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CORE organic



## WORKSHOP

IL PROGETTO PROORG: UN CONTRIBUTO PER L'INNOVAZIONE NELLA  
TRASFORMAZIONE DEL CIBO BIOLOGICO

PROORG PROJECT: A CONTRIBUTION TO THE INNOVATION OF ORGANIC FOOD  
PROCESSING

### An introduction to the project «Code of Practice for organic food processing – ProOrg»

**Flavio PAOLETTI**

Council for agricultural research and economics, CREA (IT)

**Increasing demand for processed organic food**

**and**

**this trend is expected to continue**



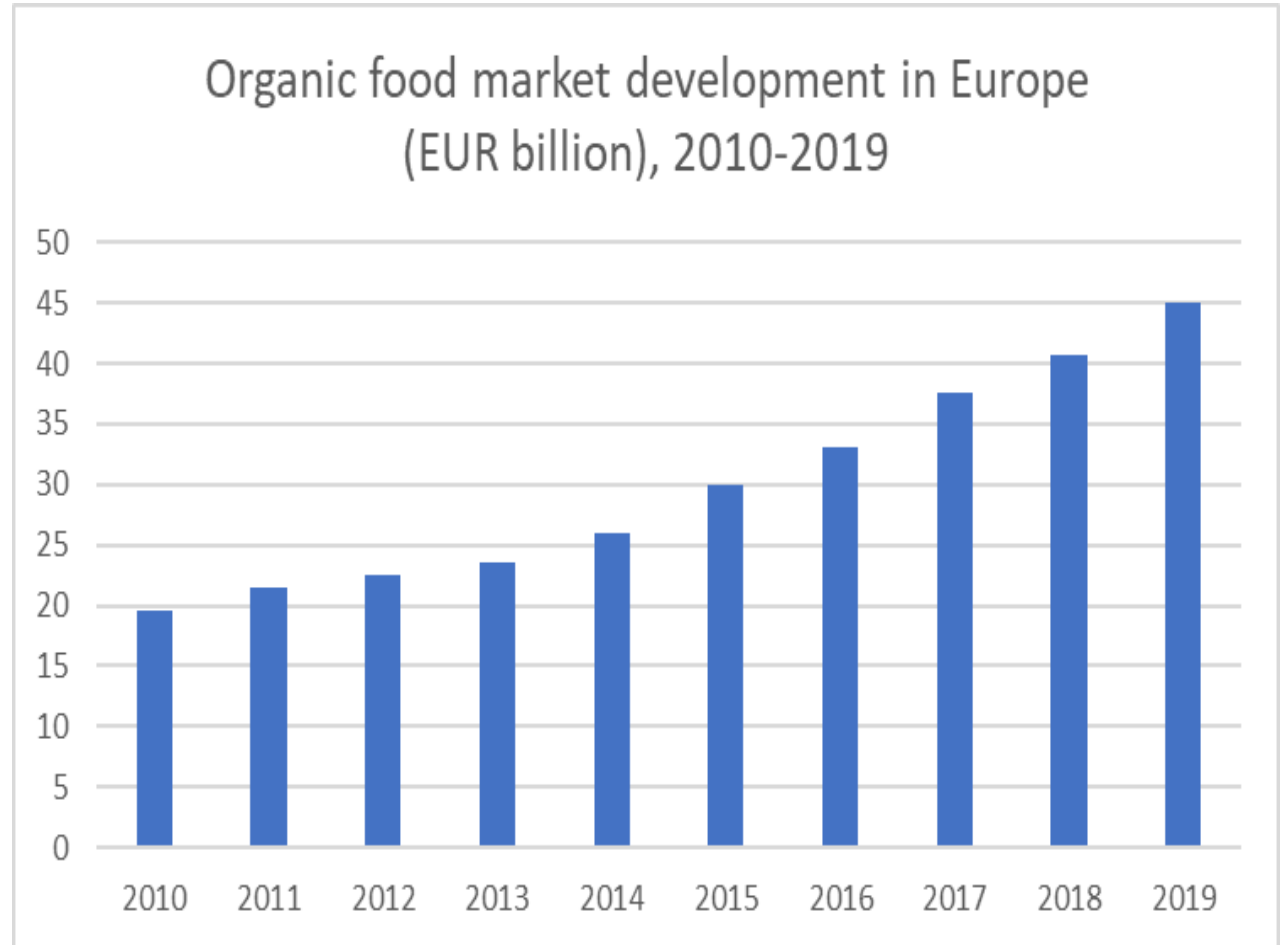
**organic food processing companies need to develop and innovate**



- to meet consumers expectations
- to comply with the organic principles



**A BIG CHALLENGE**



The EU organic regulation sets a number of principles for the organic processing, including:

- organic raw materials and a restricted list of additives and processing aids can be used;
- processing should be done with **care**, preferably through the use of biological, mechanical and physical methods;
- the overall process needs to be certified and the use of processing methods can be restricted, if needed.

