

# ASSORTMENT GUIDELINES

for the specialised natural food trade



# ASSORTMENT GUIDELINES (AG) for the specialised natural food trade

**Bundesverband Naturkost Naturwaren e.V. & Naturkost Süd e.V.**

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## INTRODUCTION

Consumers are increasingly aware of organic products – and rightly so.

People who buy 'organic' rely on healthy food products that have been produced sustainably, appropriately for the species and without the use of pesticides. But where can you get a purely organic product assortment and, moreover, natural non-food goods that have been produced and processed according to ecological standards?

In certified shops of the specialised natural food trade: Because only the shops of members of Bundesverband Naturkost Naturwaren (BNN) e.V. and Naturkost Süd e.V. guarantee to meet the justifiably high customer expectations of organic products.

The natural food and natural non-food industry is the pioneer and origin of the organic movement. It sets significantly higher standards for organic food products than the EU Organic Regulation, which defines what is organic and what is not in Europe. For this reason, the organic movement introduced the Assortment Guidelines (AG) around 30 years ago.

In many points, these guidelines go beyond the basic requirements as set out in the European Organic Regulation, and they cover other product assortments in addition to food products. The basic idea behind all the regulations is the requirement to achieve the highest possible level of sustainability across all stages of the value chain.

Therefore, food products in the AG do not contain any genetically modified organisms and avoid ingredients obtained from crude oil. All the AG-compliant products are also produced and processed in an environmentally friendly manner, close to nature. The aim is always to use raw materials from certified organic farming (COF). Selected non-food segments such as laundry detergents, cleaning agents and natural cosmetics must also meet these quality requirements.

We aim to continuously develop the guidelines and expand them to include new product assortments. We achieve this with the help of the Steering Committee, which consists of retailers from both associations (Bundesverband Naturkost Naturwaren (BNN) e.V. and Naturkost Süd e.V.). The Committee is professionally supported by employees of the quality work at BNN and by external experts.

The assortments of natural food retailers who have voluntarily committed to complying with the AG through membership in the Bundesverband Naturkost Naturwaren e.V. and Naturkost Süd e.V. are inspected by independent control bodies every two years.

Shops that have successfully passed the assortment monitoring receive a certificate and communication materials to make this service visible to customers.

## PREFACE – Naturkost Süd e.V.

Naturkost Süd e.V. classes quality work, increasing competence and information to its most important tasks. As the professional association for organic food shops in Southern Germany, we see the Assortment Guidelines primarily as an important tool to guarantee and expand the quality for which the specialist natural food trade and the entire industry stand. However, the Assortment Guidelines represent more than just a quality concept. They offer customers transparency and give them binding security that a 100% organic product assortment is on offer in the certified specialist shop.

Bearing in mind that organic and ecologically produced foods and goods are becoming more and more popular, this exclusivity is an important distinguishing feature for consumers. Because it often takes a trained eye to distinguish between 'greenwashing' and real organic quality. The AG offer consumers the certainty that they always have food products and goods in their hands that meet high standards and have been produced ecologically.

The Assortment Guidelines offer an important additional effect for retailers. They can sharpen their profile as a shop for organic food and natural non-food products, and to clearly differentiate themselves from other offers with lower standards. What initially looks like an interference with their sovereignty as a retailer quickly turns out to be a clear competitive advantage for the members who have voluntarily committed themselves to comply with the guidelines.

Customers recognise the commitment and underlying principles through their purchases and in conversations with the staff. This is valued and has a positive effect on the retailer's success. The voluntary self-monitoring according to the AG is unique in the food retail trade. It is an important guarantee that the entire specialist trade with natural food and natural goods remains just as unique.

## **PREFACE – Bundesverband Naturkost Naturwaren e.V.**

BNN e.V. has been dedicated to promoting a holistic ecological economy since 1983. We are committed to the highest quality standards and define these in the Assortment Guidelines (AG). In this way, we combine our understanding of the special quality of organic food and natural non-food products with the aim of a holistic offer in the shops of the organic and specialised natural food trade.

