



# NATURLAND STANDARDS

## PROCESSING

Supplement for plant-based foodstuffs

Version 05/2023

## **XIX. Processing standards for plant-based foodstuffs**

The processing standards for plant-based foodstuffs is a new section of the Naturland standards “Processing – General Processing Standards“ including their appendices.

These appendices are equally binding on all the processing standards for every specific group of products and are therefore also to be observed where products from plant-based foodstuffs are processed.

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

The following product fields fall within the sphere of application of these standards:

- drinks, yoghurts and similar products made from plant products (e. g. cereals, legumes, coconut, hempseed)
- processed agricultural products made from soy and other legumes (e. g. tofu, soy sauce)
- processed protein foodstuffs made from other plant sources (e. g. seitan)

Tinned food (e. g. green peas) are covered under Part D. VIII. (Processing standards for fruit and vegetables).

### **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**

The use of flavouring is prohibited.

#### **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**

All cultures of micro-organisms commonly used in processing of plant-based foodstuffs are permitted, wherever possible grown on organic substrata.

#### **2.4 Enzymes**

The use of enzymes is only permitted in the production of drinks, yoghurts and similar products: Amylases, cellulase.

Application must be made of Naturland in writing for permission to use enzymes.

#### **2.5 Food additives**

- pectin (E 440i), non-amidated
- agar (E 406) from organic production
- locust bean gum (E 410) from organic production
- guar gum (E 412) from organic production
- smoke from untreated and native wood and branches, and, where applicable, spices; purified primary smoke from a condensate of untreated and, where available, native wood and branches

#### **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), nitrogen (N<sub>2</sub>) (E 941)
- magnesium chloride (E 511/Nigari) (as a coagulant for leguminous products)
- calcium sulphate (E 516) (as a coagulant for leguminous products)
- sodium carbonate (Na<sub>2</sub>CO<sub>3</sub> – soda) (E 500), sodium hydroxide (NaOH) (E 524) for the regulation of the pH value

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

All common procedures for processing plant-based foodstuffs using the permissible raw materials.

### **4. Labelling**

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

**Naturland**

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