Wine Australia

Organic and Biodynamic Wine



Export Requirements

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Disclaimer

The information contained in this guide represents Wine Australia's interpretation of the regulatory requirements in these markets as they apply to Australian wine. Whilst due care and diligence has been exercised in preparing this guide it is not intended to be a substitute for legal advice and should not be relied upon as such. Information provided may not be completely accurate as regulations may have changed since its publication or because clear information is not available. Wine Australia recommends exporters consider seeking local independent advice prior to exporting products to market.

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Domestic organic and biodynamic goods

The information in this section concerns the certification and labelling of organic produce in Australia. Most of the content can be found on the Department of Agriculture, Fisheries and Forestry (DAFF) organic and biodynamic produce webpage, found here: https://www.agriculture.gov.au/agriculture-land/farm-food-drought/food/organic-biodynamic

Certification of organic produce sold in Australia

There is no mandatory requirement for certification of organic product sold domestically in Australia. Many organic businesses however choose to be certified by an organic Approved Certifying Body (ACB) to underpin truth in labelling requirements and promote consumer confidence.

The five organic approved certification bodies are:

- ACO Certification (ACO)
- Bio-Dynamic Research Institute (BDRI)
- Organic Food Chain (OFC)
- Southern Cross Certified (SXC)

Organic standards used in Australia are generally owned and managed by private organisations. Domestically marketed organic products are commonly certified by one of Australia's private certifiers who base their certification standards on the National Standard for Organic and Biodynamic Produce *Edition 3.8 November 2022* (the export standard which is also referred to as the National Standard) used by the DAFF for export certification.

The updated voluntary *Australian Standard for Organic and biodynamic products*, (AS 6000-2015) was released on 19 November 2015. Standards Australia developed the *Australian Standard* through a representative committee comprising organic stakeholders, including certifiers, retailers, manufacturers, consumer groups and government agencies. A business that labels its product as certified organic must ensure that its product is actually certified (i.e. the organic claim is true). AS 6000-2015 is available to purchase at SAI Global.

In addition, private organisation standards include the Australian Certified Organic Standard (ACOS) (accessed here: https://austorganic.com/certification-and-standards/standards/acos/). These standards are used to access international markets for which there is no equivalency agreement with Australia, and instead a conformity assessment arrangement is required. Please see the "Exporting organic and biodynamic goods" section below for more information.

Each DAFF approved organic certifying body certifies to the National Standard. Accordingly, most domestically marketed certified organic products are certified by one of the five DAFF ACBs to the National Standard.

Labelling of organic and biodynamic produce for Australia's domestic market

All foods produced or imported for sale in Australia and New Zealand, including organic food, must be labelled in accordance with the *Australia New Zealand Food Standards Code* developed by Food Standards Australia New Zealand (FSANZ). FSANZ protects the health and safety of the people in Australia and New Zealand by maintaining a safe food supply. It is a bi-national independent statutory authority which develops food standards for composition, labelling and contaminants, including microbiological limits. These standards apply to all foods produced or imported for sale in Australia and New Zealand.

The Commonwealth's *Competition and Consumer Act 2010* protects against fraudulent and misleading practices (including for food/wine labelling). For more information, please see the Australian Competition and Consumer Commission (ACCC) organic claims webpage.

Exporting organic and biodynamic goods

The Department of Agriculture, Fisheries and Forestry (DAFF) administers the export program for the export of organic and biodynamic goods in Australia. The primary objective of the program is to ensure that organic and biodynamic produce exported from Australia meets the requirements of importing countries, ensuring that international market access is maintained. The DAFF provides export certification and declarations in line with Australia's export regulatory framework and importing country requirements.

Australia's organic regulatory export framework is made up of:

- the *Export Control Act 2020*
- organic specific legislation, including the *Export Control (Organic Goods) Rules 2021* (*Organic Rules*)
- the National Standard for Organic and Biodynamic Produce (National Standard)
- policy documents, including administrative arrangements which outline how Approved Certifying Bodies (ACBs) must operate to ensure Australia's organic export framework operates as intended and the guidelines which outline the requirements for issuing and managing Organic Goods Certificates (OGCs).

The *Organic Rules* specify the certification requirements that must be complied with for the export of organic goods. Any product described as 'organic' or 'biodynamic' (or indication of similar meaning, including 'biological', 'ecological' and 'in-conversion to organic or biodynamic') in a wine's description and presentation is considered an organic claim and is captured by the export controls. A step-by-step guide to exporting organic and biodynamic goods can be found on the DAFF website.

Wine Australia understands that all five ACBs are authorised to certify wines to the National Standard. Wines certified to the National Standard can be exported to any international market with which Australia has an equivalency agreement. All ACBs are able to certify wine for markets that do not impose regulatory requirements for additional certification to meet their domestic organic standards (e.g. Singapore, New Zealand, Malaysia, and Vietnam). In specific markets, such as the European Union (EU), United Kingdom (UK), and Switzerland, certain organic organisations with private standards have negotiated equivalency (e.g. ACOS).

Organic claims

The *Organic Rules* define organic goods as "goods that are described as, or described as including ingredients that are, organic, biodynamic, biological, ecological or any other similar description, and includes goods that are described as in-conversion to organic or biodynamic". Examples of organic claims on wine products are: 'organic wine', '100% biodynamic', 'made using organic grapes or 'certified organic'.

Wine Australia provides the following examples of label claims that are or are not considered 'organic claims' for the purposes of the *Organic Rules*. This is based on our own interpretation of the *Organic Rules* and should not be considered authoritative. For a definitive ruling on your label please contact the DAFF.

Example labels that are considered organic claims







Claims including 'organic shiraz', 'in-conversion to organic' and 'made with organic grapes' are considered organic claims for the purposes of the *Organic Rules* and require an OGC for export.

Organic Goods Certificates

For export, wines with organic claims (including products that are described as, or described as including ingredients that are, organic, biodynamic, biological, ecological or any other similar description, and includes goods that are described as in-conversion to organic or biodynamic) require an Organic Goods Certificate (OGC) issued by their Approved Certifying Body (ACB) prior to obtaining export approval.

Under the *Organic Rules*, all organic exports over 10 litres per consignment require an OGC, irrespective of whether the importing country requires the document or not. For more information, please refer to the DAFF notification 2011-6 here: https://www.agriculture.gov.au/biosecurity-trade/export/controlled-goods/organic-bio-dynamic/organic-notices/2011-6

Exporting wines presented as organic without an OGC issued by an ACB is an offence under the *Organic Rules* and can attract significant penalties. The DAFF has published information about the requirements to issue and manage OGCs here: https://www.agriculture.gov.au/biosecurity-trade/export/controlled-goods/organic-bio-dynamic/approved-certifying-bodies

Requirements for the export of organic product vary dependent on the level of recognition between trading countries of certification and product origin. For example, there are specific requirements for the export of products to China, Korea and the United States, where stand-alone national organic programs are administered. Additional requirements apply for EU and UK shipments.

For the EU and UK, all stages of the supply chain must be certified, including manufacturers, importers, exporters and wholesalers. The four types of organic certificates are:

1. EU Certificate of Inspection (CoI)
2. UK Certificate of Inspection (CoI)
3. Switzerland Certificate of Inspection (CoI), and
4. OGC for all countries (EX 1401).