This provides customers of the specialist shops with both a unique and simple orientation aid when looking for a binding and consistently ecological offer: Everything in specialist shops is 100 percent organic and sustainable.

We strive for a completely ecological product assortment. We never stop pursuing this goal and continuously identify current topics with the Steering Committee and develop binding guidelines with the support of technical experts.

The Assortment Guidelines guarantee the highest quality. This is because the products and brands in the certified organic and natural trade go far beyond the legal requirements.

It is a good tradition that sustainability does not begin in the shop, but rather well in advance in close cooperation between manufacturers as well as wholesalers and retailers in the BNN. The BNN Flavour Recommendation, the decision to provide a full declaration of ingredients, the Orientation Value for traces of pesticides, the strategy for reducing traces of emollients as well as many others are all additional voluntary commitments that ensure the special quality of our products.

The Assortment Guidelines are a constant innovation driver. Because they also provide orientation in the development of products. This ensures that the special quality of our products is also guaranteed in future. The Assortment Guidelines already represent the decades of commitment of those involved to the interests of the environment and consumers. The BNN promotes this commitment, for example, with the Guideline for Service Packaging, which supports the reduction of disposable materials and the promotion of reusable solutions in specialist shops.

We will continue to develop all of this in the future with and for the specialised natural food trade and always see ourselves as initiators and pioneers for sustainable ecological product assortments.

# ASSORTMENT GUIDELINES (AG)

## I. Food according to the EU Organic Regulation

Naturkost Süd e.V. and Bundesverband Naturkost Naturwaren e.V. promote organic farming. It is the only alternative if we want to sustainably produce the basis of our daily consumption. In addition, organic farming offers numerous connecting points and synergies for further innovations, such as fair working conditions outside the European Union. The specialised organic food and natural non-food trade represents diversity – this is not only expressed by a varied product assortment, but also by the numerous different shops that serve customers with individual support and different offers – from organic supermarkets to small organic shops.

The basis of the guidelines is a 100% organic product assortment in line with the EU Organic Regulation<sup>1</sup>: All food sold by the member shops meet these legal requirements as a minimum. Goods in conversion to organic farming are also conform to this guidelines.

According to the EU Organic Regulation, it is generally possible to manufacture conventional products with individual organic ingredients and to label them in the list of ingredients. Products such as these with <95% organic ingredients, which are not allowed to carry an EU organic label, do not meet the high quality requirements and are therefore not compliant with the AG.

### **Identification code in the specialised organic food and natural non-food trade:**

Products with <95% organic ingredients are given the code **##** (= conventional product). Products that contain game or wild fish must meet the requirements of Chapters II. 1. to 3.

Raising agents of mineral origin (carbonates and tartrates) are additives of non-agricultural origin that are permitted for organic food products according to the EU Organic Regulation.

These may also be sold as mono-products in the specialised natural food trade, but must be clearly marked with the following wording for the customer at the point of sale: 'not certified'. Products such as these are given the identification code of the specialised natural food trade **S#** (= compliant with AG). Transitional regulations for additives as mono-products, see Appendix.

In addition, preference is given to goods that come from producers whose quality criteria go beyond the requirements of the EU Organic Regulation. The standards of the organic farming associations play a special role here. Not only because of their higher demands, but also because they created and bindingly introduced these standards before there were any legal regulations on the organic sector.

### **Identification code in the specialised natural food trade:**

Goods that have been produced according to the standard of an organic farming association (member of BÖLW, Demeter International, BioSuisse or BioAustria) are given the code of the organic farming association.

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<sup>1</sup> Regulation (EC) No. 834/2007 [...] on organic production and labelling of organic products and repealing Regulation (EEC) No. 2092/91 and other applicable implementing regulations

## II. Food not regulated by the EU Organic Regulation

### 1. Wild-caught fish, seaweed and seafood

Contributing to the protection of wild fish stocks threatened by overfishing is a major concern of these guidelines. Only sustainable fish is offered in the specialised natural food trade, meaning that only fishing projects like these are promoted. In this way, the AG make an important contribution to maintaining this source of food. Fish, algae and seafood from aquaculture as well as sea algae are regulated by the EU Organic Regulation and meet the requirements of this regulation as a minimum.

