

# NATURLAND STANDARDS PROCESSING

Supplement for edible fats and oils

## X. Processing standards for edible fats and oils

The processing standards for edible fats and oils 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 edible fats and oils.

## 1. Area of application

The chapter of the standards covering edible fats and oils covers vegetable fats, animal fats, vegetable oils and animal oils including mixtures of these.

## 2. Ingredients of agricultural 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 this, the following regulations apply:

### 2.1 Flavouring

Organic flavouring extracts for use in the production of infused oils (application must be made to Naturland for permission to use them).

#### 2.2 Water and salt

- · water of drinking water quality
- table salt, iodised 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 prohibited.

### 2.5 Food additives

Native, unmodified lecithin (E 322) from organic production (only for the production of margarine and marinade fat)

# 2.6 Mineral nutrients, trace elements and vitamins

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

#### 2.7 Permissible processing additives

- · Filtration equipment must be free of asbestos, such as paper or cotton filters, diatomaceous earth, perlite
- nitrogen (N<sub>2</sub>) (E 941), argon (Ar) (E 938)
- ethyl alcohol (only permitted to extract oil from raw materials with low oil content (5- 10 %))
- only for oils and fats for further processing:
  - activated carbon
  - bentonite
  - citric acid (E 330)

## 3. Permissible processing methods

#### 3.1 Permissible processing methods for vegetable fats and oils

- All common methods for cleaning, peeling and preparation of raw materials, whereby the conditioning/preheating proceeds only up to the maximum outlet temperature.
- mechanical presses with an outlet temperature of 60° C max.
- recommended limits for the max. outlet temperatures for specific oils:
  - olive oil: 40° C
  - safflower oil and pumpkin seed oil: 50° C

- filtration, decantation, centrifugation
- emulsification, pasteurisation and crystallisation for the production of margarine and marinade fat
- winterisation
- only for oils and fats for further processing:
  - degumming
  - decolourisation/bleaching
  - water vapour treatment up to 260° C
- only for production of cooking oil for end-consumers:
  - water vapour treatment up to 160° C

## 3.2 Permissible processing methods for animal fats

smelting

## 4. Prohibited processing methods

- leaching with organic chemical solvents
- degumming<sup>1</sup>
- deacidification
- bleaching/decolourising<sup>2</sup>
- deodorization<sup>3</sup>
- chemical modification (hydrogenation/hardening, transesterification)

## 5. Labelling

Edible oils that have been subject to a refining stage or treatment with steam as well may not be labelled as "native". Oils extracted with aid of ethyl alcohol may also not be labelled as "native".

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<sup>1</sup> with the exception of oils and fats used for further processing

 $<sup>^{2}% \</sup>left( 1\right) =\left[ 1\right] \left( 1\right) \left[ 1\right] \left[ 1\right]$ 

<sup>&</sup>lt;sup>3</sup> with the exception of water vapour treatment up to 160° C for the production of cooking oil for end-users or up to 260° C for oils and fats for further processing

# Naturland

Association for Organic Agriculture e.V. Kleinhaderner Weg 1 82166 Gräfelfing | Germany

Tel. +49 (0)89-898082 - 0 Fax +49 (0)89-898082 - 90

naturland@naturland.de www.naturland.de

