



**Naturland**



# **NATURLAND STANDARDS**

## **PROCESSING**

Supplement for confectionery products and sweeteners

Version 05/2023

## **XVIII. Processing standards for confectionery products and sweeteners**

The processing standards for confectionery products and sweeteners are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing confectionery products and sweeteners.

### **1. Area of application**

The following groups of products belong to this area of application:

- confectionery products such as, for example, gumdrops, cocoa and chocolate products, ice cream, sorbets
- sweeteners such as sugar, and by-products of sugar production from sugar beet or sugar cane, inverted sugar, maple syrup, cereal/starch saccharification products, agave syrup, inulin, as well as coconut blossom sugar and coconut blossom syrup.

The production of thick fruit juices is covered in Part D.; VIII. (Processing Standards for Vegetables and Fruit) and the extraction and storage of honey is governed by the Naturland standards on organic beekeeping.

### **2. Ingredients of agricultural and non-agricultural origin**

All ingredients of agricultural origin that are selected following the list of priorities, Naturland standard (see Part C. VI. 4.1) are permitted.

Besides these, the following regulations apply:

#### **2.1 Flavourings**

Naturland has to be consulted for permission to use natural aromas and aroma extracts and use is only permissible for confectionery products which contain fruit.

#### **2.2 Water and salt**

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

#### **2.3 Cultures of micro-organisms**

The use of micro-organisms is prohibited.

#### **2.4 Enzymes**

The use of enzymes is only permitted for the saccharification of cereals and starches:

- for sweetening: alpha amylase, cellulase, glucoamylase
- for inversion: xylose(glucose)-isomerase

#### **2.5 Food additives**

- agar (E 406) from organic production
- locust bean gum (E 410) from organic production
- guar gum (E 412) from organic production
- arabic gum (E 414) from organic production as a glazing agent only after permission has been granted by Naturland based on a case-by-case assessment
- pectin (E 440i), non-amidated
- potassium carbonates (E 501) (only for the alkalinisation of cocoa beans)

#### **2.6 Mineral nutrients, trace elements and vitamins**

The use of mineral nutrients, trace elements and vitamins is prohibited.

#### **2.7 Permissible processing additives**

- carbon dioxide (CO<sub>2</sub>) (E 290) (for carbonisation in sugar-raw juice purification)
- nitrogen (N<sub>2</sub>) (E 941)
- vegetable oils from organic production (for foam inhibition)
- citric acid (E 330) (for starch hydrolysis and for inversion in sugar production)

- sodium carbonate (E 500), sodium hydroxide (E 524) (for juice purification when producing sugar)
- calcium hydroxide (E 526) (for juice purification when producing sugar and to adjust the pH setting in cereal/sugar saccharification)
- sulphuric acid (E 513) (for inversion in sugar production)
- filter materials such as paper and cellulose filters, as well as activated carbon, diatomite and bentonite uses as filtering agents

### **3. Permissible processing methods**

Provided permissible primary substances are used, all standard procedures for the processing of confectionery products and sweeteners are allowed, with the exception of those listed under 4. The following procedures are explicitly allowed:

- thermal hydrolysis in the production of agave syrup
- deodorisation of cocoa butter
- alkanisation of cocoa beans

### **4. Prohibited processing methods**

Use of ion exchanger or absorbent resin.

### **5. Labelling**

The use of iodised table salt has to be labelled clearly.

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