

ORGANIC Certification and Labelling



People buy organic food for many different reasons. Some buy organic food because of their concerns for the environment and animal welfare. Others believe eating organic is one way to minimise the intake of chemicals such as pesticide residues and additives. To know that you are getting exactly what you pay for when buying organic, consumers should read organic labels.

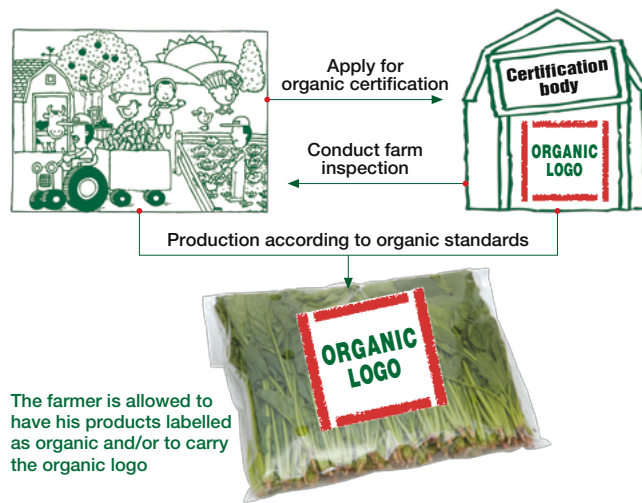
Organic food in Hong Kong

A wide range of organic food products are available for sale in the local market. In Hong Kong, locally produced organic food is mainly vegetables. Processed organic food products are generally imported.

Organic certification

Food products sold as “organic” should have been produced and prepared according to organic standards and certified by a certification body or authority of their country of origin.

In practice, farmers and processors must be subject to inspection by acknowledged certification bodies or authorities to ensure their compliance with established organic standards¹. Operators will only be granted with organic certification and allowed to have their products labelled as organic and/or to carry the organic logo if they can follow the specific requirements in the organic standards.



The farmer is allowed to have his products labelled as organic and/or to carry the organic logo

Organic labels

Organic labelling based on established organic standards enables consumers to make informed choices when considering the wide range of organic products in the market. Consumers are encouraged to read organic labels before making purchases.

- **Certified organic products**

Products with organic label (e.g. “certified by [certification body]”) and/or organic logo of the certification bodies or authorities should have been produced in an organic manner and certified by the respective certification body. In general, these products contain at least 95% organic ingredients.

- **Products made with organic ingredients**

Processed organic food usually contains only organic ingredients. These products may be labelled, for example, “Made with Organic [ingredient]” or “[percentage] Organic”.

The labelling requirements for products made with organic ingredients vary depending on individual certification body. To learn the details, consumers can read the labelling requirements of the certification body and ingredient lists of prepackaged food products for the organic ingredients.

- **Vague labels**

Certified organic food should be legibly labelled as “organic” or carry the organic logo of the certification body. Food products labelled with terms like “natural”, “no chemicals” or “free-range” should not be regarded as organic.

For more information on organic food, please visit: www.cfs.gov.hk

Examples of organic logos



* The list of organic logos above is not exhaustive. Public may visit the website of certification authorities for more examples of organic logos: <http://www.ifoam.org/en/ifoam-accredited-certification-bodies>

1. Organic standards may vary between certification organisations but in general follow the principles for organic production.