The EX 1401 certificate (OGC) is an Australian requirement and must also be issued for exports to countries requiring Certificates of Inspection (i.e. categories 1, 2 and 3). Wine Australia understands that only the certifier of the winemaker can create and issue EU CoIs and United States of America (USA) National Organic Program (NOP) import certificates. Please see the EU and USA market overviews for more information.

NASAA Certified Organic

On 26 June 2025, NASAA Certified Organic (NCO) withdrew from certification activities associated with the National Standard.

NCO will no longer:

- assess new applicants and certify organic/biodynamic operators/exporters as compliant with Australia's export requirements,
- assess and recertify current organic and biodynamic operators to determine compliance to the National Standard and importing country requirements,
- issue organic goods certificates, prior to export, for consignments of organic and biodynamic goods exported from Australia.

Please see the following DAFF document for more information: Frequently asked questions – NASAA Certified Organic operators

Organic produce

Organic and biodynamic produce for export must be certified by an Approved Certifying Body (ACB), verifying that the produce has been prepared in accordance with the National Standard. Edition 3.8 entered into force on 1 January 2023. Under the National Standard, wine is defined as 'the product of the complete or partial fermentation of fresh grapes, fruit and / or vegetables, or a mixture of that product.' Standard 3.2 states that 'organic wine shall be produced entirely from organic raw material, and only certain products and substances authorised in accordance with this Standard shall be allowed to be added.'

Permitted oenological practices

Permitted oenological practices for organic wine are:

a. Crushing in material that is appropriate (food grade plastic or stainless steel)
b. Clarification and fining with approved products (refer to the permitted additive and processing aid tables below)
c. Fermentation with naturally occurring yeasts on fruit and non-genetically modified yeasts or bacteria
d. Maturation and storage in food grade inert materials, including new barrels, dedicated organic barrels or barrels that have been cleaned to remove interior residues
e. Stabilisation using approved products (refer to the approved processing aid table below)
f. Sulphur dioxide for preserving wine to a maximum level (refer to the maximum sulphur dioxide content table below)
g. Processing methods that include settling, centrifugation, chilling, heating (temperature shall not exceed 70 degrees Celsius), filtration with approved media (the size of the pores shall be not smaller than 0.2 micrometres), and treatment with inert gas
h. Bottling or packaging in new containers sealed with non-contaminated cork or other inert materials.

Oenological practices **not permitted** for organic wine are:

a. Partial concentration by cooling
b. Partial dealcoholisation of wine
c. Elimination or reduction of sulphur dioxide through physical processes
d. Tartaric stabilisation of wine through electrodialysis, or treatment through cation exchangers
e. Heat treatments shall not exceed 70 degree Celsius
f. Centrifuging and filtration filters shall not have pores smaller than 0.2 micrometres (with or without permitted inert filtration aids).

Only the additives and processing aids listed below may be used for organic wine.
Operators shall maintain records and documentation, for a period of at least five years, commencing from the year of release of each wine label. Records shall include:

a. the quantities of wine released and held in litres:
    i. for each wine label, and
    ii. for each year.

Permitted additives

Permitted food additives for plant products (including wine)

INS	Substance	Conditions/Restrictions
170	Calcium carbonate	None. Wine use – acidity regulator

220	Sulphur dioxide	Wine only. Additions are limited by wine style/sweetness (see table below)
224	Potassium metabisulphite	Wine only. Additions are limited by wine style/sweetness (see table below)
270	Lactic acid	Fermented vegetable products
290	Carbon dioxide	None
296	Malic acid	None. For wine use as acidity regulator
300	Ascorbic acid	Non-synthetic if commercially available
306	Tocopherols	Antioxidant only
322	Lecithin	Obtained without bleaching or organic solvents
330	Citric acid	Fruit and vegetable products
335	Sodium tartrate	Cakes/confectionary
336	Potassium tartrate	Cereals/cakes/confectionary
341	Monocalcium phosphate	Raising flour only
400	Alginic acid	None. Wine use – fining
401	Sodium alginate	None
402	Potassium alginate	None
406	Agar	None
410	Locust bean gum	None
412	Guar gum	None
413	Tragacanth gum	None
414	Arabic gum	Milk, fat and confectionary products and wine. Derived from organic material if available. Wine use – fining
415	Xanthum gum	Fat products, fruit and vegetables, cakes and biscuits, salads
416	Kataya gum	None
440	Pectins	None
500	Sodium carbonate	Cakes and biscuits/confectionary
501	Potassium carbonates	Cereals/cakes and biscuits/confectionary
503	Ammonium carbonate	None
504	Magnesium carbonate	None
508	Potassium chloride	Frozen fruit, vegetables/canned fruit and vegetables, vegetable sauces/ketchup and mustard
509	Calcium chloride	Milk products/fat products/fruit and vegetables/soy bean products
511	Magnesium chloride	Soy bean products
516	Calcium sulphate	Cakes and biscuits/soy bean products/bakers yeast
524	Sodium hydroxide	Cereal products
938	Argon	None

941	Nitrogen	None
948	Oxygen	None
	Tannins	Wine only for flavour. Derived from organic material if available
	Tannic acid	Wine only for flavour. Derived from organic material if available

See Appendix I of the National Standard for Organic and Biodynamic Produce.

Maximum sulphur dioxide contents in organic wine

Permitted levels of sulphur dioxide in organic wine:

Wine type	Residual sugar	Maximum level of sulphur dioxide
Red wine	< 2 g/L	100 mg/L
Red wine	> 2 g/L ≤ 5 g/L	120 mg/L
Red wine	> 5 g/L	170 mg/L
White/Rosé wine	< 2 g/L	150 mg/L
White/Rosé wine	> 2 g/L ≤ 5 g/L	170 mg/L
White/Rosé wine	> 5 g/L	220 mg/L
Liqueur wine	< 5 g/L	120 mg/L
Liqueur wine	≥ 5 g/L	170 mg/L
Quality sparkling wine	N/A	155 mg/L
Other sparkling wine	N/A	205 mg/L

See Appendix I of the National Standard for Organic and Biodynamic Produce.

Permitted processing aids

Permitted processing aids for plant products (including wine):

Substances	Specific conditions/restrictions
Activated carbon	From vegetative sources only for wine
Bees wax	Releasing agent
Bentonite	Derived from organic material if available. Wine use - fining
Calcium carbonate	None
Calcium chloride	Coagulation agent
Calcium hydroxide	None
Calcium sulphate	Coagulation agent
Carbon dioxide	Food grade
Carnauba wax	Releasing agent
Casein	Derived from organic material if available. Wine Use - fining

Cellulose	Wine only: Must be food grade
Chitosan	Wine only: Derived from *Aspergillus niger*. Use - fining
Citric acid	pH adjustment
Cupric Citrate	Wine only. Use - fining
Diammonium phosphate (DAP)*	Wine only: permitted if Yeast Assimilable Nitrogen (YAN) is <1 50 mg/L, with maximum dose 100 g/hL. Use - fermentation
Diatomaceous earth	Food grade
Egg white albumin	For wine it must be certified organic. Wine use - fining
Ethanol	Solvent
Food grade phosphoric acid	For initial sugar cane processing
Gelatin	Derived from organic material if available. Wine use - fining
Grape Juice Concentrate	Wine only for chaptalisation/enrichment: Must be certified organic
Hazelnut shells	None
Isinglass	None. Wine use - fining
Kaolin	None. Wine use - fining
Lactic Bacteria	Wine only: must be non-synthetic. Use - fermentation
Magnesium chloride (or Nigari)	Coagulation agent
Nitrogen	Food grade
Oak chips/staves/beans	Untreated with prohibited materials; packed in allowed materials (beans etc to be immersed in wine). Wood of Quercus species
Oxygen	Food grade
Pea or Wheat protein	Wine only for fining: Derived from organic material if available
Pectolytic Enzymes	Wine only – assist extraction of juice during crushing and settling the juice (fining)
Perlite	Food grade.
Potable water	None
Potassium carbonate	Drying agent for raisins, use must be indicated on the labelling
Potassium bicarbonate	Wine only for acidity regulator
Potassium bitartrate (cream of tartar) (Potassium hydrogen tartrate)	Wine only for stabilisation
Potassium hydroxide	pH adjustment for sugar processing, traditional saponification

