

## **EFFCA Position paper on the use of cultures in Organic food products**

In January 2009 Regulation (EC) No 2092/91 has been repealed and replaced by Regulation (EC) No 834/2007 on the production and labelling of Organic products. Detailed rules for the implementation of this Regulation are laid down in Commission Regulation (EC) No 889/2008, as amended by Commission Regulation (EC) No 1254/2008. With these new Regulations a new legislative framework for Organic food products in the EU is established. In these new Regulations the legal situation for microbial food culture preparations remains unchanged.

The Regulation indicates that processed agricultural products intended for human consumption may be labelled as 'Organic' only where the ingredients of agricultural origin are obtained in accordance with the rules for organic production. Food culture preparations are classified as 'micro-organism preparation' and are therefore not considered to be 'agricultural'. As a consequence there is no legal basis for an 'Organic culture'. This means that **food culture preparations can be used freely in food products**, without affecting their 'Organic-status'. However, under no circumstance should these preparations be produced with the use of genetically modified organisms or treated with ionising radiation.

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