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CORE organic



ORGANIC FOOD IN EUROPE



Guidelines for organic
processing – boost or
obstacle for innovation?

Johanna Stumpner, AöL e.V.,
Germany

Current situation

- **The EU organic regulation does not give specific requirements for organic processing**
 - Ingredients have to be organic, use of food additives and processing aids are restricted
 - No detailed regulation on processing methods or on allowed degree of processing
- **New organic regulation will now begin on evaluating processing methods**
- **Organic principles (e.g.from IFOAM) are mainly directed at farming**

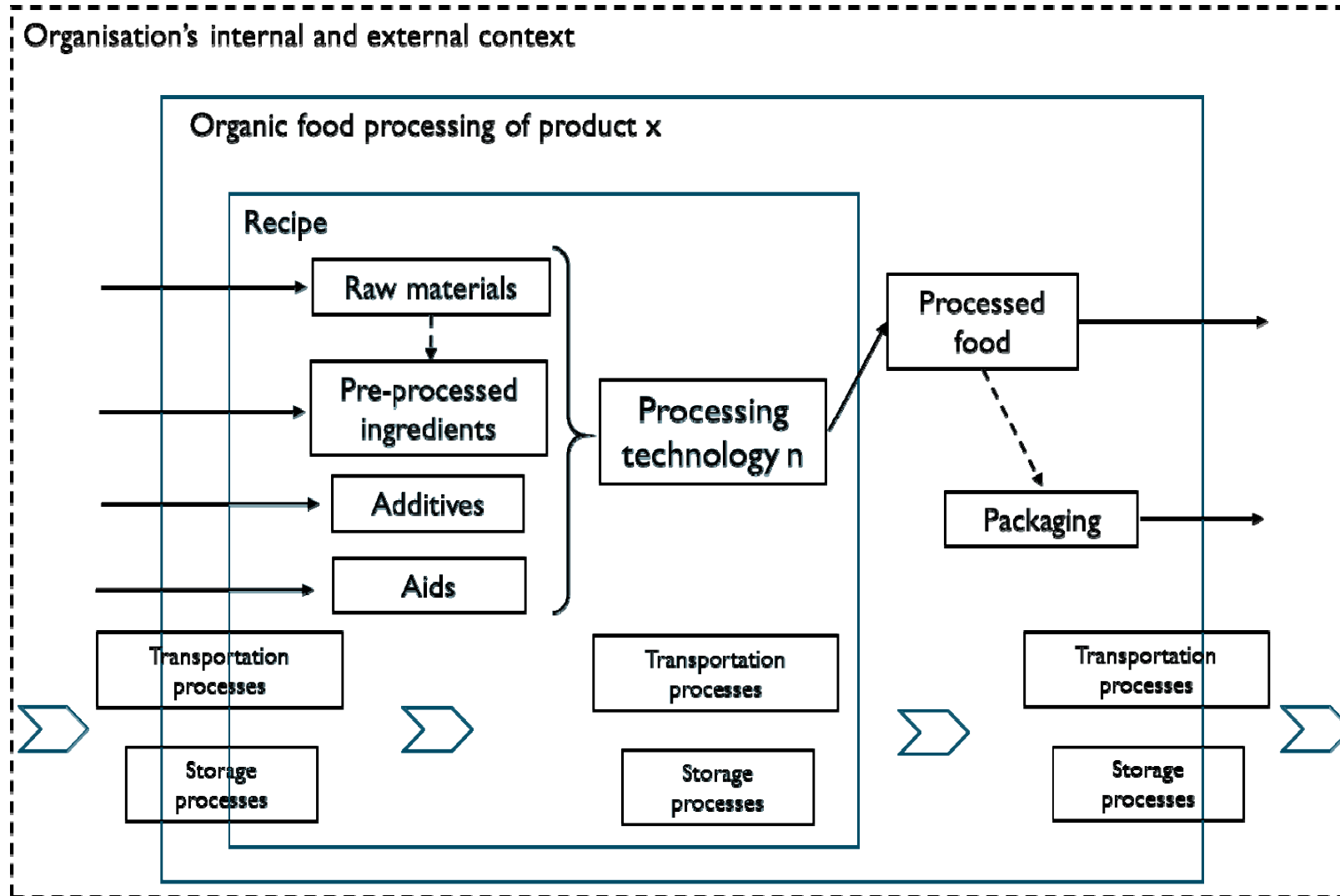
EU project ProOrg

- Developing a Code of Practice for organic food processors
 - will include a management guideline, an assessment framework and an communication guideline
- The overall target is about optimizing organic processing and quality in regard to:
 - nutritious and healthy food (nutrition)
 - and environmental performance

Establishing an Assessment framework (AF)