However, wild-caught fish is not regulated by the EU Organic Regulation. Therefore, fish and seafood that do not come from organic aquaculture must come from wild stock that is sustainably managed in accordance with these guidelines. The rules formulated here apply to fish and seafood that do not come from aquaculture but that have been caught or collected in the wild.

#### a) Wild-caught fish and wild collected seafood

##### Proof of sustainable management of stocks

Proof that a fish stock is sustainably managed must always be provided in two ways:

- Independent institutions such as Greenpeace, FishBase or Fischbestände online have classified the fish species or a certain geographical origin, if necessary in connection with a certain type of extraction (catching), as acceptable.
- In addition, an independent control or certification body has provided evidence that catch and production have been carried out by the controlled/certified company in accordance with the requirements.

Because the assessment can change according to the development of fish stocks, it has been determined that: Wild-caught fish classified as 'generally acceptable' by the abovementioned institutions at the time of packing is considered to be obtained from sustainably fished stocks within the meaning of these guidelines, even if the classification of the fish species or the fish species changes after the date of catching or packaging. Appropriate inspection facilities/certifiers to guarantee traceability in the sense of these guidelines are currently:

- ASMI (Alaska Seafood Marketing Institute)
- FOS (Friend of the Sea)
- IRF (Iceland Responsible Fisheries)
- KRAV Ekonomisk Förening
- Naturland
- MSC (Marine Stewardship Council)
- Pêche Responsable

If a manufacturer or supplier of wild fish products does not want to work with any of the named certifiers, it is up to them to nominate a demonstrably competent, independent institution (preferably an inspection body) to the Steering Committee, which they would like to commission with checking compliance with the sustainability criteria. The Steering Committee reserves the right to reject unsuitable institutions. Reports or findings from approved institutions must be presented to the customer and identified in connection with the product.

### **Criteria for sustainably managed stocks**

Sustainably managed stocks of fish and seafood from wild catches or collections meet at least the following criteria:

- The size of the wild fish stock allows for a sustainable fishing yield.
- The fishing pressure exerted is so low that it does not endanger the stock.
- Young fish are not caught. Young fish should have reproduced before being caught. This requirement does not apply to animals that die after their first spawn (e.g. salmon, squid).
- No destructive fishing methods are used that generate large amounts of bycatch or destroy sensitive marine habitats. Trawls are considered a destructive fishing method. Smaller and lighter, semi-pelagic bottom otter trawls (type OTB) may be used if it is proven by competent, independent institutions that they do not have a destructive effect in the fishing area.

#### **Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions have the code **S#** (= compliant with AG). The regulations also apply to mixed products with a fish/seafood component, such as paella, fish fingers, etc., whose other ingredients and labelling meet the provisions of the EU Organic Regulation.

A moratorium currently applies to fish from sustainable small-scale and coastal fisheries, see Appendix.

### **b) Wild-caught fish from natural inland waters**

Fish caught in the wild from natural inland waters (freshwater) may be traded if it is obtained directly from the angler or fisherman in the region, the stock is not endangered and the origin and fishing method are proven accordingly. The fish must be labelled with precise details of its regional origin.

#### **Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions have the code **S#** (= compliant with AG).

The regulations also apply to mixed products with a fish/seafood component, such as paella, fish fingers, etc., whose other ingredients and labelling meet the provisions of the EU Organic Regulation.

## **2. Game kept in reserves**

Game kept in reserves is not explicitly regulated by the EU Organic Regulation. For game in reserves to be kept, slaughtered and processed in a species-appropriate and sustainable manner, equivalent conditions regarding how the animals are kept are required, just as they apply to the animal species regulated in the EU Organic Regulation. Until a detailed legal regulation is available, meat from game kept in reserves may only be included in the product assortment if the keeping of the animals has been certified under private law by one of the organic farming associations.

