

MINISTRY OF AGRICULTURE, LIVESTOCK AND FOOD SUPPLY  
MINISTRY OF HEALTH  
MINISTER'S OFFICE  
JOINT NORMATIVE INSTRUCTION No. 18, OF MAY 28, 2009  
D.O.U., May 29, 2009 - Section 1

THE STATE MINISTER OF AGRICULTURE, LIVESTOCK AND FOOD SUPPLY AND THE MINISTER OF HEALTH, using the powers conferred upon them by art. 87, sole paragraph, clause II, of the Constitution, in view of the provisions of Law No. 10,831, of December 23, 2003, Decree No. 6,323 of December 27, 2007, and the provisions of Process No. 21000.001632/2008-26, resolve:

Art. 1 To approve the TECHNICAL REGULATION FOR PROCESSING, STORAGE AND TRANSPORT OF ORGANIC PRODUCTS, in the form of the Annexes to this Joint Normative Instruction.

Art. 2 The omitted cases and doubts in the implementation of this Joint Normative Instruction shall be resolved by the Ministry of Agriculture, Livestock and Food Supply - MAPA and the Ministry of Health - MS.

Art. 2 This Joint Normative Instruction shall enter into force on the date of its publication.

REINHOLD STEPHANES  
JOSÉ GOMES TEMPORÃO

ANNEX I

TECHNICAL REGULATION FOR PROCESSING, STORAGE AND TRANSPORT OF ORGANIC PRODUCTS

CHAPTER I

OF THE SCOPE OF APPLICATION

Art. 1 This regulation applies to any individual person or legal entity that processes, stores and transports products obtained from organic production systems, or from sustainable organic extractivist process, if it does not harm the local ecosystem.

CHAPTER II

OF THE PROCESSING

Art. 2 The processing of organic products must also meet the specific legislation for each type of product.

Art. 3 It is mandatory the use of best handling and processing practices in order to maintain the organic integrity of products.

Sole paragraph. The production unit shall maintain updated records that describe the maintenance of quality of organic products during the processing and ensure the traceability of ingredients, raw materials, packaging and final product.

Art. 4 It is necessary to use exclusively sanitation products for equipments and facilities used for the processing of organic products provisioned in Annex II to this Joint Normative Instruction.

Art. The processing of the organic products should be conducted separately from non-organic, in physically separated areas or, when in the same area, at different times.

§ 1 In the processing of organic and nonorganic in the same area, it will be required a description of the production process, processing and storage.

§ 2 The equipment and facilities used must be free of non-organic product residues.

Art. 6 It shall be prohibited the use of ionizing radiation, emission of micro-waves and nanotechnology at any stage of the production process.

Art. 7 The ingredients used in the processing of organic products must come from production originated from the Brazilian Organic Conformity Assessment System.

§ 1 In case of unavailability of agriculture and livestock ingredients obtained from organic production systems, it will be allowed to use raw material of non-organic origin in a quantity not exceeding 5% (five percent) in weight.

§ 2 It will not be allowed to use the same ingredient of organic and non-organic origin.

§ 3 The use of drinkable water and salt (NaCl sodium chloride and potassium chloride - KCl) will be permitted without restrictions and will not be included in calculating the percentage of organic ingredients.

Art. 8 The curing must be accomplished through the use of wood obtained from sustainable management or renewable source and that do not produce toxic substances during the combustion process.

Art. 9 In the processing of organic product, it will be allowed the use of additives and technology coadjuvants disposed in Annex III of this Joint Normative Instruction.

§ 1 The food additives and technology coadjuvants mentioned in the main section of this article may only be used in organic products if they are authorized for the respective non-organic product by the specific legislation from the competent body of Health or Agriculture, observing the functions thereof or, when there is, the conditions of use established in Annex III.

§ 2 The use of food additives and technology coadjuvants authorized for organic products is limited to the amount necessary to meet the Good Manufacturing Practices, in sufficient quantity to achieve the desired technological effect (q.s.p or quantum satis), except in cases where there is maximum limit established in this Joint Normative Instruction.

Art. 10. The use of enzymes must comply with the legal provisions in force.

Art. 11. The use of genetically modified organisms or products in whose process of obtaining, those bodies have been used.

Art. 12. During the processing of organic products, it must be used methods of cleaning ingredients and products through the use of the products disposed in Annex IV to this Joint Normative Instruction.

### CHAPTER III

#### OF THE PROCESSING OF BEE PRODUCTS

Art. 13. The equipment used for the extraction and processing of bee products must be constructed of inert materials and comply with specific technical recommendations.

Art. 14. The use of any additive in honey, as well as sugars and other substances which modify their original composition is prohibited.

Art. 15. The heating process of the honey will meet technical criteria as regards the combination of temperature and time of exposure to heat, in order to ensure the maintenance of the original characteristics, considering the origin of honey, being of the apis type or of native stingless bees (subfamily Meliponinae).

Art. 16. The bee products dealt by this regulation shall meet the minimum quality requirements and the technical regulation of production, industrialization, packaging and transport, established by the current legislation for bee products.

### CHAPTER IV

#### OF THE STORAGE AND TRANSPORT

Art. 17. In the storage and transport of organic products, it is necessary to use sanitation products for equipment and facilities which are allowed in organic production, listed in Annex II to this Joint Normative Instruction.

Art. 18. During the storage and transport, the organic products should be properly packaged and identified, ensuring their separation from non-organic products.

Art. 19. The organic product in bulk should be stored in separate areas and identified and transported separately.

