



## Labelling of Organic Food Products and Guidelines on use of the OF&G / EU logos

### Organic certification

If you produce or prepare organic food and you want to sell or label it as organic, you must be certified by one of the organic control bodies, such as OF&G.

Once certified, you can label products 'organic' as long as:

- at least 95% of the agricultural ingredients are organic\*
- all organic products packed and/or labelled within the EU must carry the agricultural place of origin and code of the relevant control body; for OF&G this is GB-ORG-02. The code must be in the same visual field as the organic logo of the EU;
- in the list of ingredients the organic items must be clearly differentiated from those that are non-organic
- there must not be any claim that the organic nature of the product makes it safer, taste better or be healthier than a non-organic product.

Please see Page 4 for guidelines on use of the EU logo.

\*Agricultural ingredients are ingredients of animal or vegetable origin, and include milk, meat, cereals etc but exclude minerals, water etc. These other ingredients should come from the lists of Approved Ingredients, Additives or Processing Aids in Section 10 of the OF&G Organic Standards & Certification Manual.

**In addition to the organic standards, you must also comply with all relevant food labelling legislation.**

### UK law says that you must show the following information on product labels:

- the name of the food;
- a 'best before' or 'use by' date (or instructions on where to find it);
- any necessary warnings;
- net quantity information;

- a list of ingredients (if there is more than 1);
- the name and address of the manufacturer, packer or seller
- the country of origin, if required;
- the lot number or use-by date;
- any special storage conditions;
- instructions for use or cooking, if necessary.

### New Suppliers / Ingredients

Please note that if you take on any new suppliers or ingredients at any time you must inform OF&G and submit a valid certificate and trading schedule. You must also notify OF&G if there is a recipe and/or label change and supply new labels and recipes (SIPS/MIPS).

### Label Approval

All updated and new artwork / labels must be approved by OF&G **BEFORE** committing to print. Pdf proofs can be sent to [labels@ofgorganic.org](mailto:labels@ofgorganic.org), giving your registration number in the subject line. When submitting the proofs, the size of the EU leaf logo in mm must also be supplied.

If the labels are approved they will be stamped and a copy sent back to you for your records. If they are not approved you will be informed where the non-compliance is for rectification.

Please note that we only check that your labels comply with the regulations for organic standards. We suggest that you also contact your local trading standards office with regards to statutory labelling requirements before printing takes place.



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SY4 3AG



01939 291 800



@ofgorganic



info@ofgorganic.org



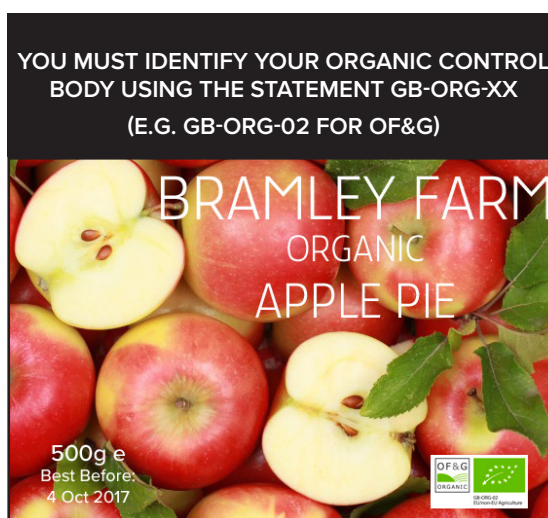
/organicfarmers



ofgorganic.org

Example of a label for an organic apple pie	
Product Name	Bramley Farm Organic Apple Pie - Ready to Eat
Product Description:	Not needed if self explanatory
Weight: (see note 1)	500g e
Recommended Storage Conditions:	Store in a refrigerator at 2° C to 4° C
Best Before Date: (see note 2)	If this is not clearly visible on the main label there must be a note stating where it is; e.g. 'For best before date see side of pack'
List of Ingredients (water and salt are not agricultural ingredients so cannot be organic. Corn starch is a permitted non-organic ingredient) (See note 3 for 'quid' information)	Ingredients: Organic apples (45.5%), Organic wheatflour, Organic margerine, Organic sugar, Water, Corn starch, Organic spices (Cinammon, Cardamom), Salt or Ingredients: Apples* (40%), Wheatflour*, Margerine*, Sugar*, Water, Corn starch, Spices* (Cinammon, Cardamom), Salt * indicates organically produced ingredient
Usage Instructions:	Ready to eat. To serve warm, heat in an oven at 180° C / Mark 5 for 15 minutes
Nutritional information:	This is voluntary, but if you decide to give details, there are specific formats that must be used.
Code of Control Body (obligatory for food and feed products):	This is placed above the place of origin of agricultural raw materials in the same field of vision as the EU logo - see Page 4
EU logo:	See specific information on Page 4
Control Body logo:	See specific information on Page 3
Contact details for manufacturer, seller or packer:	Bramley Farm, Braeburn, Shropshire, SY6 1BN
Traceability	Normally the date code of the product will provide traceability, but if not, a batch code should be used in addition
Other information:	There is no limit, other than space, on any other information you wish to provide, (e.g. your commitment to organics or details of your farm) as long as its not misleading or untrue.

For non-food products such as textiles and health products, the code GB-ORG-02 should not be used, because these products are outside the scope of the EC Organic Regulation (EC) 834/2007.



**Note 1** – Most products are packed to average weight and this is signified by the “e”. Your Trading Standards officer will explain the average weight regulations and that certain products (e.g. bread, jam) have to be packed to specified weights. You will have to keep records to prove that products have been packed to these weights.