Potato proteins	Wine only for fining
Silicon dioxide	As gel or colloidal solution. Wine use - fining
Sodium carbonate	Sugar production
Sodium hydroxide	pH adjustment in sugar production, traditional saponification
Sulphuric acid	pH adjustment of extraction water in sugar production
Talc	None
Tannic acid	Filtration aid
Tartaric acid/salt	Stabiliser, sequestrant
Thiamine Hydrochloride (Vitamin B1)	Wine only. Use - fermentation
Vegetable oils	Greasing or releasing agent
Yeast	Wine only: non-synthetic only. Growth on petrochemical substrate and sulphite waste liquor is prohibited. Use - fermentation
Yeast autolysates (Autolysates of yeast)	Wine only: Derived from organic material if available
Yeast Hulls	Wine only: Derived from organic material if available. Use - fermentation
Yeast inactivated (Inactivated yeast)	Wine only: Derived from organic material if available
Yeast Mannoproteins	Wine only: Derived from organic material if available. Wine use – fining
Yeast Protein Extracts	Wine only: Derived from organic material if available. Use - fining

See Appendix K of the National Standard for Organic and Biodynamic Produce

*Note, Demeter certified biodynamic wines are not permitted to use Diammonium phosphate (DAP)

Biodynamic production

In 1924 *Rudolf* Steiner gave a series of lectures at Koberwitz, which provided indications on how to reenliven the soil and nature environment. The lectures were in response to requests on how to reverse the problems of loss of vitality in crops – which had become noticeable since the introduction of chemical fertilisers. These lectures and associated discussion lead to the development of the Biodynamic Method of Agriculture. Note, the term Biodynamic Preparation(s) used in this Section means the natural activators developed according to Steiner's original indications

General Principles

- Land management needs to reflect an understanding of the fundamental principles presented in the Agriculture Course; the series of lectures given by Rudolf Steiner to scientists and farmers at Koberwitz, in 1924.
- Biodynamic practitioners seek to understand and work with the life processes as well as enhance their understanding of the mineral processes used in conventional agriculture. Healthy soil and a healthy atmosphere are a prime basis for healthy plants, animals and people.
- Biodynamic farming practices do not rely on water soluble fertiliser inputs, although some organic or natural mineral fertiliser may be required on poor soils especially during the establishment phase. While noticeable changes may occur within a year, development of a sustainable soil structure and nutrient cycles may take several years.
- The Biodynamic Preparations are not fertilisers themselves but greatly assist the fertilising process. As the name suggests, these Preparations are designed to work directly with the dynamic biological processes and cycles which are the basis of soil fertility. As activators of life processes they only need to be used in very small amounts.
- The Biodynamic Preparations activate soil and plants, develop soil structure and enhance the nutrient cycles. Farming practices need to support this process.
- The Biodynamic Preparations (numbered 500 to 507) are used in conjunction with established agricultural practices such as composting, sheet composting, manuring, crop and pasture rotations, tree planting, the integrated use of livestock and so on.
- Preparation 500, and "prepared" 500 (500 with Compost Preparations 502 to 507 added) specifically enlivens the soil, increasing the micro flora, root exudation and availability of nutrients and trace elements via humus and not through soil water. 500 promotes root growth, especially the fine root hairs. It develops humus formation, soil structure and water holding capacity.
- Preparation 501 enhances the light assimilation of the plant, leading to better fruit and seed development with improved flavour, aroma, colour and nutritional quality.
- Compost Preparations (502 to 507) help the dynamic cycles of the macro- and micro-nutrients, via biological processes in the soil and plants and stimulate availability of specific elements.
- In accordance with the research evidence of Lily Kolisko on the often-dangerous effect of minutest substances (even less than a molecule), materials used for the storage of the Biodynamic Preparations, stirring machines, spray tanks etc., need to be carefully considered.
- Weeds and pests are useful indicators of imbalances in soil and plants; and the aim in the Biodynamic method is to use such indicators in a positive way. Many so-called weeds under Biodynamic Management become useful herbage.
- Pest and disease control is managed by developing the farm as a total organism. However, Biodynamic practitioners may make use of specific products for weed and pest control, which they make from the weeds and pests themselves.

- It is encouraged not to dehorn cattle which belong to breeds that are naturally horned. Keeping horned cattle may require different strategies in animal handling, so as not to cause stress nor inflict injury to the animal.
- Fodder produced on the farm itself forms the basis of animal nutrition. Complete self-sufficiency in fodder is the principle aim.

Standards

1. For products to carry a label or reference to Biodynamic production, products must be produced on a certified Biodynamic production unit.
2. For a production unit to be certified Biodynamic, in addition to the other requirements of this Standard:
    a. 500 and compost preparations must be applied to the whole production area at least once per year.
    b. Application of 501 occurs when plants require additional intake of light.
    c. Biodynamic Compost Preparations 502-507 are to be used to direct all fermentation processes in liquid manures and composts.
    d. Any off-farm inputs, including manures, must go through a Biodynamic composting process. Exceptions are: rock and mineral dusts and mulching materials permitted by this Standard.
    e. Biodynamic Preparations are to be stored in a suitable storage container away from fumes, electricity, contamination sources:
        i. 500 and compost preparations are to be stored away from heat and light, in a container using at least 8 centimetres of dry peat for insulation. The storage vessel or peat must not contaminate the preparations.
        ii. 501 must be stored in a glass that has access to early morning sunlight.
    f. Biodynamic Preparations 500 and 501 are to be stirred for one hour.
    g. Stirring of Biodynamic Preparations shall be organised to achieve an energetic vortex, followed by an immediate reverse action – causing a "bubbling" chaos and reverse vortex – then subsequent reverse chaos and vortex etc for the full hour (Steiner, Pfeiffer).
    h. Stirring and spraying equipment must be non-contaminating, clean and dedicated to the purpose of the Biodynamic preparations.
3. Wild harvest cannot be certified Biodynamic unless the Biodynamic Preparations, as per this standard, have been applied to the areas to be harvested.
4. Animals are to be born and raised on a Certified Biodynamic farm as part of an indigenous herd. Animals brought onto the farm from non-Biodynamic sources can never be sold as Biodynamic.
5. Certified Biodynamic feed must be fed to Biodynamic livestock

Market overviews

United Kingdom

From 1 January 2021, all organic goods imported from non-EU countries must be accompanied by a valid GB Certificate of Inspection (CoI). The UK no longer uses the EU's Trade Control & Expert System (TRACES) to import organic food. Great Britain retained the EU organic regulations in the domestic legal framework in the UK, although with minor amendments to ensure they are operable. Northern Ireland continues to operate under EU rules and regulations for organics, including TRACES. A GB CoI is required to be sent to the relevant Port Health Authority in Great Britain in order to complete the import clearance process. The GB CoI requires signing by an ACB prior to export from Australia.

