

## Rules on labelling of organic products

The **labelling** is realized according to the following principles by the organizations authorized by the Ministry according to the provisions of the “**Regulation on Principles and Application of Organic Farming**”.

The rules related to labelling of organic products are described as follows:

a) On the final product label;

1) Name and certificate status of the product shall be written.

2) Harvest year, production date of the product, producer and that it has been produced in compliance with this Regulation shall be stated.

3) As indicated in this **Annex** (see attached pages – Annex 2 - A, B, C and Annex 3 of the Turkish Regulation), the organic product logo shall be used on organic products marketed domestically.

4) Name, code number, certificate number and logo of authorized institution shall be stated.

5) Ingredients in the product shall be listed according to decreasing order of their rates.

6) Place of origin of the product shall be written.

7) Production place, date and expiration date of the product shall be stated.

8) Label information in Turkish shall be written on imported products.

b) That the word “organic” is used on the label of crop is equivalent to the use of “ecological”, “biological”.

c) It shall not be used that statement “it has been produced, prepared, processed, packaged and stored in compliance with the regulation” on the products not raised in compliance with this regulation. Label and package design of inorganic crops shall not resemble the label and package of organic products. For such products, brand, patent and registration shall not be taken as organic agricultural products. Some prefixes such as “bio, biyo, eco, eko, org” that will cause to unfair competition and give organic product impression to consumers’ mind, shall not be used.

d) If a product has the following conditions, it is labelled as organic crop.

1) In case the product is produced or imported in compliance with this Regulation,

2) In case the following conditions are met in processed products,

Minimum 95 percent of agricultural products or their varieties in the product shall be produced or imported in compliance with this Regulation.

Other inorganic and agricultural originated ingredients in the product shall lie down in this Regulation, Annex-2, Part (C) (see attached Annex-2).

If it is required that the product uses non-agricultural originated comestible, it shall only consist of non-agricultural originated additive comestibles listed in Annex-2, part (A) of this Regulation (see attached Annex-2).

If it is required that agricultural originated products or their varieties are processed, it shall be processed by the products listed in Annex-2, part (B) of this Regulation (see attached Annex-2).

e) A transitional product is labelled as a conversion product only if it has the following conditions:

1) It shall be a conversion product in compliance with this Regulation.

2) It shall be complied with the transitional period during minimum 12 months before harvest.

3) The words of “Organic” and “conversion period” in the sentence of “it is the product of organic farming transition period.” on the label of product shall be printed in the same colour, size and font.

f) Label of the processed product of which minimum 70 percent contains organic products shall have the following conditions:

1) In order to be stated that it has been produced by organic agriculture method in the ingredients, minimum 70 percent of agricultural originated ingredients or their varieties shall be organic crop produced in compliance with this Regulation or imported organic crop produced in compliance with the rules which are equal to this Regulation. The statement “it has been produced by organic farming method” shall be used for organic ones in the ingredients with X percentage rates of their components; this statement and other substances in the ingredients shall be printed in the same colour, size and font.

2) Other agricultural originated substances which are not be produced organically and included in the processed product shall lie down in Annex-2, part (C) of this Regulation (see attached Annex-2).

3) Processed product shall include non-agricultural originated additive comestibles listed only in Annex-2 (A) of this Regulation (see attached Annex-2).

- 4) Agricultural originated product and products derived therefrom shall have been processed by the products listed in Annex-2, part (B) of this Regulation (see attached Annex-2).
- 5) Ionic radiation shall not be used during the process of product.
- 6) The product shall have been produced by entrepreneurs who are controlled by institutions authorized by The Ministry in accordance with the provisions of this Regulation.
- 7) The product shall have been produced without using organisms modified genetically and/or products derived therefrom.
- 8) In accordance with the provisions of this Regulation, the products produced during the conversion period are labelled as “transitional period product”.

## Annexes Related to labelling of the Turkish Regulation

### Annex-2 A. Ingredients of Non-Agricultural Origin

#### A.1 Food Additives, including carriers

NAME	EC Code	Specific Conditions
Calcium carbonates	E170	All Authorized functions except colouring
Lactic acid	E270	-
Carbondioxyde	E290	-
Malic acid	E296	-
Ascorbic acid	E300	-
Tocopherol -rich extract	E306	Anti- oxidant in fats and oils
Lecithins	E322	-
Citric acid	E330	-
Calcium citrates	E333	-
Tartaric acid [L (+), (-)]	E334	-
Sodium tartrate	E335	-
Potassium tartrate	E336	-
Monocalciumphosphate	E341(i)	Raising agent for self raising flour
Alginic acid	E400	-
Sodium alginate	E401	-
Potassium Alginate	E402	-
Agar	E406	-
Carrageenan	E407	-
Locust beam gum	E410	-
Guar gum	E412	-
Tragacanth gum	E413	-
Arabic gum	E414	-
Xanthan gum	E415	-
Karaga gum	E416	-
Glycerol	E422	Plant extracts
Pectin	E440(i)	-
Sodiumcarbonates	E500	-
Potassiumcarbonates	E501	-
Ammoniumcarbonates	E503	-
Magnesiumcarbonates	E504	-
Calcium sulphate	E516	Carrier
Sodiumhydroxyde	E524	Surface treatment
Silicon Dioxide	E551	Anti-caking agent for herbs and spices
Argon	E938	-
Nitrogen	E941	-