- Evaluate processing technologies as a whole (ingredient, processing aids, processing methods and packaging)
- The AF will deliver a systematic assessment for the decision in regard to processing technologies used for organic foods
- The AF is written for organic processors and for labeling organizations
- Will deliver elements for further development of the legislative framework

System understanding



Aspects to be covered

For the assessment process

1. Sustainability aspects (at least covering environmental aspects and where relevant also economic and social aspects)
2. Nutritional quality aspects
3. Sensory quality aspects

For the final qualification of the technology

1. Consumer perception aspects

Concept

The assessment framework will be established by setting

Criteria

associated indicators

meaningful parameters

1. Step → Establish the context:

System understanding

Characterizing the relevance of the different criteria (hot spot analysis)

System boundary setting

2. Step → Assessment:

Detailed characterization of the relevant assessment criteria

Selection of indicators and parameters for the relevant criteria

Analysis of criteria

Evaluation of the individual criteria (based on defined thresholds)

3. Step → Qualification

Comparison of alternative methods/technologies

Benchmark test

Example: apple juice processing - comparison of two processing methods

Aspect Nutritional quality

Aspect	Criteria	Indicators
Nutritional quality	Concentration of micronutrients	Vitamin C
	Concentration of phytochemicals	Polyphenols

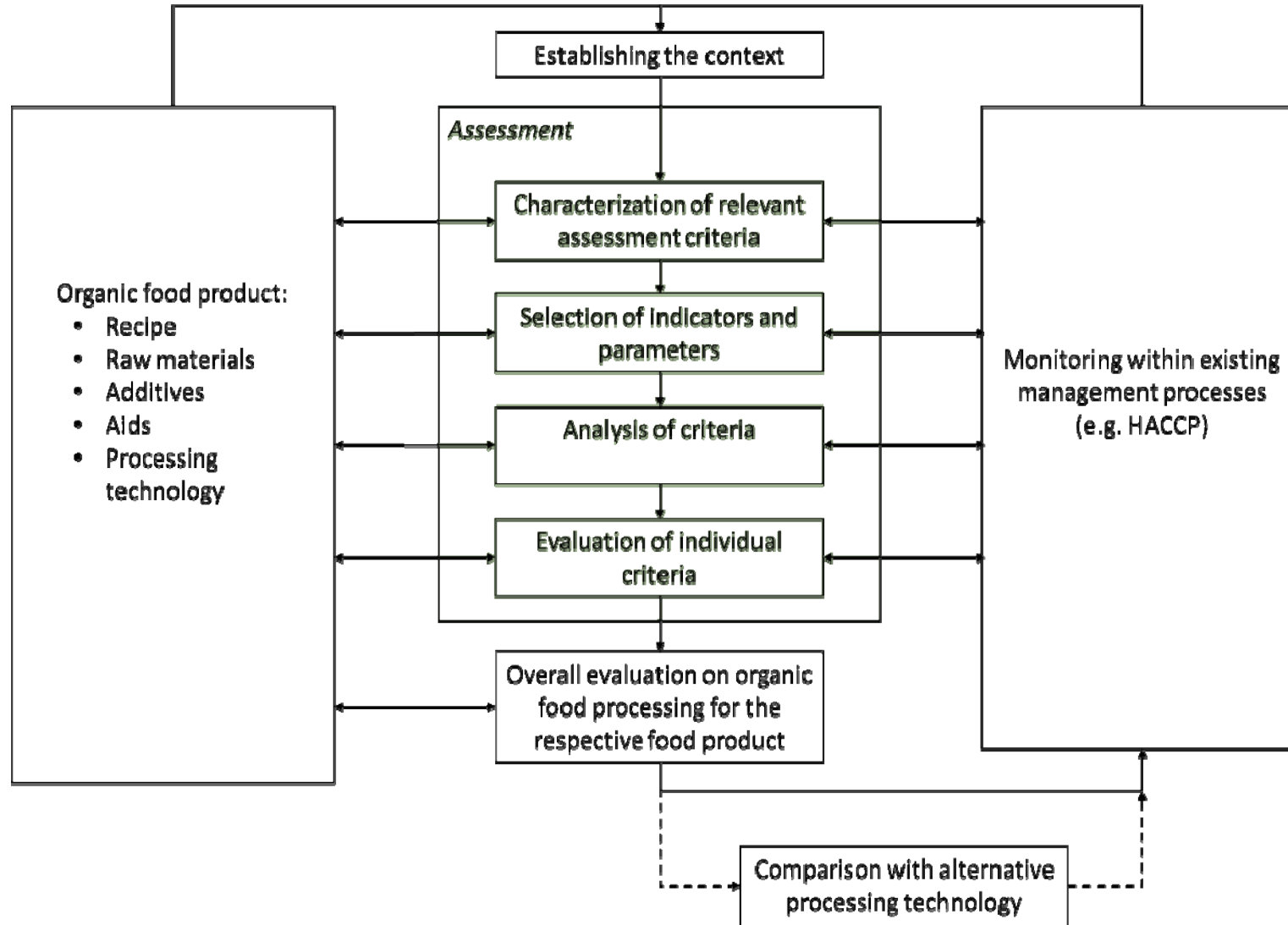
Example: apple juice processing - comparison of two pasteurisation methods