The COI and extract COI templates and notes have been amended, specifically box 2 to remove redundant tick boxes. This new template should be used for imports into Great Britain (GB) from 1 September 2023. Consignments that have left the country of export before this date are accepted with the previous COI template. Pease find a copy of the updated template approved by DEFRA here: https://www.agriculture.gov.au/sites/default/files/documents/maa-2024-05-enc-1-great-britain%27s-certificate-of-inspection.pdf

The following information was obtained from the DAFF website:

GB COI process for export from Australia

1. For products certified on or after 1 January 2021, the GB COI is to be completed in advance by the exporter and emailed to the relevant Australian certifying body to verify the consignment is organic.
2. The certifying body signs and stamps box 18 of the GB COI. The endorsed GB COI is then scanned and emailed to the exporter AND the original endorsed GB COI is returned to the exporter.
3. The exporter sends the original endorsed GB COI to the destination address and emails a copy of the GB COI to the importer.

GB COI process for importer on or prior to arrival in GB

4. The importer is to phone or email the GB Port Health Authority (PHA) at least 24 hours in advance of the arrival of the consignment. The importer must also email the GB COI, organic certificate and shipping documents.
5. If the consignment is to be split, the importer shall submit an extract of the certificate of inspection to the relevant PHA.
6. The PHA check documents and carry out any necessary physical checks or testing. If the consignment passes, they endorse by signing and stamping Box 20 or Box 13 of the extract of the certificate of inspection and clear the goods for onward movement. (A copy can be endorsed, as long as the original is also endorsed within 10 working days).
7. If the goods are cleared, the importer shall indicate the number of the GB COI in the customs declaration for free circulation.
8. First consignee collects the goods, signs Box 21 or Box 14 of the extract of the GB COI and ensures the importer receives the endorsed GB COI. The consignee of a batch shall keep the extracts of the GB COI for no less than 2 years.
9. The importer shall keep the original endorsed COI and copies of the endorsed extracts of the GB COI on file for at least 3 years.
10. The organic control body in Great Britain may check GB COI during routine inspections of importers.

Wine Australia has received confirmation that ACO Certification and Southern Cross Certified are ACBs for this market.

European Union

Organic products are regulated by *EU Regulation 2018/848* on organic production and labelling of organic products and *EC Regulation 1235/2008* on the arrangements for imports of organic products. *EU Implementing Regulation 2021/1165* outlines the specific rules applicable to wine. Australia has been recognised as a third country whose rules on organic production and control are equivalent to the European Union's (EU) under the Australia – EU equivalence arrangement, however, this excludes wine. Wine exporters must be certified under an organic standard recognised by the EU.

A number of Australian ACBs are listed under the Australia-EU equivalency recognition. For organic wine exporters, operators need to be certified with either ACO Certification (ACO) or Southern Cross Certified (SXC) who have direct EU recognition for certifying organic wine as equivalent to the EU organic wine regulations. Certification and renewal fees apply.

Specific rules are set for organic winemaking, including a technical definition of organic wine which is consistent with EU organic farming objectives and principles. Organic wine must be made with organic grapes and yeast, however, there are a number of other restrictions that also apply. These include:

- a prohibition on the use of sorbic acid and desulphurisation
- the level of sulphites in organic wine must be lower than their conventional equivalent (depending on the residual sugar content). See the table below

Wine type	Residual sugar	Maximum level of sulphur dioxide
Red wine	< 2 g/L	100 mg/L
Red wine	> 2 g/L ≤ 5 g/L	120 mg/L
Red wine	> 5 g/L	170 mg/L
White/Rosé wine	< 2 g/L	150 mg/L
White/Rosé wine	> 2 g/L ≤ 5 g/L	170 mg/L
White/Rosé wine	> 5 g/L	220 mg/L
Liqueur wine	< 5 g/L	120 mg/L
Liqueur wine	≥ 5 g/L	170 mg/L
Quality sparkling wine	N/A	155 mg/L
Other sparkling wine	N/A	205 mg/L
Other organic wine		Conventional wine limits reduced by 30 mg/L

*sugar is the sum of glucose + fructose

Organic labelling

Products certified by an EU recognised certifying agent may use the term 'organic wine' on their labels in conjunction with the EU leaf logo and the mandatory code number of the certifier. The logo and labelling guidelines can be downloaded here: https://agriculture.ec.europa.eu/farming/organic-farming/organic-logo_en

To qualify for use of the EU logo the following conditions must be met:

- At least 95% of the product's ingredients are of agricultural origin and have been organically produced to a standard recognised by the EU
- Products comply with the control measures of their EU recognised certifying agent
- Labels must declare the name of the producer, and
- Labels must declare the EU code of the inspection body (obtained from your EU recognised certifying agent).

Products in conversion are not permitted to use the EU leaf logo or refer to the product as organic. Wines labelled as organic must have a Certificate of Inspection (COI) validated via TRACEs before it can be accepted at the EU port of discharge. Wine Australia accepts this document for export applications.

EU organic logo



Wine Australia has received confirmation that ACO Certification and Southern Cross Certified are ACBs for this market.

United States of America

The National Organic Program (NOP) is a stand-alone certification program developed by the United States Department of Agriculture (USDA) which came into effect in October 2002 to regulate organic production, processing and marketing in the USA. NOP certification is required for organic wine exporters to access the USA market and the standard can be viewed here: http://www.ecfr.gov/cgi-bin/text-idx?c=ecfr&sid=3f34f4c22f9aa8e6d9864cc2683cea02&tpl=/ecfrbrowse/Title07/7cfr205_main_02.tpl

From 19 March 2024, Australian wine exporters should be aware of the USDA NOP Import Certificate (NOPIC) requirement changes as part of the Strengthening Organic Enforcement (SOE) rulemaking. Wine Australia understands that all operations of the supply chain, except for operations that don't produce/process/repack products, need to be NOP accredited. Organic products imported into the U.S. will require the issuance of an electronic NOPIC. Important considerations are as follows:

- Organic certification requirements for exporters and importers for importing organic product into the USA, and other businesses within the supply chain
- The electronic NOPIC must be included with shipment data, and
- Certified operations will need to develop an organic fraud prevention plan.

A database of eligible USDA-NOP certifiers can be found here:
https://organic.ams.usda.gov/integrity/Certifiers/CertifiersLocationsSearchPage

Labelling category: 'Organic'

Wine in the 'organic' labelling category must be overseen by a certifier, who verifies that the wine meets all appropriate specifications in the USDA organic regulations, such as:

- Yeast must be certified organic unless the desired strain isn't available in organic form
- All agricultural ingredients (such as grapes) must be certified organic except per the National List of Allowed and Prohibited Substances (National List)
- Added sulphites are prohibited, and
- Non-agricultural ingredients must be specifically allowed on the National List and may not exceed a combined 5 percent of the total product (excluding salt and water).

Wine in this category is permitted to use the USDA organic logo.

