



NATURLAND STANDARDS

PROCESSING

Supplement for edible fats and oils

Version 05/2022

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 marine 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 (N₂) (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
- degumming¹
- deacidification
- bleaching/decolourising²
- deodorization³
- 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”.

¹ with the exception of oils and fats used for further processing

² with the exception of oils and fats used for further processing

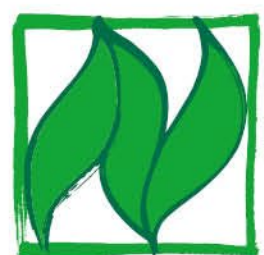
³ with the exception of water vapour treatment up to 160° C for the production of cooking oil for end-users or up to 260° C for oils and fats for further processing

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