#### **Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions have the code **S#** (= compliant with AG).

### **3. Wild game**

Meat and meat products from hunted game may be included in the assortment and should preferably come from the region\*. If this source of supply is not possible, it must be ensured that the animal was shot in Germany and disjointed by a certified company in Germany. In both cases, the origin must be marked accordingly on the product.

\* Slaughter, disjointing and sale should take place within a radius of 100 km (also across national borders)

#### **Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions have the code **S#** (= compliant with AG).

These regulations also apply to mixed products with game content, with their other ingredients satisfying the provisions of the EU Organic Regulation.

### **4. Wine until vintage year 2011**

From the 2012 vintage onwards, the EU Organic Regulation also applies to winemaking. Wines from the 2012 vintage must therefore be organically certified.

For wines that were produced between 01/01/1993 up to and including vintage 2011, the provisions of the EU Organic Regulation must have been complied with as a minimum when growing the grapes for wine production.

### **5. Food supplements and special health-oriented products**

Through wholesome nutrition<sup>2</sup> in organic quality, humans receive all the necessary nutrients in sufficient quantities and thus contribute to ensuring that there will be enough food for future generations<sup>3</sup>.

In special life situations, however, it can make sense to take selected food supplements (FS) in addition. In the specialised natural food trade, you can find FS and special health-oriented products in organic quality. If organic certification is not possible due to the addition of isolated nutrients, the ingredients must be as natural as possible – controversial ingredients and processes are excluded.

#### **Definition and demarcation from other food products and medicinal products**

Food supplements and special health-oriented products are food that:

- are intended to supplement the general diet,
- represent a concentrate of nutrients or other substances with nutritional-specific effects alone or in combination and
- in dosed form, in particular in the form of capsules, lozenges, tablets, pills and other similar dose forms, powder sachets, liquid ampoules, drop dispensing bottles and similar dose forms of liquids and powders to be taken in measured small amounts.

In general, the classification/designation of the manufacturer applies. If they designate their products as food supplements or special health-oriented products, the corresponding regulations apply:

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<sup>2</sup> [www.nachhaltigeernaehrung.de/Vollwert-Ernaehrung.41.0.html](http://www.nachhaltigeernaehrung.de/Vollwert-Ernaehrung.41.0.html)

<sup>3</sup> [www.nachhaltigeernaehrung.de/Grundsaeetze.40.0.html](http://www.nachhaltigeernaehrung.de/Grundsaeetze.40.0.html)

1. FS and health-oriented special products, the ingredients of which are 100% of agricultural origin<sup>4</sup>, must meet the requirements of the EU Organic Regulation as a minimum.
2. FS and special health-oriented products that cannot be organically certified according to the EU Organic Regulation due to being enriched with minerals (including trace elements), vitamins, amino acids and micronutrients, must meet the following criteria:
  - it must not contain any chemical-synthetic sweeteners, sugar substitutes, sugar alcohols, preservatives or flavourings,
  - it must not contain any colouring or antioxidants the compounds of which do not occur naturally,
  - the raw materials and the end product must not have been treated with ionising radiation,
  - no hydrogenated fats, paraffins or PEGs may be used in the manufacture of the product and
  - genetically modified ingredients may not be used.

A clear reference to organic ingredients is currently not permitted by law in such products. To promote organic farming, the ingredients should, of course, come from organic raw materials if possible. It is therefore recommended to give preference to food supplements from manufacturers who use organic ingredients for their products.

FS should be positioned away from the main product assortment in organic shops.

#### **Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions have the code **S#** (= compliant with AG).

The manufacturer's declaration also applies to over-the-counter/traditional medicinal products. There are no provisions in the AG regarding these products. A certificate of competence for the sale of over-the-counter medicinal products is mandatory by law and must be presented by the retailer.

### **III. Natural non-food products**

#### **1. Natural cosmetics**

The specialised natural food trade is the ideal point of sale for certified natural cosmetics. This is because by using predominantly plant-based ingredients and avoiding substances that are harmful to the environment and humans, natural cosmetics make an important contribution to a sustainable world. Certified organic cosmetics also promote organic farming through ingredients from certified organic farming and thus make an even more significant contribution to environmental protection.