Labelling category: 'Made with' organic grapes

Wine in the 'made with' labelling category must be overseen by a USDA recognised certifier, who verifies that the wine meets all appropriate specifications in the USDA organic regulations. Unlike 'organic' wine, wine 'made with organic grapes' may contain up to 100 ppm of sulphur dioxide. All grapes must be certified organic, but other agricultural ingredients (such as yeast) are not required to be organic. Non-agricultural ingredients must be specifically allowed on the National List. This category is not permitted to use the USDA organic logo. The TTB has published a document titled 'Labeling Organic Wine'. It can be downloaded from the TTB website here: www.ttb.gov/alfd/alcohol-beverages-labeled-with-organic-claims

Exports without a valid NOP Import Certificate

Effective 1 October 2025, importers may not recondition certified organic shipments that arrive in the United Stated without an associated and valid NOPIC. All organic imports must have a valid NOPIC issued by the exporting certifier prior to the movement of goods. Shipments that do not have a NOPIC associated that arrive after 1 October 2025 will be subject to either immediate reexport, destruction, or donation (with restrictions). For more information, please visit: https://www.ams.usda.gov/rules-regulations/strengthening-organic-enforcement/faq#Organic_Imports

USA organic logo

Wine Australia has received confirmation that ACO Certification and Southern Cross Certified are ACBs for this market.

Argentina

Wine labels may make organic, ecological or biological claims provided the wine has obtained the necessary organic certification. The certification must cover from the grape production chain to the production in the winery. The labels may include the 'Organic Argentina' logo and the name of the authorised certifying entity. Further information should be obtained from your agent.

Brazil

Certified single ingredient organic products may be labelled as an 'organic product'. Products made of more than one ingredient, including additives, in which not all of the ingredients are of certified-organic origin must be labelled in the following manner:

- Minimum of 95% certified organic ingredients = 'organic products'
- Minimum of 70% and maximum of 95% certified organic ingredients = 'products with organic ingredients' (the label must list the proportions of the organic and non-organic ingredients), and
- Products with less than 70% certified organic ingredients are not eligible to be labelled as organic.

All operators in the supply chain must be certified to the Brazilian organic regulation. Brazil uses a mandatory national organic logo for certified organic products that applies to both domestic and imported products. The official label (SisOrg - Selo do Sistema Brasileiro de Avaliação da Conformidade Orgânica) is mandatory, with two versions (one for audit certification and one for the Participatory Guarantee Systems (PGS)) as shown below:

Brazil organic logo



In order for imported organic products to be sold in Brazil, the product must be certified by an organic conformity assessment body accredited by MAPA or the Federal Agency INMETRO. Brazil does not have equivalence agreements with any country. Therefore, anyone wishing to export organic produce to Brazil must be certified by a third-party certification body approved to operate in Brazil. Organic certification must be submitted at the time of product registration.

Canada

Any agricultural product that is labelled organic is regulated by the Canadian Food Inspection Agency (CFIA). The *Organic Products Regulations 2009* were replaced by Part 13 of the *Safe Food for Canadians Regulations* (SFCR) on 15 January 2019. Under the SFCR, products must be certified organic according to the *Canadian Organic Standards* (COS). Imported or interprovincially traded products making an organic claim must be certified under the Canada Organic Regime. This includes products that:

- are labelled as "organic"
- bear the Canada organic logo, or
- declare "contains x% organic ingredients".

Only products with organic content that is greater than or equal to 95% may be labelled or advertised as "organic" or bear the organic logo.

Anyone who imports organic products must be able to present a valid organic certificate when requested at any time, including at the time of import. The organic certificate must be issued by a certification body that is accredited by the CFIA, or by an accredited certification body recognized under an existing organic equivalency agreement between Canada and a foreign country. It is possible to obtain an equivalency agreement with Canada; however, Australia's certification system is not currently recognised. The organic product certificate must include the name of the product being imported, be issued by the Certification Body that certified the product as organic and, must **accompany** each shipment of organic products. However, biodynamic products are not covered by the SFCR. Any biodynamic label claims must be accompanied by a certificate issued by a competent body supporting such a claim.

Imported organic products

Organic products imported from countries with whom Canada has established an equivalency arrangement must be certified by a body accredited by that foreign country and recognised in Canada. Such products are eligible to display the Canada Organic logo. The CFIA has accredited a number of certification bodies located outside Canada that have been accredited to certify organic products under the SFCR.

Exporters wishing to access the Canadian organic market can do so with a USA National Organic Program (NOP) certification and an equivalence attestation from their Australian organic certifier. According to Southern Cross Certified (SXCA), in order to be sold, labelled, or represented as organic in Canada, organic products must meet the following additional requirements:

- Agricultural products produced with the use of sodium nitrate shall not be sold or marketed as organic in Canada
- Agricultural products produced by hydroponic or aeroponic production methods shall not be sold or marketed as organic in Canada, and

- Agricultural products derived from animals (with the exception of ruminants) must be produced according to livestock stocking rates as set out in the Organic Production Systems General Principles and Management Standards.

Written documentation is required to verify that the requirements listed above have been met. These attestations can be made by either the exporter or by SXCA. All products that are produced under the terms of the USA-Canada Organic Equivalence Arrangement must be accompanied by documentation stating "certified in compliance with the terms of the USA-Canada Organic Equivalency Arrangement". More information can be found here: https://inspection.canada.ca/en/food-labels/organic-products/equivalence-arrangements/uscoea-overview

Canada organic logo



Imported products that bear the logo must include:

- the statement 'Product of', immediately preceding the name of the country of origin, **or**
- the statement 'Imported', in close proximity to the logo

These statements must appear on the label in both French and English. For more information, please visit: https://inspection.canada.ca/en/food-labels/labelling/industry/organic-claims#c5

Wine Australia has received confirmation that ACO Certification and Southern Cross Certified are ACBs for this market.

Chile

Chile's technical standard (*Law No. 20*,089) on agricultural organic products came into force in 2016. Imported organic products may be marketed in Chile provided the SAG recognises the organic production standards in the country of origin as equivalent to Chile's *Organic Standard*. This may be achieved by an equivalency agreement between Chile and the relevant authority in the country of origin. To date, only the EU has gained such equivalency. Only countries which have obtained equivalency are permitted to use the Chilean official seal.

To import Australian wines with organic claims, the importer must submit to SAG:

- A copy of the organic certificate for the wine
- Evidence that the organic certifier is accredited by a DAFF ACB (the evidence may require a transaction certificate in a format established by the SAG), and
- any other information deemed necessary by SAG to prove the validity of the organic claim; this may include expert reports on the production standards and control measures applied in the country of origin.

Wines made from 100% organic grapes can be labelled as 'Organic Wine' on the main label of the bottle. The name of the organic certification body must be indicated on the back label.

China

Products may only be labelled as organic if they have been produced and processed in accordance with the requirements of the China *Organic Standard GB/T 19630-2019 Organic Products – Requirements for Production, Processing, Labelling and Management System* and certified in accordance with the standard. Chinese certification systems and foreign organic certification systems are not mutually recognised.

Organic products that have not been certified by China or products that have only been certified by an overseas organic certifying body cannot be labelled as 'organic' or 'in-conversion to organic' or other labelling terms claiming to be organic.

In order to ensure the quality of imported organic products, and to reinforce the regulation on organic produce, Chinese authorities verify consignments in accordance with the *Implementing Rules on Certification of Organic Products 2025* (see note below). The *State Administration for Market Regulation* (SAMR) is the responsible authority for managing organic food certification and accreditation, including the issuance of national standards and certification regulations for organic food.