**HOWEVER ...**

Lack of indications that guide processors in the evaluation and selection of appropriate technologies and innovations in line with organic principles

New technologies developed and applied

Controversial technologies

Some terms («care») are not defined

Processing companies usually process conventional as well as organic products

**more guidance is needed**



CORE Organic Cofund project

## “Code of Practice for organic food processing – ProOrg”

Objective:

To develop a Code of Practice addressed to organic food processors and labeling organizations with the aim to provide a set of strategies and tools that can help them for making the best choice for careful processing methods and formulations free of additives, while addressing the organic principles, high food quality, low environmental impact and high degree of consumer acceptance

The Code has to be implemented at operators’ level

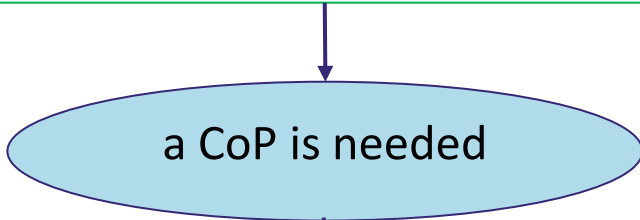


flexibly adaptable

Start: 2<sup>nd</sup> May 2018

End: 31<sup>st</sup> October 2021

EU project  
 "Improving quality, safety and reduction of costs in the European organic and "low input" food supply chains - QLIF" (2004)



First approach aimed to guarantee a proper implementation of organic regulation in the daily practice

CORE Organic project  
 "Quality analysis of critical control points within the whole food chain and their impact on food quality, safety and health – QACCP" (2007)

It proposed a flexible model to individuate the critical points of the processing chain where the quality could change

*EU Reg. 848/2018  
 (51) Operators producing organic food or feed should follow appropriate procedures based on the systematic identification of critical processing steps, in order to ensure that processed products comply with the organic production rules. Processed organic products should be produced using processing methods which guarantee that the organic characteristics and qualities of the products are maintained through all stages of organic production.*

**rules, operational criteria and tools on how to assess and evaluate appropriate technologies for the organic sector were still missing**

### Participant organization name and acronym

Consiglio per la Ricerca in agricoltura e l'analisi dell'economia agraria – CREA (IT)

Università Politecnica delle Marche – UNIVPM (IT)

Associazione Nazionale delle Imprese di Trasformazione e Distribuzione di prodotti Biologici e naturali – ASSO BIO (IT)

Assoziation Ökologischer Lebensmittelhersteller – AÖL (DE)

Thuenen Institut – TI (DE)

FH Münster University of Applied Sciences - FH MU (DE)

University of Kassel – UniKassel (DE)

Wageningen University – WUR (NL)

Wageningen Food Biobased Research – WFBR (NL)

Institut Technique de l'Agriculture Biologique – ITAB (FR)

Institut National de recherche per l'agriculture, l'alimentation et l'environnement – INRAE (FR)

The French Network of Food Technology Institutes – ACTIA (FR)

University of Copenhagen – KU (DK)

Forschungsinstitut für biologischen Landbau – FiBL (CH)

Berner Fachhochschule – Hochschule for Agrar-, Forst- und Lebensmittelwissenschaften (BFH-HAFL)

Warsaw University of Life Sciences – WULS (PL)

Hungarian Research Institute of Organic Agriculture – ÖMKi (HU)

Different scientific disciplines

Representatives of processors, traders, labelling organizations and other relevant stakeholders, as well as individual companies

Participatory design

### Advisory Board

Jostein Hertwig (Chairperson) REMA 1000 (Norway and Denmark) and Saltå Kvarn (Sweden)

Rosi Fritz Ulrich Walter/Lebensbaum (Germany)

Zbigniew Kozłowski PIŻE (Poland)

Markus Jehle Töpfer (Germany)