Near-natural cosmetics, which often only combine individual herbal ingredients with otherwise unsustainable ingredients, do not meet these requirements and therefore cannot be found in the product assortment of certified specialist retailers for good reason.

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<sup>4</sup> In line with the procedure according to the EU Organic Regulation, the proportions of water, salt and of food additives, processing aids and other products of non-agricultural origin used for the production of processed organic foods are not taken into consideration when calculating the proportions of agricultural ingredients listed in Annex VIII of Regulation 889/2008.

There are currently no specific legal requirements for organic and natural cosmetics. The legal provisions to protect consumers against deception and fair competition apply. In addition, private law standards define what ingredients and manufacturing processes are for organic and natural cosmetics and how compliance with them is checked and identified on the product.

In order to fulfil the AG requirements, a product must meet one of the standards mentioned here and must be inspected and certified by an independent certifier.

Current recognised standards include:

- BDIH
- CCPB
- Cosmebio
- COSMOS
- Demeter
- Ecocert
- Ecogarantie
- Ecograppo Italia
- ICADA
- Natrue
- Naturland
- NCS
- Codex Alimentarius Austriacus
- PRO-NATURE
- Soil Association
- USDA

The approved standards are managed by independent certifiers and are constantly evolving in an ecological sense.

**Identification code in the specialised natural food trade:**

Products that meet the abovementioned conditions bear the code **NK** for certified natural or organic cosmetics ('zertifizierte Natur- oder Bio-Kosmetik').

Transitional regulations on nail polish, natural cosmetics from Syria and natural therapy-accompanying care, see Appendix.

## **2. Essential oils**

Essential oils are obtained from agricultural ingredients or ingredients collected from the wild. Organic farming is promoted worldwide through plants from COF for the production of essential oils.

**Essential oils include:**

- **Cosmetic products:** In order to fulfil the AG requirements, a certification according to one of the cosmetic standards mentioned in the guidelines is necessary.

**Identification code in the specialised natural food trade:**

Essential oils that meet these conditions have the code **NK** for certified natural cosmetics ('zertifizierte Naturkosmetik').

- **Essential oils declared as food ingredients:** These must be certified in accordance with the EU Organic Regulation and are given the code **EG** or one of the codes of the organic farming associations.
- **Essential oils as room fragrances:** Certification is not currently required. This also applies to room fragrances/emulsions and hydrosols, which consist of essential oils and carriers, and which also declare room fragrances as the intended use. Products such as these are given the code **NG** for products that are not regulated by the EU Organic Regulation or the AG.

The distinction and thus the need for certification must be made according to the declaration of the product (information on the label, sales description).

### 3. Laundry detergents and cleaning agents

Certified ecological laundry detergents and cleaning agents (LC) protect the environment whilst providing good cleaning performance and (skin) tolerance. Through the use of plant-based raw materials, preferably from certified organic farming, the renunciation of ecologically controversial ingredients (e.g. microplastics, phosphonates and organic halogen compounds such as chlorine) and harmful processes such as genetic engineering or animal experiments, ecological LC products make an important contribution to environmental and groundwater protection. Petroleum-based ingredients are now hardly used in certified ecological LC products any more.

There are currently no specific legal requirements for ecological LC products. The legal provisions to protect consumers against deception and for fair competition apply. In addition, private law standards define permissible ingredients and manufacturing processes and how compliance with them is checked and indicated on the product.

Besides the above criteria, certified ecological LC products for use in private households meet the following additional criteria as a minimum:

- **Biodegradability:** All organic substances used in the product must be easily biodegradable under defined conditions. Substances that are difficult to biodegrade, such as silicone or paraffins, are not used.
- **Ingredients from certified organic farming:** In order to promote organic agriculture, ingredients from certified organic farming are used wherever possible.
- **Complete ingredients' declaration and dosage information:** In addition to legal requirements, all ingredients (even below 0.2%) are indicated on the product. Clear and understandable dosage instructions can be found on every product, which help the consumer use the product as sparingly as possible.