If imported products are declared as organic, or if imported products are found at inspection to be labelled as 'organic' on their packages, labels, instructions or promotion materials, import verification shall apply which includes:

- verification of the certificate and logo
- consistency evaluation between the product and its label
- determination of whether the product logo used is within the product scope
- for single and multiple entries, verification of the quantity identified on the certificate, and
- determination of compliance of any dual logo requirements.

A Chinese organic certificate can be verified using China's Food and Agriculture Products Certification Information System. Chinese port officials utilise a 'case-by-case' reporting system based on the entry of organic products. Each batch of imported organic products is reported to the Certification Supervision department within three days of inspection. Information reported includes inspection number, product name and quantity (weight), trading value, organic certificate number and the result of the inspection.

If imported organic products have not received a Chinese organic certificate, but display 'organic' on product packages, labels, instructions, or promotion materials, it is reported as a 'major issue'. Organic products that have not been issued a Chinese organic certificate can be imported as conventional products after they have been modified and comply with the relevant regulations and standards. If this is not possible, these products are destroyed or re-exported.

2026 update to Implementation Rules for Organic Product Certification

From 1 January 2026, certification bodies will be required to conduct organic product certification activities in accordance with a new version of the "Implementation Rules for Organic Product Certification". The new rules, which replace the 2019 version, introduce stricter compliance standards for certification application, inspection, testing, post-certification management, and traceability. Changes relate mostly to certification bodies and exporters should contact ACO for further information. Relevant changes include:

- Increased reporting requirements - Certification applicants must now submit environmental monitoring reports for their production sites, including water and soil tests. Testing reports for processing water should not be older than 12 months. Other monitoring reports should not be older than 24 months.
- Newly defined terms - "Not detectable" has been defined to mean the test result is lower than the detection or quantification limit of the determined detection method. If no defined limit exists, the pesticide residue test result should be lower than 0.01 mg/kg.
- Increased inspection frequency - Unannounced on-site inspections are now required annually on at least 5% of certified organizations and at least 10% of certified organizations that have not yet used the organic product certification mark.
- Further guidance on traceability - Certified organizations should establish a traceability system related to sales certificates and organic codes that achieves full-process traceability from raw materials to finished products.

Australian certification

According to China National Accreditation Service for Conformity Assessment (CNAS), there are a number of certification agencies in China approved to certify organic labels. ACO have partnered with Chinese certification company China Organic Food Certification Center (COFCC) to offer certification to the Chinese *Organic Regulation GB/T 19630-2019*. They can offer access to a Chinese Inspector based in Australia to ensure timely and cost-effective certification for exporters of organic products to China. It typically takes three to six months and over AUD $10,000 to apply for and obtain a Chinese organic food certificate.

The Chinese *Organic Regulation GB/T 19630* requires certification of the entire supply chain from farm through to manufacture. Certification includes submission and review of application documents and an audit of the facility. COFCC completes a review and issues certification. Re-certification requires a new application and audit. According to the ACO website, the following documents are required for certification:

New application

- Application form
- Questionnaire
    - Documents required
        - Business licence
        - Food licence (if applicable)
        - Map (locational, farm/processing/storage)
        - Water test, soil and product test results
        - Organic management plan
            - Quality Management plan
            - Environmental management plan
            - Procedures and templates
        - Sample records of inputs, seeds, planting, harvest, sales, livestock, cleaning, pest control, ingredient purchases, ingredient transport, product recall, complaints, staff training, internal audits, production records,
        - Pictures of the business

Recertification

- Application form
- Recertification application form
- Documents and records as above

Chinese organic logos

Hong Kong

Consumers in Hong Kong are becoming more aware of the adverse effects of chemical fertilizers, preservatives and pesticide residues in food. As such, biodynamic, natural, vegan-friendly, organic and sustainable products are seeing significant growth in Hong Kong. Domestically, Hong Kong has approximately 130 organic-certified farms, aqua-farms and food processing plants, however, local suppliers have difficulty meeting demand. Hong Kong consumers have the desire and capacity to pay for high-quality imported organic food and wine.

Currently, Hong Kong has not imposed any legislation regarding organic certification and labelling, for local or imported organic products. Australian wine producers should follow domestic organic labelling rules and consult with their importer regularly for any changes.

India

A Mutual Recognition Arrangement (MRA) on organics equivalence between India and Australia came into effect on 24 September 2025. Under the MRA, Australian organic wines certified to the National Standard may be exported to India and marketed as organic without requiring certification under India's National Programme for Organic Production (NPOP). Labels of organic wines exported from Australia to India must display the logo of the ACB that certified the wines. Australian ACBs must:

- ensure that every consignment of organic goods sent to India is accompanied by an OGC in the prescribed format
- ensure that the product is included within the scope of the MRA, and
- treat non-compliant products/consignments as conventional if non-compliance is found and apply disciplinary measures as per the Sanctions section in the National Standard.

The procedure for export of organic products from Australia to India under MRA is as follows:

The export of organic products to India will comply with the following requirements to ensure certification compliances, integrity and safety of organic products through process certification, labelling etc.

1. Adherence to National Standard requirements with respect to the crop production, handling and trading requirements to ensure the integrity of the organic products exported. In addition, exports will comply with the food safety requirements as applicable against the *Food Standards Australia New Zealand Act 1991*, the Food Standards Code and relevant State and Territory regulation.
2. The Organic ACBs recognised under the *Export Control (Organic Goods) Rules 2021* will ensure that every consignment of organic goods destined to India is accompanied by an OGC in the prescribed format.
3. Ensure that the product is within the scope of arrangement.
4. The Certification Bodies for export to India will treat the noncompliant product/lot as conventional if non-compliance is found and will apply disciplinary measures as per the Sanctions section in the National Standard in such events.
5. Organic agricultural products exported from Australia to India must include on the label a logo from an Australian ACB approved by DAFF.

Only OGCs issued after the promulgation of this procedure on 24 September 2025 are valid for trade in organic agricultural products between Australia and India.

Food Safety and Standard Authority of India's organic logo



Indonesia

Processed foods that meet Indonesia's organic requirements may use the words organic and Indonesia's organic logo on their labels as below. Domestic and imported organic food must have an organic certificate issued by an Indonesian Organic Certifier or a Foreign Organic Certifier domiciled in Indonesia and

accredited by National Accredited Committee (KAN). Imported organic product is also allowed to have an organic certificate issued by the certifier in the country of origin that is recognised by KAN. Foreign organic logos can be placed next to the Indonesian logo.

Indonesian organic logo



Israel

Israel follows European Union organic standards and requirements. Israel's *Organic Standard* is contained in the *Law for the Regulation of Organic Produce*; however, it is not mandatory for imported organic food to be certified against this standard unless the imported product wishes to use Israel's uniform organic symbol. In such cases, applications must be submitted to Israel's Plant Protection and Inspection Service (PPIS). Refer to the EU market overview for further details.

Japan

From 1 October 2025, the organic equivalence agreement between Australia and Japan was expanded to include alcoholic beverages. In Japan, the Japanese Agricultural Standards (JAS), established by the Ministry of Agriculture, Forestry and Fisheries (MAFF), have permitted organic alcoholic beverages to display the JAS seal since 1 October 2022. Under the JAS, products that do not carry the organic logo cannot be labelled as "organic".

Accordingly, from 1 October 2025, all Australian-certified organic alcoholic beverages sold in Japan and labelled as "有機" ("organic" in Japanese) or "organic" must carry the JAS organic logo. JAS-certified importers in Japan are responsible for ensuring that products are correctly labelled. For further guidance, please refer to the MAFF JAS logo flowchart and the JAS questions and answers document.

