their decisive effect on the salt's level of quality:

Crystallised salt

- Sodium chloride – minimum 94% of the dry extract
- Total magnesium – minimum 0.25 % (in MS)
- Heavy metals – less than (mg/kg):
 - lead 1.0
 - cadmium 0.25
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25

Liquid salt

- Sodium total: maximum 9%
- Carbonates < 1,0 mg/L
- Heavy metals – less than (mg/kg):
 - lead 0,05
 - cadmium 0.05
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25
 - iron 0,01

In addition, the liquid salt has the following properties:

- Alkaline pH
- Fat soluble
- Salting power defined as max. 0.85 ml should be sufficient to salt a dish net weight 400 g.

A.7. CONTROL PLAN

The production, harvesting and preparation of the salt must comply with these specifications. To recap, each batch of salt must be identifiable.

A.7.¹ Production control

These specifications are agreed to by the producers and the harvesting and/or processing bodies, all of which are required to apply the regulations in full.

There will be two types of controls:

A.7.^{1.1} Internal control: each producer of salt in question will be audited using a standard control sheet that will meet the requirements of these specifications.

A.7.^{1.2} External control: carried out by an independent certification body, with at least one inspection annually of the production location. The number of inspections and choice of date(s) will be left to Ecolgarantie[®] and the certification body.

A.7². Minimum requirements and control measures

Controls are carried out in accordance with section IV of EC Regulation 889/2008 and its modifications.

The packing and processing workshop keeps updated records of:

- Inward registrations of raw materials (origin of the salt, volume),
- Registrations of outgoing finished products (volume),
- Storage and packing programmes,
- Stocks of packaging and labels,
- Analysis results,
- The list of subcontractors and the products involved.

A.7³. Conformity checks are carried out at various stages of production, storage, processing and packing.

Comprehensive analyses will be carried out on different samples taken at random (heavy metals, etc.).

A.7⁴. After checking conformity and certification, the packaging is allowed to display the collective Ecogarantie® brand.



ECOGARANTIE®
SPECIFICATIONS



SPECIFICATIONS

*Rules and standards for the inspection
and certification of ecological products*

PART V SEA SALT – Appendix A

APPENDIX A: Regulations for traditional sea salt: origin, conditions of production, processing, packing, packaging, commercialisation and control plan

A.1. DEFINITIONS

Refining

Refining is understood to mean the purification processes designed to obtain a compound of NaCl that is practically pure (99.9%). The refining process harms the nutritional qualities of the salt (loss of trace mineral elements). Refining usually includes a recrystallization stage during which a solution of brine is treated with chemicals to precipitate out any impurities (mostly magnesium and calcium salt).

Crystallised sea salt

Traditional sea salt is a solar salt that is extracted from seawater. Sea salt is regularly harvested by hand at saltpans, where the salt crystallises from the evaporation and natural concentration process of seawater as it passes through a series of pools. Sea salt contains a minimum of 94% sodium chloride and is a salt rich in minerals and trace mineral elements.

Traditional sea salt is not the same as industrial sea salt, which is also a solar salt extracted from seawater. But industrial sea salt is harvested by machines once or twice a year after a process to concentrate the seawater.

Liquid sea salt

Liquid sea salt is pumped in a saline filled with sea water purified by Posidonia oceanic and other phanerogam plants such as sabadales. These underwater plants produce oxygen and give the brine a balanced taste while being characterized by low sodium. It is rich with minerals and trace elements. The salt is harvested by a mechanical pump made directly in saline.

Excluded from this definition is any salt produced by dilution:

- Pre-harvest: a deposit of salt following the passage of a river
- Post-harvest: a rock salt or crystallized sea salt

A.2. GEOGRAPHIC ORIGIN AND ENVIRONMENT

A.2.1¹ General Environment

By conducting their business, salt producers help to maintain and preserve the landscape and biotope. Saltpans need to be located in areas where there is a favourable environment, more specifically in a location that preferably offers the following conditions:

- Located in natural and/or protected areas (operated under coastal legislation, protected areas, natural reserves or parks or heritage sites).
- At least 500 metres from major communication routes.
- Away from and unaffected by prevailing winds blowing from major urban, industrial or tourist centres, as well as waste or effluent treatment works, public tips or illegal dumps.
- Not affected by farming or run-off pollution resulting from the application of pesticides, chemical fertilisers or veterinary medication (the farming of crops, livestock rearing and aquaculture).
- Not in areas that are subject to applications of insecticides, rat poison or other harmful chemicals.

- Not in an area where hunting is practised, on account of the accumulation of lead in the environment.