These criteria and several others are regulated in detail in the following standards, which are currently recognised within the scope of the AG for ecological LC products, and can be followed in detail there. The standards are continuously developed by the respective standard issuer.

In order to fulfil the AG requirements, a product must meet one of the standards mentioned below and must have been checked and certified by an independent certifier:

- ABG: Austria Bio Garantie
- Ecogarantie
- NCP: Nature Care Product

A transitional regulation for LC products that comply with Ecocert can be found in the Appendix.

**Identification code in the specialised natural food trade:**

As of January 2019, only products that bear one of these labels receive the abbreviation **WP** for certified ecological LC products ('Wasch-, Putz- und Reinigungsmittel').

**Additional provisions:**

- For mineral mono-substances and organic acids that are offered and used as LC products (e.g. soda, sodium bicarbonate, citric acid, acetic acid), no certification according to one of the recognised standards above is required.
- However, organic acids must not have been produced from or by genetically modified organisms. This must be proven with appropriate evidence (e.g. COSMOS approval).
- In the case of mineral mono-substances, preference is given to natural (physically processed) substances. Substances of natural origin are accepted.

**Identification code in the specialised natural food trade:**

Mineral mono-substances and organic acids that are traded and used as LC products are given the code **S#** (= compliant with AG).

**4. Pet food**

In European legislation, the terms 'bio', 'organic' and 'eco' are legally protected not only for food and farm animal feedstuffs, but also for pet food. However, these products can only be labelled as organic if there is a nationally recognised standard for them that comprises specific regulations on production and composition. In some Member States, including Germany, there are now recognised standards that define what constitutes organic pet food.

Organic pet food products that meet one of these national standards carry at least one national organic seal, the code number of the inspection body and comply with the AG. From mid-2019, only organic pet food is to be listed.

**Identification code in the specialised natural food trade:**

Organic pet food with an organic seal is given the code **EG** or **95 bis C%** (= organic product, compliant with AG). Conventional pet food is given the code **##** (= conventional product) and may not be traded by member shops as of 1/7/2019.

# ANNEX

## To Chapter I.

### 1. Additives as mono-products

#### a) Pectin

Pectin is a food additive of agricultural origin that, according to the EU Organic Regulation, may be used in organic products under certain conditions.

#### Identification code in the specialised natural food trade:

As of 1/1/2019, member shops will no longer be able to sell conventional pectin and it will be given the identification code **##** (= conventional product).

#### b) Citric acid

Citric acid (E 330) is a food additive that, according to the EU Organic Regulation, may be used in organic products under certain conditions. Production takes place in industrial plants using biotechnology to ferment sugar-containing raw materials with the help of mould cultures. The manufacturing process explains why certified organic citric acid will not be available on the market in the foreseeable future. In order to be able to offer customers high-quality citric acid for home use in the specialised natural food trade, the Steering Committee has decided on an exception for conventional citric acid as a mono-product: it may be sold until further notice.

#### Additional provisions:

- Citric acid, which may be available as a mono-product in the specialised natural food trade in future, must not have been produced from or by genetically modified organisms (in line with the EU Organic Regulation).
- End and intermediate products must not have been treated with ionising radiation.
- Conventional citric acid must be labelled as 'not organically certified' in the immediate vicinity of the product in the shop (e.g. on the shelf). This labelling must be clear, legible and visible for the consumer.

#### Identification code in the specialised natural food trade:

Conventionally produced citric acid that is proven to meet the abovementioned requirements will be given the code **S#** (= compliant with AG) by the manufacturer. Citric acid that does not meet the requirements will continue to be given the code **##** (= conventional product). The manufacturer is obliged to use the correct Identification code.

#### Additional provisions:

It is recommended to clearly label the products for customers with 'not certified' at the point of sale.