HPP treated apple juice vs. thermal pasteurisation (TP)

Aspect	Criteria	Indicators	Absolut HPP mg/100g	Absolut TP mg/100g	Norm HPP	Norm TP
Nutritional quality	Concentration of micronutrients	Vitamin C	9.700	1.400	693	100
	Concentration of phytochemicals	Polyphenols	3.250	1.690	192	100

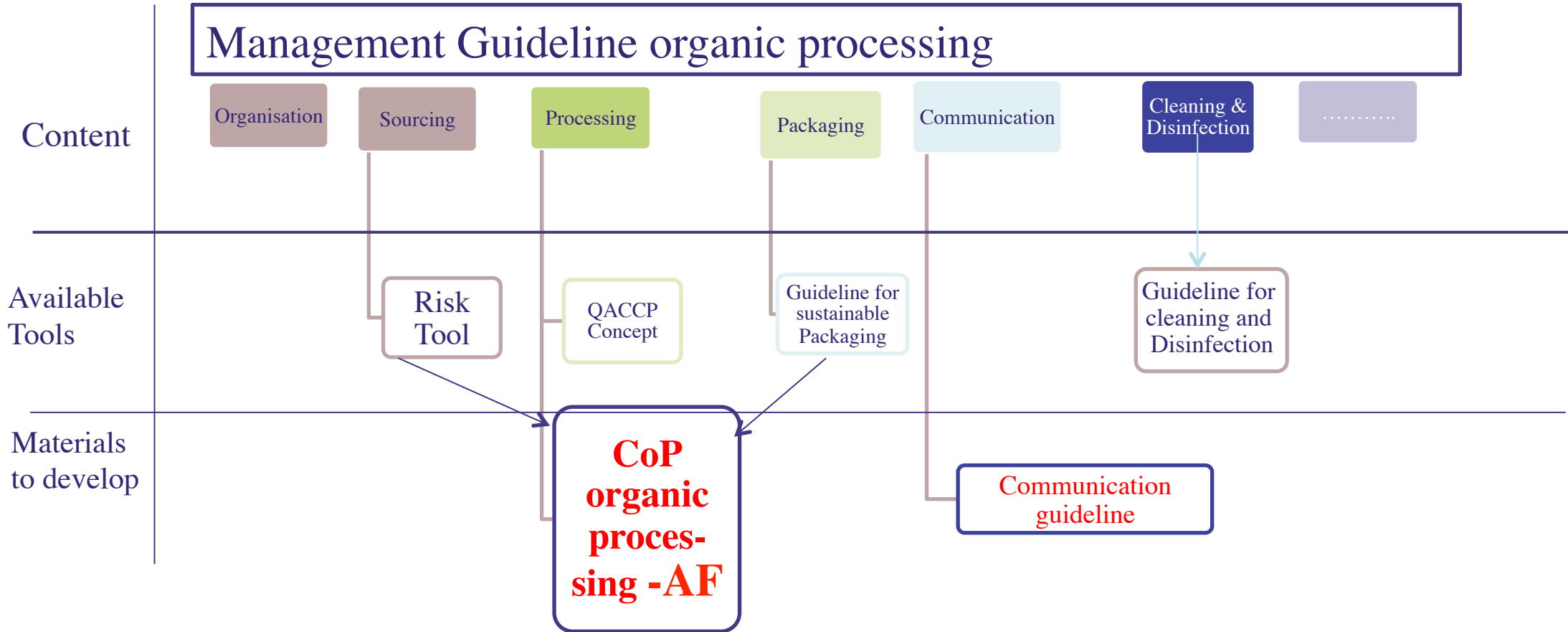
Rating scale	Range of normalized value
<i>2= far better</i>	>150
<i>1= better</i>	>100; ≤150
<i>0= same</i>	100
<i>-1= worse</i>	<100; ≥50
<i>-2= far worse</i>	<50

Assessment process



Final step → review in regard to consumer acceptance and economic sustainability

Overall Concept → Code of practice



Progress achieved

- First draft for the management guideline is established - will go for tests
- First draft for the Assessment Framework is established - will go for tests
- Stakeholder workshops on drivers and barriers for organic processing
- First focus group discussions on consumer acceptance and preference are done
- First market studies (product screening) are done
- Preparation for consumer survey begins

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Getting a better and clearer picture, as well as guidelines and principles for organic processing

Boost or obstacle for innovation?

What do you think?



Johanna Stumpner, Association of organic food
processors -AöL e.V. , Germany
johanna.stumpner@aoel.org