

Title	Describe the requirements for organic food or related product production and processing		
Level	2	Credits	2

Purpose	People credited with this unit standard are able to describe: the requirements for organic food or related product production; the purpose of organic processing standards and the roles of a certifying body; and the requirements for processing organic food or related products.
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Classification	Food and Related Products Processing > Food and Related Product Production
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Available grade	Achieved
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Guidance Information

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 2014; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/Pages/default.aspx>.

2 Rules and standards relevant to this unit standard are:

- a BioGro New Zealand Organic Standards, available from www.biogro.co.nz.
- b AsureQuality Organic Standard, available from www.asurequality.com.
- c Technical Rules of Organic Production, available from www.mpi.govt.nz.

3 Range

Related product may include organic: beverages, household care products, personal care products.

4 Definitions

GM-free refers to material that does not contain genetically modified organisms or substances derived from genetically modified organisms.

Workplace procedures – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

Outcomes and performance criteria

Outcome 1

Describe the requirements for organic food or related product production.

Performance criteria

- 1.1 Organic product production is described in terms of the requirements of the certifying body.
- Range certifying bodies may include but are not limited to – BioGro New Zealand, AsureQuality New Zealand.
- 1.2 Chemical-free requirements for certified organic products are described in terms of the reasons for these requirements being imposed.

Outcome 2

Describe the purpose of organic processing standards and the roles of a certifying body.

Range certifying bodies may include but are not limited to – BioGro New Zealand, AsureQuality New Zealand.

Performance criteria

- 2.1 Purpose of organic processing standards is described in terms of establishing production requirements and audit criteria to be followed by processors seeking certification.
- 2.2 Description of a certifying body identifies its role in setting standards for organic food and related product processing.
- 2.3 Description of a certifying body identifies its role in certifying organic food and related product processors, and allowing processors to use a certified organics trademark or logo on certified products.
- 2.4 Description of a certifying body identifies its role in auditing certified processors to ensure compliance with organic food and related product processing standards.

Outcome 3

Describe the requirements for processing organic food or related products.

Performance criteria

- 3.1 Worksite health and safety practices are described in terms of meeting organic processing standards.

- 3.2 Ingredients are described in terms of meeting organic processing standards.
- Range traceability to origin, GM-free certification, not fortified with vitamins and/or minerals.
- 3.3 Additives and/or processing aids are described in terms of meeting organic processing standards.
- Range traceability to origin; GM-free certification; used only to maintain nutritional value, and/or enhance stability or keeping qualities.
- 3.4 Processing and preserving methods are described in terms of their ability to conserve ingredients without the introduction of artificial stabilisers or preservatives.
- Range methods may include any of – freezing; salting; preserving in certified sugar syrup, honey, or vinegar; sun drying; dehydration and evaporation; centrifugation; approved smoking; vacuum packing with approved inert gases; canning; bottling.
- 3.5 Maintenance of product integrity throughout the processing stages is described in terms of certification-approved procedures to prevent contamination of certified products.
- Range prevention of contact with uncertified products; cleaning of equipment, contact surfaces, and processing premises.
- 3.6 Processing is described in terms of methods used to minimise energy use, waste, and pollution.
- 3.7 Documentation and record keeping are described in terms of meeting requirements for product certification.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	20 April 2006	31 December 2019
Review	2	1 November 2018	31 December 2019
Reinstatement	3	28 February 2019	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.