## To Chapter II.

### 2. Wild-caught fish, seaweed and seafood

#### a) Moratorium for fish from sustainable small-scale and coastal fisheries

The double requirement 'certification' and 'stock assessment' could lead to a negative rating for small or coastal fishing projects, even if these types of fishing are not necessarily responsible for dwindling stocks. In addition to the standard situation (fish from larger-scale fisheries with industrial structures), it must still be demonstrated in two ways (positive assessment of the stock and the existence of certification) that a stock is sustainably managed. Small-scale fishing projects can be promoted, in which products are produced for the specialised natural food trade. To this end, the Steering Committee discusses with experts and manufacturers how such small-scale fisheries are to be assessed and whether other criteria might have to be applied for which compliance must be demonstrated.

A moratorium applies to affected manufacturers and products until their own criteria are available.

## To Chapter III.

### 3. Natural cosmetics

#### a) Nail polish

Since 2015, coloured nail polishes certified according to a natural cosmetics standard recognised by the AG have been on the market. These certified nail polishes should be prioritised in listing.

#### **Identification code in the specialised natural food trade:**

Certified nail polishes comply with the AG for natural cosmetics and are given the code **NK**.

In order to promote the development of other certified nail polishes, the transitional regulation for non-certified nail polishes will be extended until the end of 2023.

**Additional provisions:**

Products that for sale in member shops are, in contrast to the nail polishes common in conventional retail, at least free of:

- Toluene
  - Organohalogen compounds
  - Phthalates
  - Rosin
  - Camphor
  - Parabens
  - Silicones
  - Synthetic fragrances
  - Mineral oils
  - TPHP (triphenyl phosphate)
  - Ethyl tosylamide
  - Polyurethane
  - Acetone
  - Xylene
  - Styrene/Acrylate copolymer
- = '15free'.

- In addition, the formula has a minimum 80% content of natural raw materials (in line with the Index Natural Origin according to ISO 16128).
- Furthermore, the transition period only applies to nail polish from manufacturers whose remaining product assortment also consists of certified natural cosmetics (see Chapter III.1.).
- The products must be clearly marked with the following wording for the customer at the point of sale: 'not certified'.
- In order to promote further developments, the manufacturers must inform the Steering Committee by 30/06 each year, without being asked, which further development steps have been implemented.

**Identification code in the specialised natural food trade:**

Certified nail polishes that meet these conditions are given the code **S#** (= compliant with AG). Other nail polishes do not comply with the AG and are given the code **##** (= conventional product/non-certified product).

**b) Natural cosmetics from Syria**

Due to the war in Syria, an on-site inspection by a certifier has not been possible since the end of 2011. Some natural cosmetics from Syria are therefore currently unable to present a valid certificate. The company Jislaine Naturkosmetik from Hamburg has applied for an exemption for soaps made in Syria. Until 2015, these soaps carried the Ecocert certificate for organic cosmetics. The manufacturer and importer of the soaps assures that all ingredients and manufacturing steps used have remained unchanged since 2008 and are still in compliance with the Ecocert Standard for Natural and Organic Cosmetics.

After reviewing the application, the Steering Committee decided that the following Aleppo-Seifen soaps by the brand Jislaine-Naturkosmetik may be sold temporarily until 31/12/2021 without a natural cosmetics certification:

- olive oil soap
- Aleppo-Seifen natur (without additives)

**Additional provisions:**

- The exception only applies to the abovementioned soaps in all packaging sizes.
- The soaps must be clearly marked as non-certified natural cosmetics for the customer at the point of sale.
- It is recommended to provide additional information as an explanation at the point of sale, for example: 'Product temporarily without the Ecocert label, because the war in Syria makes it impossible to inspect the production facility. According to the manufacturer, the ingredients and manufacturing processes still meet the Ecocert criteria for organic cosmetics.'

**Identification code in the specialised natural food trade:**

Non-certified soaps by Jislaine will be temporarily given the code **S#** (= compliant with AG) until the end of 2021.