**Note 2** – A “Best Before Date” is used for products that may be stale etc. but will not damage health if eaten after that date.

A “Use By Date” is used for products that may be dangerous if eaten after that date (e.g. prawns, meat).

**Note 3** – QUID or quantitative ingredient declaration. It is necessary to quantify the apple content because this “characterises” the food. If the product name or description suggested there were other characterising ingredients e.g. “made with butter” or “spicy apple pie with ginger” the quantity of butter or ginger would also have to be stated. This would also be necessary if pictures of any characterising ingredients were on the label.

**Note 4** – In cases where production and processing involve more than one control body (CB), the CB inspecting the last process in the chain must be identified on the label.

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# Guidance notes on use of the OF&G logo

The OF&G logo has been designed as a unit and must not be recreated. Copies of this logo can be obtained from OF&G by emailing **Angela Norman on [angela@ofgorganic.org](mailto:angela@ofgorganic.org)** - it is not available on our website. Please also make sure that you read and understand the RD90 Declaration and Licensing Agreement for Organic Certification that you sign annually with particular reference to Section 6 on Use of the OF&G logo and Section 7 on Cancellation or Suspension of Certification.

## Colour Palette

RGB 169 / 201 / 56

CMYK 50 / 0 / 100 / 0

Pantone 376C



376c



70%

Pantone 426C



426c



70%

## Acceptable colours



## Logos Usage Do's

1. Leave a clear space equal to 1/10 of the edge of the logo around the logo, and do not place any drawing or writing in this space.
2. The logo must be legible
3. The logo must be clearly visible
4. Permission to use a very small size should be obtained from your certification officer at OF&G. This is for use on very small packaging for instance.
5. Use the acceptable colours.

## Logo Usage Don'ts

1. Don't change the orientation of the logo
2. Don't use a bevel or emboss it
3. Don't crop the logo
4. Don't add any effects, such as a drop shadow, to the logo
5. Don't stretch or squeeze the logo
6. Don't change the typeface
7. Don't change the colours to anything other than the acceptable colours without approval from your certification officer.
8. Don't place it on a background that affects the legibility of the logo



The logo will be supplied via email as pdf and eps files.

For your organic business

# Guidance notes on use of the EU logo

In July 2010, the Organic EU logo was introduced throughout the European Union. The use of the EU logo is mandatory for all pre-packaged organic products that have been produced in any EU Member State.



The EU logo shall comply with the model shown.

The reference colour in Pantone is Light Green 376, CMYK: 50 / 0 / 100 / 0 and RGB: 169 / 201 / 56. The EU logo can also be used in black and white as shown, only where it is not practicable to apply it in colour.



If it is used in colour on a coloured background, which makes it difficult to see, a delimiting outer line around the logo can be used to improve contrast with the background colours.

In certain specific situations where there are indications in a single colour on the packaging, the EU logo may be used in the same colour.

This EU logo will be mandatory where a product has at least 95% organic agricultural ingredients. The logo cannot be used if less than 95% of the content of agricultural ingredients of a product have been produced organically.

The logo and user manual can be downloaded from:

<http://ec.europa.eu/agriculture/organic/downloads>

## Control body codes

- All organic products packed and/or labelled within the EU must carry the code of the relevant control body;
- For OF&G this is GB-ORG-02;
- The control body code must be used on all produce packed, or packed and labelled. This must be in the same visual field as the EU logo.

## Place of origin

There must be an indication of the place of origin of the agricultural raw materials, taking one of the following three forms:

- Where ingredients originate from within the EU the product must be labelled as 'EU Agriculture';
- Where ingredients originate from outside the EU the product must be labelled as 'Non-EU Agriculture' ;
- Where ingredients originate from both inside and outside the EU the product must be labelled as 'EU/Non-EU Agriculture'.

The indication 'EU' or 'non-EU' may be replaced or supplemented by the country of origin in the case where all agricultural raw materials of which the product is composed have been farmed in that country. For the 'EU' or 'non-EU' indication, small quantities by weight of ingredients may be disregarded provided that the total quantity of the disregarded ingredients does not exceed two per cent of the total quantity by weight of raw materials of agricultural origin.

The Place of Origin details must be used on all produce packed, or packed and labeled and must appear immediately below the control body code number.



GB-ORG-02  
UK Agriculture

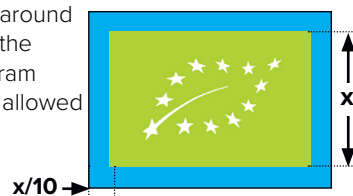


GB-ORG-02  
EU/non-EU Agriculture

## Guidance notes on using the OF&G logo with the EU logo.

Key points to consider:

- The OF&G logo cannot be more dominant than the EU logo;
- The EU logo must have a height of at least 9mm and a width of at least 13.5mm;
- The proportion ratio height:width shall always be 1:1.5;
- There must be a clear space around the logo equivalent to 1/10 of the height of the logo – see diagram right (no writing or drawing is allowed in this clear space).



## Examples of Logo placement

### One: These formats can be used if:

- 95% agricultural ingredients are organic;
- all agricultural raw materials have originated within the UK;
- the product is packaged and/or labelled within the UK and is certified as organic by OF&G.



*Example: Apple pie with all organic ingredients sourced from within the UK. Packed in the UK by an operator certified with OF&G.*

### Two: These formats can be used if:

- 95% agricultural ingredients are organic;
- all agricultural raw materials have originated within the EU;
- the product is packaged and/or labelled within the UK and is certified as organic by OF&G.



*Example: Apple pie with all organic ingredients sourced from within the UK and France. Packed in the UK by an operator certified with OF&G.*