Oxygen	E948	-
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**A.2 Flavourings** (natural flavouring substances and natural flavouring preparations)

**A.3 Water and Salt** [drinking water, salt (Sodium chloride and potassium chloride)]

**A.4 Micro organism Preparations** (any preparations of micro-organisms used in food processing, with the exception of micro-organisms genetically modified)

**A.5 Minerals (trace elements included), vitamins, amino acids and other nitrogen compounds** (usable in foods as long as their use is legally permitted)

**B. Processing Aids and other Products which may be used for processing of ingredients of agricultural origin from organic production**

NAME	Specific Conditions
Water	
Calcium chloride	Coagulation agent
Calcium carbonate	-
Calcium hydroxide	-
Calcium sulphate	Coagulation agent
Magnesium chloride (or Nigari)	Coagulation agent
Potassium carbonate	Drying of grapes
Sodium carbonate	Sugar production
Citric acid	Oil production and hydrolysis of starch
Sodium hydroxide	Sugar production, oil production from rape seed ( <i>Brassica spp.</i> )
Sulphuric acid	Sugar production
Isopropanol (propan-2-ol)	In the crystallisation process in sugar production
Carbon dioxide	-
Nitrogen	-
Ethanol	Solvent
Tannic acid	Filtration aid
Egg white albumen	
Casein	
Gelatin	-
Isinglass	-
Vegetable oils	Greasing, releasing, anti foaming agent
Silicon dioxide gel or colloidal solution	-
Activated carbon	-
Talc	-
Bentonite	-
Kaolin	-
Diatomaceous earth	-
Perlite	-

Hazelnut shells	-
Rice meal	-
Beeswax	Releasing agent
Carnauba wax	Releasing agent

Preparations of micro-organisms and enzymes:

Any preparations of micro-organisms and enzymes normally used as processing aids in food processing, with the exception of micro-organisms genetically modified.

### **C. Ingredients of agricultural origin which have not been produced organically**

#### **C.1.Unprocessed agricultural products derived by appropriate washing, cleaning, thermic and/or mechanical processes and/or by physical processes having the effect of reducing the moisture content of products**

##### **C.1.1. Edible fruits, nuts and seeds**

NAME	Specific Conditions
Acorns (Quercus spp.)	-
Cola nuts (Cola acuminata)	-
Gooseberries (Ribes uva- crispa)	-
Maracujas (Passiflora edulis)	-
Raspberries (Rubus idaeus)	-
Red currants (dried) (Ribes rubrum)	-

##### **C.1.2 Edible spices and Herbs**

NAME	Specific Conditions
Pepper (Peruvian) (Schinus molle L.)	-
Horseradish (Armorica rusticana)	-
Lesser galanga (Alpina officinarum)	-
Safflower flowers (Carthamus tinctorius)	-
Watercress (Nasturtium officinale)	-

##### **C.1.3 Miscellaneous**

Algae, including seaweed, permitted in conventional foodstuffs preparation

#### **C.2 Excluding food additives and aromatic substances, vegetable products that are only treated except physical, mechanical or thermal process in order to decrease the content of washing, cleaning and moisture**

##### **C.2.1 Fats and oils whether or not refined, but not chemically modified derived from plants other than:**

NAME	Specific Conditions
Cocoa (Theobroma cacao)	-
Coconut (Cocos nucifera)	-
Olive (Olea europaea)	-

Sunflower (Helianthus annuus)	-
Palm ( Elaeis guineensis)	-
Rape (Brassica napus, rapa)	-
Safflower (Carthamus tinctorius)	-
Sesame (Sesamum indicum)	-
Soya (Glycine max)	-

### C.2.2 The following sugars, starches and other products from cereals and tubers

Fructose	
Rice paper	
Starch from rice and waxy maize not chemically modified	
Unleavened bread paper	

### C.2.3 Miscellaneous

Pea protein

Rom (obtained from cane sugar juice)

Fruit preparations

## Annex- 3. Logo Models for Turkish Organic Products

### A. Conditions with regard to use of the logo;

According to this Regulation, the growers and sellers of organic products or materials must use the logo models hereunder in their packages. The products which don't have these logos can not be sold in domestic markets as organic product or be advertised. No application for the patent is accepted with their abbreviations.

The Committee is authorized body of Ministry for labeling of foodstuffs. This logo can be used for agricultural organic production substances (raw materials, by-products and products) in the control of this authorized body.

One of the logo models listed below is used in respect of the characteristics, dimensions and packaging type of the product. Minimum size for logo diameter must be 20 mm and maximum size must be 40 mm. Logo colors and tones must be as following. Any other colors and tones must not be used.

### B. Colours used in logo models are green, blue, black and white.



### A. Logo Models

Coloured logo with frame

Black-white logo  
frame outlines

Coloured logo without



Coloured logo with background



Blackwhite logo



Black-white logo with background