**c) Natural therapy-accompanying skin care**

In order to be able to offer customers effective cosmetics that meet the highest possible level of sustainability for therapy-accompanying care of certain skin types, the standard 'NATURE THANX' received recognition in September 2018 within the scope of the AG. The Steering Committee has checked the content of this standard and will recognise it as temporarily compliant with the AG until the end of 2021. After that, its recognition will end without the possibility of extending the transition period.

Due to the need to use active ingredients of non-natural origin, the above cosmetics require separate consideration.

Cosmetics with the NATURE THANX label meet at least the following requirements and thus guarantee a special level of sustainability within the class of active ingredient cosmetics. The basic formula fully complies with the requirements of the NCS standard (see list of recognised standards in Chapter III.1.) for certified natural cosmetics and only the following active ingredients may be used:

- Urea (INCI)
- Panthenol (INCI), synonym dexpanthenol, provitamin B5
- Biotin (INCI), synonym Vitamin H
- Allantoin (INCI)

This is a final positive list. Other substances will not be added.

**Additional provisions:**

- The products must be clearly marked with the following wording for the customer at the point of sale: 'Natural therapy-accompanying skin care, contains active ingredient(s) of non-natural origin.'

- GfAW, the standard owner of NATURE THANX, reports to the Steering Committee at regular intervals regarding the progress made in the development of naturally obtained alternatives to the four temporarily permitted active ingredients.
- By the end of 2021 at the latest, these active ingredients must be replaced by naturally obtained products and the products must meet the requirements for certified natural cosmetics fully.

**Identification code in the specialised natural food trade:**

Products with the label of the abovementioned standard will temporarily be given the code **S#** (= compliant with AG) until 31/12/2021. Products with an ICEA label do not comply with the AG as of 2019 and are given the code **##** (= conventional product/non-certified product).

#### 4. Laundry detergents and cleaning agents

##### a) Standard tolerated as transition until the end of 2022

Besides the recognised standards for organic LC products (see Chapter III. 3.), LC products with Ecocert certifications may also be stocked temporarily in the specialised natural food trade under certain conditions:

**Ecocert and Ecocert with organic raw materials**

Within the scope of the AG, the criteria of these standards define which criteria organic LC products must already fulfil as a minimum, but at the same time show development potential compared to the recognised standards (in Chapter III. 3.). The AG promote product innovations in the interests of people and the environment by requiring that the items listed in Chapter III. 3 are fully integrated into this temporarily tolerated standard by the end of 2022.

**Stipulations for temporarily tolerated LC products with the Ecocert label until the end of 2022:**

- **No genetic engineering in the production of enzymes:**  
If enzymes are used in Ecocert-certified products, the manufacturer must ensure that they have been produced without genetic engineering throughout all stages of the process (in line with the requirements of the EU Organic Regulation). This must also be documented by means of appropriate labelling on the packaging.
- **No petrochemical ingredients:**  
Ecocert still allows several ingredients of (partially) petrochemical origin and, every year by 30/6, is requested to report which further development steps have been implemented to replace (partially) petrochemical ingredients.

**Identification code in the specialised natural food trade:**

Products with the Ecocert label that meet the additional requirements regarding GMO-free manufacture is given the code **S#** for temporarily certified organic LC products as of 1/1/2019. Goods that do not have any of the four labels or do not fully meet the requirements for renouncing genetic engineering are given the code **##** (= conventional / non-certified product).

## **BNN identification codes**

The list of identification codes of the Bundesverband Naturkost Naturwaren (BNN) e.V. makes it possible to provide the type of certification of a product in business-to-business communication. With the help of the list of identification codes, it becomes clear which products in the specialised natural food trade meet higher requirements than those of the EU Organic Regulation, and which products meet the requirements of the AG of the organic food retail associations in product categories in which there are no legal regulations.

## **List of abbreviations**

**BNN** Bundesverband Naturkost Naturwaren e.V.

**EU Organic Regulation** Regulation 834/2007 and other applicable implementing regulations

**COF** Certified organic farming (according to EU Organic Regulation)

**FS** Food supplements

**PEG** Polyethylene glycol

**AG** Assortment Guidelines

**LC** Laundry detergents and cleaning agents

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