

Forest Wholefoods strives to maintain Organic standards within their processing plant via accreditation through the Soil Association on an annual basis. The soil association certification scheme is accredited to EN45011 (ISO 65) by the United Kingdom Accreditation Service (UKAS). Our certifier code is 'GB-ORG-05'.

Forest Wholefoods Organic foods are wholesome, authentic, unadulterated and of high quality and this is maintained through continuous supplier approval, internal systems of segregation, staff training, continuous improvement, and regular auditing.

*Note -*

*'wholesome' means preferably whole, minimally processed, contributing to positive health*  
*'authentic' means honest/genuine food from a known source, not giving a false impression regarding its nature*

*'unadulterated' means food made using recipes and methods that minimise the use of additives and processing aids*

*'high quality' means as good and as nutritious as possible (of its kind).*

### **The principles of organic production**

Organic is a 'whole system' approach to farming and food production. It recognises the close interrelationships between all parts of the production system from the soil to the consumer. We have established a comprehensive set of organic principles that guide our work and our standards.

#### **Agricultural principles**

To produce food of high quality in sufficient quantity.

To work within natural systems and cycles throughout all levels from the soil to plants and animals.

To maintain the long term fertility and biological activity of soils.

To treat livestock ethically, meeting their physiological and behavioural needs.

To respect regional, environmental, climatic and geographic differences and (appropriate) practices that have evolved in response to them.

#### **Environmental principles**

To foster biodiversity and protect sensitive habitats and landscape features.

To maximise use of renewable resources and recycling.

To minimise pollution and waste.

#### **Food processing principles**

To minimise processing, consistent with the food in question.

To maximise information for the consumer on processing methods and ingredients.

For more detailed food processing principles see chapter 40.

#### **Social principles**

To provide a fair and adequate quality of life, work satisfaction and working environment.

To develop ecologically responsible production, processing and distribution chains, emphasising local systems.

From these principles the practices that form the foundations of organic farming have been established:

Encouraging biological cycles involving micro-organisms, soil fauna, plants and animals

Sustainable crop rotations

Recycling of nutrients using composted manure and vegetable waste



## ORGANIC POLICY

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- Cultivation techniques that enhance and protect the soil and its life
- Avoiding soluble mineral fertilizers
- Avoiding agrochemical pesticides, and
- Animal husbandry which meets their physiological, behavioural and health