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SINGAPORE STANDARD Specification for organic primary produce

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SINGAPORE STANDARD

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Foreword

This Singapore Standard was prepared by the Working Group on Organic Primary Produce under the direction of the Food Standards Committee.

There is an increasing demand from consumers for organic food in Singapore. Health concerns, taste, wholesomeness and environmental friendliness are the considerations for consumers when buying organic food.

This standard is developed to meet the increasing demand from consumers for authentic organic primary produce. It aims to provide assurance to consumers on the integrity of organic claims on primary produce, in particular vegetables, fruits and grains.

This standard made reference to international standards on organic farming. The requirements were modified to suit local conditions.

With organic produce making inroads into the mass market, this standard is developed with the intention to benefit industry practitioners in the organic primary produce sector, and in the process, ensure its widespread applicability by the industry thereby benefiting consumers in the long run.

In preparing this standard, reference was made to the following publications:

- 1. ACT Organic Standards 2016 (Revision February 2017), Organic Agriculture Certification Thailand (ACT), <u>http://actorganic-cert.or.th/download/act-organic-standards/</u>
- 2. ASEAN Standard for Organic Agriculture (ASOA), ASEAN Economic Community, <u>http://asean.org/asean-economic-community/asean-ministerial-meeting-on-agriculture-and-forestry-amaf/other-documents/</u>
- 3. Good Handling Practices in Packing House for Vegetables, Agri-Food and Veterinary Authority of Singapore, <u>http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/ava_vegetablespackaging_9th</u>
- 4. GL 32-1999 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods, CODEX Alimentarius
- 5. International Organic Standards (02/04/2005), OneCert, Inc
- 6. International Standards for Phytosanitary Measures (ISPM) 5: Glossary of Phytosanitary Terms (Adopted 2016), International Plant Protection Convention, Food and Agriculture Organization of the United Nations, <u>https://www.ippc.int/en/publications/glossary-phytosanitary-terms/</u>
- NTUC Fairprice Organic Assurance Programme (NOAP), A Handbook for Operators in the Value-added Supply Chain for Organic Fresh Produce of NTUC Fairprice Co-operative Ltd (Revised 1 May 2013), NTUC Fairprice Co-operative Ltd
- 8. Production Standards for Terrestrial Plants in Containers and Enclosures (Greenhouses) (April 29, 2010), Formal Recommendation by the National Organic Standards Board (NOSB) to the National Organic Program (NOP)
- 9. The IFOAM Norms for Organic Production and Processing Version 2014 (August 2014), International Federation of Organic Agriculture Movements
- 10. The NASAA Organic Standard (Amended 6 February 2012), National Association for Sustainable Agriculture Australia Limited

11. The Sale of Food Act (Chapter 283) (Revised Edition 2002), Agri-Food and Veterinary Authority of Singapore

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Acknowledgement is made for the use of information from the above publications.

This standard is expected to be used by organic farmers, importers, exporters, logistics providers, distributors and retailers.

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Specification for organic primary produce

1 Scope and objectives

1.1 Scope

This standard provides the requirements for primary produce such as grains, mushrooms, fresh vegetables, fresh herbs and fresh fruits and covering processes such as production, post-harvest practices, import, packing and repacking, storage, transport and labelling of organic produce. Livestock, fish and processed food are excluded.

This standard incorporates organic agriculture principles (i.e. health, ecology, fairness, and care) for traditional organic farming, peri-urban and urban organic farming, breaking bulk and repacking of organic produce. This standard covers only soil-based cultivation, substrate-based cultivation, and aquaponics. Proper management with effective traceability of every link from farm to fork is critical to assure the integrity of these organic produce.

1.2 Objectives

The development of this Singapore Standard is guided by the following objectives established for organic farming and organic food:

- a) Employing long-term, sustainable, ecological, systems-based organic management.
- b) Assuring long-term, biologically based soil/growing media fertility.
- c) Avoiding/minimising synthetic inputs at all stages of the organic production chain and exposure of people and the environment to persistent, potentially harmful chemicals.
- d) Minimising pollution and degradation of the production or processing unit and surrounding environment caused by production or processing activities.
- e) Organic agriculture should prevent significant risks by adopting appropriate technologies and rejecting unpredictable ones.
- f) Avoiding pollution from the surrounding environment.
- g) Maintaining organic integrity throughout the supply chain.
- h) Providing organic identity in the supply chain.

2 Normative references

There are no normative references cited in this Singapore Standard.

As amended May 2019

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