### CHAPTER V

#### OF THE PEST CONTROL IN PROCESSING, STORAGE AND TRANSPORT OF ORGANIC PRODUCTS

Art. 20. In the physical areas of processing, storage and transport of organic products, in addition to a specific legislation, should be taken the following measures for pest control, preferably in this order:

I - elimination of pest shed and of access of the same to the facilities, through the use of appropriate equipment and facilities;

II - mechanical, physical and biological methods, as described below:

a) sound;

b) ultrasound;

c) light;

d) plant based repellents;

e) traps (pheromone, mechanical, chromatic) and

f) rat traps;

III - use of substances authorized by the regulations of organic production.

Art. 21. It is prohibited the use of synthetic chemicals in the processing, storage and transport facilities of organic products.

**ANNEX II**

**PRODUCTS ALLOWED FOR HYGIENIZATION OF FACILITIES AND EQUIPMENT USED IN THE PROCESSING OF ORGANIC PRODUCT**

PRODUCTS	Terms of use
The products dealt by this Annex should be used in accordance with good handling and processing practices described in the records of the organic production unit	
Water	
Steam	
Sodium hypochlorite in aqueous solution;	
Calcium hydroxide (hydrated lime);	
Calcium oxide (virgin lime);	
Phosphoric acid	Exclusive use in dairy units
Nitric acid	Exclusive use in dairy units
Citric acid	
Acetic acid	
Lactic acid	
Peracetic Acid	
Ethyl alcohol	
Potassium permanganate	
Sodium Hydroxide (Caustic Soda)	
Hydrogen Peroxide	
Sodium carbonate	
Plant extracts or natural essences of plants;	
Microorganisms (Bioremediators)	
Soaps (potash, soda)	
Biodegradable Detergents	
Soluble Salt Minerals	
Oxidants Minerals	
Iodophor and iodine based solutions	

**ANNEX III**

**FOOD ADDITIVES AND TECHNOLOGY COADJUVANTS ALLOWED IN THE PROCESSING OF ORGANIC PLANT AND ANIMAL ORIGIN PRODUCTS**

## ANNEX III

## FOOD ADDITIVES AND TECHNOLOGY COADJUVANTS ALLOWED IN THE PROCESSING OF ORGANIC PLANT AND ANIMAL ORIGIN PRODUCTS

## FOOD ADDITIVES

INS	Name	Terms of use
400	Alginic acid	
300	Ascorbic acid (L-)	
330	Citric acid	
270	Lactic acid (L-, D- y DL-)	
334	Tartaric acid (L(+)-)	Only for wines, with maximum limit of 0.15g/100mL
406	Agar	
401	Sodium alginate	
	Flavorings	Only the natural
503i	Ammonium carbonate	
170i	Calcium carbonate	
504i	Magnesium carbonate, magnesium basic carbonate	
501i	Potassium carbonate	
500i	Sodium Carbonate	
407	Carrageenan (includes the furcellarana and its sodium and potassium salts), Irish moss	
901	Bee wax (white and yellow)	
331iii	Trisodium citrate, sodium citrate	
509	Calcium chloride	
511	Magnesium chloride	
508	Potassium chloride	
	Dyes	Only the natural (non synthetic)
290	Carbon dioxide	
220	Sulfur dioxide, sulfuric anhydride	Only for wines, with maximum limit of 0.01g/100g
551	Silicon Dioxide, silica	
	Sweeteners	Only the natural (non synthetic)
428	Gelatin	
414	Arabic gum, acacia gum	
412	Guar gum	
410	Garrofin gum, carob gum, carob bean gum, locust bean gum	
415	Xantham gum	
526	Calcium hidroxide	

524	Sodium hidroxide	
322	Lecithins	
440	Pectin, amidated pectin	
516	Calcium Sulfate	
336ii	Dipotassium tartrate, potassium tartrate	Only for bakery products, with maximum limit of 0.5g/100g (expressed as tartaric acid)
<b>TECHNOLOGY COADJUVANTS</b> Tartaric acid Egg albumin Ethanol Bentonite Kaolin Carnauba wax Microorganisms crops Isinglass, fish glue Nitrogen Oxygen Perlite Diatomaceous earth		

\_\_\_\_\_ Note: Table amended by Interministerial Normative Instruction 24/2011/MS/MP  
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#### ANNEX IV

#### CLEANING AND DISINFECTION PRODUCTS ALLOWED FOR USE IN CONTACT WITH ORGANIC FOOD

<b>ANNEX IV CLEANING AND DISINFECTION PRODUCTS ALLOWED FOR USE IN CONTACT WITH ORGANIC FOOD</b>	
The products must be used according to the good handling and processing practices described in the registrations from the organic production unit	
<b>Product</b>	<b>Limitations of Use</b>
Acetic Acid	
Ethanol	
Isopropanol	
Calcium Hidroxide (hydrated lime)	
Calcium Hypochlorite	
Calcium Oxide (virgin lime)	
Calcium chlorides (calcium oxychloride, calcium chloride and calcium hydroxide)	Calcium oxychloride and calcium chloride are allowed if there are no substitutes.

Chlorine Dioxide	Allowed if there are no substitutes
Citric acid	
Sodium Dichloro-S-Triazinetrione	
Formic Acid	
Hydrogen Peroxide (oxygenated water)	
Lactic Acid	
Natural Essences of Plants	
Oxalic Acid	
Ozone	
Peracetic Acid	
Phosphoric Acid	Only for use in dairy equipments.
Plant Extracts	
Potassium Soap	
Sodium Carbonate	
Sodium Hydroxide (baking soda)	Prohibited for peeling of fruits and vegetables
Sodium Hypochlorite	As liquid bleach
Sodium Soap	

\_\_\_\_\_Note: Table amended by Interministerial Normative Instruction 24/2011/MS/MP

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