A.2²- Water supply

- The water used must come exclusively from the sea or the ocean, without any external soiling and especially without coming into contact with wastewater generated by intensive fish-farming or other types of husbandry.
- Water circulation in the saltpans must be natural, driven only by the power of gravity.
- In the event of accidental pollution, no water will be taken into salt marshes.

A.2³- Maintenance of the surroundings

- The banks and sides of the saltpans must be maintained in such a way as to guarantee good water circulation and evaporation, preferably using manual processes or, as a last resort, by mechanical or thermal processes. These latter processes must take place outside salt production periods and times when fauna are reproducing.
- There must be no use of chemicals, matter or materials presenting a sanitary risk in the vicinity of the production locations. The use of any chemical procedures is forbidden.

The products obtained in compliance with these specifications must, in addition to corresponding with geographically favourable locations and using renewable sources of energy (such as solar energy or tidal power), be representative of production systems that protect the environment and use traditional methods of craftsmanship.

A.3. PRODUCTION OF CRYSTALLISED SEAL SALT

A.3¹- The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the sun, the wind and the labour of human beings only. The seawater must reach the saltpans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the saltpans located downstream from the upper pools.

A.3²- Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 240-260 g per litre of water.

When the water reaches saturation point in the final pool in the circuit, the salt crystallises. This salt then has to be harvested manually during the summer.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself (removing seaweed and mud, raising the level of the 'vettes' or walkways that the salt-maker walks along through the saltpans, etc.) to ensure that the water circulates and evaporates properly.

After the summer is over, when the harvest comes to a halt, the producer "brings in" the salt to where it is stored (salt-drying lofts or specially designed sheds or drying floors, etc.)

A.3³. Salt exploitation

A.3^{3.1}. Harvesting salt

Evaporation takes place through the action of the wind and sun. The salt itself is harvested manually.

A.3^{3.2}. Equipment used (non-exhaustive list)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum. As an exception, aluminium shovels are allowed for a limited period. Sheets of fibrocement are not permitted.

A.3^{3.3}. Protecting equipment and tools

The use of paint, coatings or treatments applied to any wooden surfaces that come into direct contact with the salt (tools, wheelbarrows, internal lining of various containers, including trailers, etc.) is forbidden. The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.3^{3.4}. Storage and transport

After being strained, the salt is transported to a specific location on the edge of the salt marsh, where it is deposited in heaps in the open air. These heaps may be protected by tarpaulins made from polyethylene or ethyl vinyl acetate to prevent any soiling from the outside environment. All material that comes into contact with the salt must be specifically intended for food usage.

The ground on to which the salt is deposited may be covered with a food-standard film or tarpaulin.

Transport from the salt marsh to the depot must be carried out in trailers with the interior protected by wood, tarpaulins, stainless steel or plastic. Food big-bags may also be used. The quality of the salt may not be affected by the loading, transport or unloading process. For this reason, the salt must again be covered with a tarpaulin during these operations to prevent it being soiled, in particular by splashes and debris thrown up by tractor wheels.

Any machines used inside the depot must be fitted with gas-driven or electric motors.

Outside storage areas and depots must be clean, particularly before and after handling operations. The salt must be covered by tarpaulin in outside storage areas (as well as inside depots, where appropriate). The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.4. PRODUCTION OF LIQUID SEAL SALT

A.4¹. The work of the salt producer

Harvesting sea salt is a totally natural process, involving the sea, the underwater phanerogam plants, the sun, the wind and the labour of human beings only. The seawater must reach the salt pans naturally or be brought in to the upper pools using traditional methods that enable the storage of the right quantity of water needed for operating all the salt pans located downstream from the upper pools.

A.4². Formation of the salt

The water, as it circulates slowly in the clay basins of the salt marsh, evaporates under the effect of the sun and wind, becoming more concentrated in salt and rising gradually from 30-35 g to 480 g per litre of water.

The work carried out by the salt producer extends further than just harvesting salt: from the end of the winter until harvest time, the producer maintains the salt marsh itself to ensure that the water circulates and evaporates properly.

A.4³. Salt exploitation

A.4^{3.1}. Harvesting salt

Evaporation takes place through the action of the wind and sun. Harvesting is done by mechanical pumping.

A.4^{3.2}. Equipment used (*non-exhaustive list*)

The tools and utensils used must not be made from materials that can rust. Examples of materials permitted include stainless steel, polyethylene or fibreglass. However, if tools or utensils that can corrode are used, any contact with water or the salt must be kept to a minimum. Sheets of fibrocement are not permitted.