The DAFF Manual of importing country requirements (Micor) highlights the following key points of the equivalence agreement:

- Australian certified organic products can be exported to Japan, on the condition they are grown or processed in Australia and accompanied by an OGC.
- If OGCs are issued under mutual recognition, they must include the name and address of the ACB who certified the organic operator and the ACB issuing the OGC. These details must be recorded in the 'certified producer(s) or manufacturer(s) details' section of the OGC.

The MAFF guidance website also specifies:

- Organic agricultural products and processed products from countries with systems recognised as equivalent to JAS may be labelled with the organic JAS logo and sold in Japan.
- A certificate issued by a government agency or an organization in the country with recognized organic equivalency is required.
- A JAS-certified importer in Japan then affixes the JAS logo to imported products, enabling them to be sold as "organic" in Japan.

Wine Australia has received confirmation that ACO Certification, Bio-Dynamic Research Institute, Southern Cross Certified and Organic Food Chain are ACBs for this market.

Korea

The Korean Ministry of Agriculture, Food and Rural Affairs (MAFRA) establishes and enforces regulations pertaining to overall agricultural policy and quarantine inspection of agricultural products, including livestock, dairy, and forestry products. The National Agricultural Product Quality Management Service (NAQS) is responsible for setting quality standards and grades for agricultural products, enforcing country of origin marks, and enforcing organic labelling in the marketplace. The NAQS also provide organic certifier accreditation for both non-processed organic produce and processed organic products, and organic certification for unprocessed organic produce. In addition, the NAQS determines organic equivalency with foreign countries.

The Korean *Promotion of Environment-friendly Agriculture and Fisheries and Management and Support for Organic Food Act* provides the legal basis for MAFRA's organic certification program for both fresh produce and processed food products and equivalency for processed organic products. Australia has not as yet obtained an agreement with Korea.

Please visit the webpage of ACO more information: https://aco.net.au/certification-services/korea-standards/
The Korean organic logo may be used on products compliant with the Korean *Organic Standards*. The logo can be obtained from ACO.

Korea organic logo



Wine Australia has received confirmation that ACO Certification is an ACB for this market.

Malaysia

The Malaysian Ministry of Health (MOH) has advised us that the Organic Certification Scheme (MyOrganic) is primarily targeted to domestic businesses seeking to obtain Malaysian organic certification. Further information, including the current guidelines (in Malay) can be found on the MOH website here: https://hq.moh.gov.my/fsq/organik

For imported food, MOH accepts organic certification from exporting countries, including organic certification for Australian wine. Wine Australia understands that border officials may request a copy of the Australian OGC when imported wine enters Malaysia. MOH has advised that wines must meet the requirements of the organic food labelling categories, as stated below:

Criteria	Logo and labelling
Products that contain 100% organic ingredients	Logo of organic food certifier An organic statement such as '100% organic'
Products that contain at least 95% organic ingredients	Logo of organic food certifier An organic statement List of organic ingredients on the panel
Products that contain less than 95% but more than 70% of organic ingredients	Logo of organic food certifier A statement such as 'produced with organic grapes'

Mexico

Mexico has developed legislation for the certification and inspection of organic products. In December 2020, Mexico announced that organic imports must be certified to *Mexico's Organic Products Law* (LPO) or a standard recognized as equivalent beginning 26 June 2021.

In the absence of an equivalency agreement between the Australian and Mexican governments, exporters can apply for certification under Mexico's organic scheme. The scheme is regulated by the National Health Service for Food Safety and Quality (SENASICA). A list of LPO certifiers can be found on the SENASICA website. Further information about Mexico's organic program can be found here: https://www.gob.mx/senasica/documentos/39618

Mongolia

Mongolia's framework for organic food is outlined in the *Law on Organic Food 2016*. The following table is extracted from Mongolia's list of substances used in organic agricultural industry and industrial food production (Annex 2 to Order A/09 of the Minister of Food, Agriculture and Light Industry of 15 January 2018) and applies to organic wine production.

INS	Name of product or substance	Specification maximum	
		Function	Application scope
170	Calcium carbonate	Not for colouring purposes	GMP
184	Tannic acid	-	GMP
220	Sulphur dioxide	Used only for wine production	GMP
224	Potassium metabisulfite	Used only for wine production	GMP
270	Lactic acid	-	GMP
290	Carbon dioxide	-	GMP
296	L-Malic acid	-	GMP
300	Ascorbic acid	-	GMP
330	Citric acid	-	GMP
334	Tartaric acid	Used only for wine production	GMP
342	Ammonium phosphate	-	0.3 g/L
400	Alginic acid	-	GMP
402	Potassium salts or alginic acid, potassium alginate	-	GMP
406	Agar	-	GMP
407	Carrageenan	-	GMP
414	Acacia gum (gum Arabic)	-	GMP
428	Gelatin		GMP
440	Pectin	-	GMP
466	Sodium carboxymethyl cellulose	-	GMP
501	Potassium carbonate	-	GMP
517	Ammonium sulphate	Used only for wine production	0.3 g/L

551	Silicon dioxide (amorphous)	-	GMP
938	Argon	-	GMP
941	Nitrogen	-	GMP
948	Oxygen	-	GMP
-	Activated carbon	-	GMP
-	Casein	Used only for wine production	GMP
-	Cellulose	-	GMP
-	Isinglass	Used only for wine production	GMP
-	Perlite	-	GMP
-	Caramel	-	GMP
E220	Potassium sorbate	-	GMP

Labels of certified food products and raw materials specified in the *Law on Organic Food 2016* may be marked as 'organic', 'pure natural' or 'naturally pure'. No Australian certification agencies have been approved under the Mongolian standard as yet. Further information can be found here: organic.gov.mn/#/home

New Zealand

There is no official standard set for organic food products in New Zealand. In Australia, the *Export Control (Organic Goods) Rules 2021* are made under the *Export Control Act 2020*, but organic goods for export to New Zealand are not prescribed under this Act.

Australian Export Controls require that products exported as organic be certified by an ACB. However, by virtue of the *Trans-Tasman Mutual Recognition Agreement*, an OGC issued by a DAFF approved certifying body is not a requirement for the export of organic products to New Zealand, unless it is required by the importer. Australian products certified by an ACB can lawfully be sold as organic in New Zealand because they are unlikely to fall foul of the New Zealand consumer law.

In New Zealand, marketing claims and use of the term 'organic' on food labels is controlled through the *Fair Trading Act 1986*. This means that:

- representations about food must be truthful and accurate, and they must not mislead a consumer
- you must be able to demonstrate that products labelled as 'organic' are produced organically, and
- if you claim that your products are 'certified organic', you must be able to back this claim up with a certificate.

There are no mandatory labelling requirements for organic products imported into New Zealand. Marketing food domestically in New Zealand as 'organic' is regulated by the Commerce Commission. Further information on importing organic products can be found here: www.mpi.govt.nz/importing/food/organics/steps-to-importing

Peru

SENASA (the Ministry of Agriculture and Irrigation) administers *Supreme Decree 010-2012-AG* which registers and approves accreditation bodies for organic production. *Supreme Decree 061-2006-AG* establishes the National Registry of Organic Production Accreditation Entities (NROPA). Under the technical regulations for organic production (*Supreme Decree 044-20006-AG*), foreign organic products must comply with the Peruvian *Organic Standard* and be certified by an authorised entity of the NROPA.

