



NATURLAND STANDARDS

PROCESSING

Supplement for aquaculture products and products from sustainable capture fishery

Version 05/2020

VI. Processing standards for aquaculture products and products from sustainable capture fishery

The processing standards for aquaculture products and products from sustainable capture fishery 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 aquaculture products and products from sustainable capture fishery.

1. Area of application

The following groups of products fall under this chapter of the standards: fish, fish products, macroalgae, other seafood and their products. Unicellular organisms (protozoa) are excepted.

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

Organic flavouring extracts (permission to use them must be obtained from Naturland)¹

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

Cultures of micro-organisms are permitted if cultivated on organic substrata, if available.

2.4 Enzymes

The use of enzymes is prohibited.

2.5 Food additives

- smoke from untreated and native wood and branches, with use of spices as well, if available of organic origin
- lactic acid (E 270)
- citric acid (E 330), only permitted for crustaceans and molluscs
- sodium citrate (E 331)

2.6 Mineral nutrients, trace elements and vitamins

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

2.7 Permissible processing additives

- nitrogen (N₂) (E 941)
- carbon dioxide (CO₂) (E 290)
- natural, vegetable substances for neutralisation of unwanted components of taste upon written approval by Naturland.

2.8 Prohibited processing additives

- sulphite (e.g. sodium metabisulphite (E 223) for stabilisation of colour)
- phosphate (e.g. used in order to make fish fillets look better)
- carbon monoxide (CO) (e.g. for stabilisation of colour)

¹ Permission will be granted by Naturland on the basis of a list of criteria.

3. Permissible processing methods

All common methods used for the treatment of aquaculture produce and for the production and preservation of the resulting products, with the exceptions listed under item 4.

4. Prohibited processing methods

- the use of so-called “Katenrauch” (smoking process using smoke from the household fireplace with the product to be smoked hanging from the roof)
- “black smoking”
- liquid smoke treatment
- salting by injection

5. Labelling

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

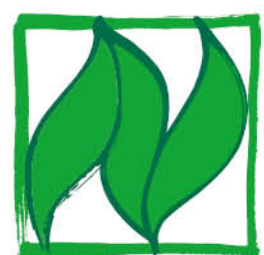
Where products are sold as loose goods, measures should be taken to ensure that the customer can learn about all the ingredients (composition) used at the point of sale.

Naturland

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