A.4^{3.3}. Protecting equipment and tools

The tools used for handling the salt (loader bucket, loading screw, sifting spouts, etc.) may not be painted or treated in any way. For other equipment, only paint that is specifically designed for contact with food is permitted. Such paint may not be white in colour.

A.4^{3.4}. Storage and transport

All material that comes into contact with the salt must be specifically intended for food usage.

Liquid sea salt is stored in containers or polyethylene bags, stainless steel or wood.

Outside storage areas and depots must be clean, particularly before and after handling operations. The use of chemicals or matter/materials that present any sanitary risk is not permitted in storage areas or depots, or in the vicinity of these locations. This precaution also applies to packing and/or packaging facilities.

Each batch of salt that meets these specifications must be stored separately from other batches and must be identified clearly.

A.5. PROCESSING, PACKING AND PACKAGING

Two types of crystallised sea salt are harvesting together:

- Coarse salt, which crystallises in water
- 'Fleur de sel', which crystallises on the surface of the water on calmer, warmer days, and which is held in suspension without ever touching the bottom of the saltpan. This explains its high level of purity and whiteness.

A.5¹. Processing

Crystallised sea salt

The crystallised salt must be dried naturally in the sun and stored in its unrefined state. If this is not possible, indirect heating techniques are permitted, preferably from a renewable source of energy (green electricity, etc.). If direct heating is used, only gas heating is allowed.

Liquid salt

Liquid salt is pumped to be directly stored in bags or containers made of polyethylene or stainless steel without any intermediate handling.

Any refining operation is forbidden

The use of any additives (e.g. pH correctors, flocculants, anti-caking agents and flavour enhancers E504, E535, E536, E621, E622, E623, monosodium glutamate or potassium glutamate) or "enhancing" element (e.g. iodine, fluorine, magnesium) is forbidden, as is mixing the product with salt from origins that are not authorised under these specifications.

The product can be stored in big-bags made from polyethylene or polypropylene.

Before it is packed, the salt may be sifted.

To obtain ground or milled salt, only techniques that do not adversely affect the chemical characteristics and quality of the product are authorised.

A.5². Packaging

The materials used for packaging may not harm the sanitary quality of the product in any way. Packs must be made preferably from natural materials that are easy to recycle, such as receptacles made from glass or polyethylene.

Packaging made from aluminium and PVC is forbidden.

A.6. CHEMICAL CHARACTERISTICS

In terms of the analytical parameters of the final product, its maximum and minimum content levels must be complied with on account of their decisive effect on the salt's level of quality:

Crystallised salt

- Sodium chloride – minimum 94% of the dry extract
- Total magnesium – minimum 0.25 % (in MS)
- Heavy metals – less than (mg/kg):
 - lead 1.0
 - cadmium 0.25
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25

Liquid salt

- Sodium total: maximum 9%
- Carbonates < 1,0 mg/L
- Heavy metals – less than (mg/kg):
 - lead 0,05
 - cadmium 0.05
 - copper 1.0
 - mercury 0.05
 - arsenic 0.25
 - iron 0,01

In addition, the liquid salt has the following properties:

- Alkaline pH
- Fat soluble
- Salting power defined as max. 0.85 ml should be sufficient to salt a dish net weight 400 g.

A.7. CONTROL PLAN

The production, harvesting and preparation of the salt must comply with these specifications. To recap, each batch of salt must be identifiable.

A.7.¹ Production control

These specifications are agreed to by the producers and the harvesting and/or processing bodies, all of which are required to apply the regulations in full.

There will be two types of controls:

A.7.^{1.1} Internal control: each producer of salt in question will be audited using a standard control sheet that will meet the requirements of these specifications.

A.7.^{1.2} External control: carried out by an independent certification body, with at least one inspection annually of the production location. The number of inspections and choice of date(s) will be left to Ecogarantie[®] and the certification body.

A.7². Minimum requirements and control measures

Controls are carried out in accordance with section IV of EC Regulation 889/2008 and its modifications.

The packing and processing workshop keeps updated records of:

- Inward registrations of raw materials (origin of the salt, volume),
- Registrations of outgoing finished products (volume),
- Storage and packing programmes,
- Stocks of packaging and labels,
- Analysis results,
- The list of subcontractors and the products involved.

A.7³. Conformity checks are carried out at various stages of production, storage, processing and packing.

Comprehensive analyses will be carried out on different samples taken at random (heavy metals, etc.).

A.7⁴. After checking conformity and certification, the packaging is allowed to display the collective Ecogarantie® brand.