In order to export wines with organic claims to Peru, exporters must provide their importer with their organic accreditation status in the country of origin in order to obtain SENASA's validation.

Singapore

Labels must not include the word 'organic', or any word of the same significance, unless the food is certified organic under an inspection and certification system that complies with s 6.3 of the *Codex Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods* (GL 32-1999) or a similar system approved by the Singapore Director-General.

Switzerland

Australia has obtained equivalency recognition for Plant and Plant product (excluding wine) by the Swiss Federal Department of Economic Affairs, Education and Research. Since 1 January 2019, Switzerland uses the EU TRACEs program and requires a validated Certificate of Inspection (COI). Further information relating to Swiss import requirements of organic products can be found at the following DAFF website: https://micor.agriculture.gov.au/organics/Pages/switzerland/switzerland.aspx

All imports to the EU (including Switzerland) must have an EU Certificate of Inspection (COI) electronically submitted/ received through EU TRACES. Manual COIs are not permitted. A number of ACBs are listed under the Australia-EU equivalency recognition. For organic wine exporters, operators need to be certified with either ACO Certification (ACO) or Southern Cross Certified (SXC) who have direct EU recognition for certifying organic wine as equivalent to the EU organic wine regulations. Certification and renewal fees apply.

Switzerland does not have an official organic logo. Products sold as organic may use any logo for which they are compliant with the associated standards. If the EU seal is used, you must comply with all EU labelling requirements. Switzerland's *Organic Standard* lists the permitted products and substances, practices and processes for wine production. The standard can be viewed here: https://www.fedlex.admin.ch/eli/cc/1997/2519_2519_2519/en

Taiwan

Australia-Taiwan Organic Equivalency Arrangement

Following representations by the DAFF, a bilateral organic equivalency arrangement entered into effect on 23 January 2020. The arrangement established regulatory requirements for organic produce sent from Australia to Taiwan and vice-versa.

Australian exporters of organic products must submit an application to the central competent authority (the Council of Agriculture, Executive, Taiwan) and obtain an approval number for labelling. Products must be labelled with the approval number before being sold in Taiwan.

Australian agricultural products are not allowed to use the Taiwan agricultural organic logo because Taiwan's legal requirements only permit the logo to be used for products produced in Taiwan. Products produced before 23 January 2020 are accepted provided, they are accompanied with a valid organic produce certificate and any other export certification. Agricultural products that are produced in the organic conversion period or processed products that use agricultural products produced during the organic conversion period as raw material or an ingredient are not included in the scope of the equivalence arrangement.

Taiwan has a zero tolerance for residues (prohibited chemicals) in organic products. Accordingly, ACO requires testing to verify this prior to export of product to Taiwan. Operators have an option of testing each

batch for export or alternatively a pre-determined testing regimen based on documented risk assessment of their supply chain.

Imported organic product

On 30 May 2018, Taiwan passed a law to govern organic agriculture called the *Organic Agriculture Promotion Act*. This Act entered into force on 30 May 2019 and ceased to recognize all other organic systems as equivalent unless a bilateral organic equivalency agreement is in place. On 23 January 2020, Australia and Taiwan reached an organic equivalence arrangement that allows organic products certified in Australia or Taiwan to be sold as organic in either market. The rules for imported organic products are laid out in the *Regulations for Managing and Reviewing Imported Organic Agricultural Products*. More information can be found here: https://www.afa.gov.tw/eng/index.php?code=list&ids=497

Before agricultural products are to be sold, labelled, displayed or advertised as organic, the importer shall apply for the imported organic agricultural product review by completing an application form. The importer must apply to the central competent authority to issue the approval document, pay the review fee and attach photocopies of the following documents (stamped with seals of the importer):

1. Natural person's identity document, or establishment registration document of business or legal entity or business registration document
2. A document demonstrating that the agricultural products have been certified as organic
3. A document demonstrating that the foreign certification body that issues the aforementioned document is accredited by a country or WTO member promulgated by the central competent authority as organic equivalent with the ROC, except those foreign certification bodies that are registered with the central competent authority
4. The declaration with its import and export permit blank filled with the pre-generated number of the approval document, or the slip of import declaration
5. A certificate of quarantine inspection or a document of quarantine compliance issued by the animal or plant quarantine authority, except for those items that are exempted from the quarantine requirement
6. The ingredient ratio table of processed product, except for those certificates that extend the ratio content of organic ingredients, and
7. Other documents required by the central competent authority.

Where the documents are not in Chinese, a Chinese translation stamped with seals of the importer shall be provided. The central competent authority issues an approval document to the applicant when the applicant passes the imported organic agricultural product review. The approval document should state the following:

1. The name and address of the importer
2. The name of the foreign operator
3. The name, batch number and package specification of the products
4. The weight or volume of the products
5. The name of the certification body, and
6. The number of the approval document.

Application fees apply. Penalties apply for non-compliance with these regulations.

Labelling

Organic Agricultural Product and Organic Agricultural Processed Product Certification Management Regulations specify that the container or packaging of organic agricultural products and organic agricultural processed products shall include the following statements at the time of sale:

1. Product name

2. Names of ingredients
3. Name, address and telephone number of the agricultural product operator
4. Place (country) of origin, except when the address of the production factory or certification site is labelled in a way that the place (country) of origin of the product can be identified
5. Name of the certification body
6. The certificate number of the organic agricultural product certification, and
7. Other items that are required to be labelled in accordance with other labelling regulations or as announced by the central competent authority.

The product name shall contain the word "organic". The names of ingredients are not required when they are identical to the product name. The labelling of country of origin shall be determined and labelled in accordance with the following requirements:

1. The place (country) of origin shall be that of the ingredient accounting for no less than 95% of the product content or of the three ingredients with the highest percentages, and
2. The labelling shall be marked in a visible place of the packaging or containers.

The labelling of the name of the certification body shall be marked in a visible place of the packaging or container. Where the certification body mark is labelled, labelling of the name of the certification body is not required.

Wine Australia has received confirmation that ACO Certification and Organic Food Chain are ACBs for this market.

Vietnam

The Ministry of Science and Technology administers the TCVN 11041-1:2017 National Standards on Organic Agriculture which standardised the production, cultivation, processing and labelling of organic products. This standard is supported by *Decree 109/2018 on Organic Agriculture* which regulates the production, certification, labelling, logo, traceability and inspection of organic products and *Circular 16/2019/TT-BNNPTNT detailing Decree 109/2018/ND-CP on Organic Agriculture*.

For imported products, Vietnam recognises organic certifications from Australia. Wine Australia understands that Vietnam has the same import requirements for both organic and conventional products. Further advice on the application of the Vietnamese *Organic Standards* to Australian products should be obtained from your importer.

Contacts

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About Wine Australia

Wine Australia empowers the success of the Australian wine sector through Research, Innovation and Adoption to enhance global competitiveness and meet the challenges of tomorrow, today; Market Development to increase the demand and premium paid for Australian wine; and Regulatory Services to safeguard Australian wine's integrity and uphold the sector's reputation.

Wine Australia is funded by the sector, for the sector, through grapegrower, winemaker and exporter levies and user-pays charges, with matching funds from the Australian Government for research and innovation. Established under the Wine Australia Act 2013, it is a Commonwealth Government statutory authority.