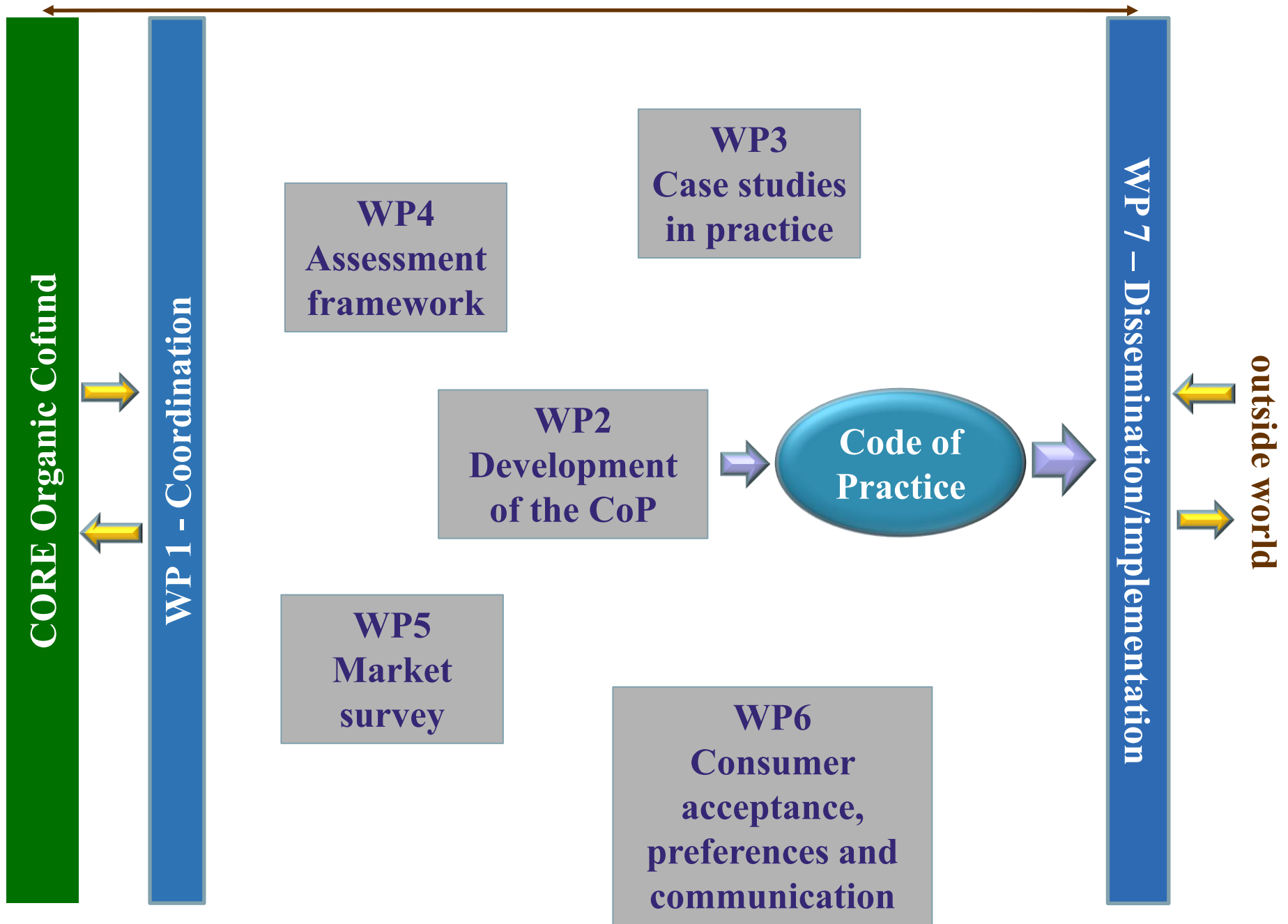
Fabrizio Piva CCPB (Italy)

### Tutor:

Sari Iivonen

Director

Finnish Organic Research Institute

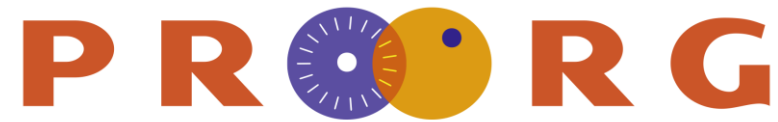




## *Code of Practice (CoP)*

*is composed of three elements*

- 1. Management Guideline for organic food processors*
- 2. Assessment Framework for the evaluation of food processing methods*
- 3. Communication Guidelines for organic food processors*



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**Thank you for your attention!**