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Introduction:

This document is intended to give interested persons or companies an overview of the OCCP's additional requirements for Special Products. These requirements are taken from the OCCP standards and adapted from international standards/policies. The minimum requirements for the specific type of operation shall apply (i.e. crop production, processing, wild collection, etc.)

OCCP standards was adopted by the Philippine National Standards on Organic Agriculture and Processing in 2005 after undergoing a series of public consultations


Minimum Requirements:

1. Mushroom

- The source of mushroom spawn must be approved
- Substrate materials must **organically produced**, free of pollutants and heavy metals.
 - The producer must not use lumber treated with arsenate or other prohibited materials for new installations or replacement purposes in contact with the growth substrate
 - Sawdust, logs or other materials derived from wood used as a growth substrate must originate from trees that have been grown in areas free of prohibited materials for at least three years, and must not have been treated with a prohibited substance after tree harvest.
 - Producers may include non-synthetic, non-agricultural materials in substrate used to produce mushrooms
 - Manure used as a growth substrate must be composted. Compost used as a growth substrate must be produced in accordance with compost requirements
- Chemical pesticides, fungicides, herbicides, or fertilizers must not be used.
- Clean, uncontaminated water, must be used
- **Only approved methods of cleaning and disinfection may be used (i.e. Steam)**

2. Wild Honey

- The forage area of the bees should be free from chemical contamination and other pollutants. **The location must be such that a guarantee can be given that no significant deterioration of the bee products by contamination from agricultural or non-agricultural sources of pollution can be expected within a radius of 3 km of the hive**
- Over-harvesting must be avoided to ensure the sustainability of the species concerned.
- Smoke can be used to drive bees from harvest site **but should be reduced to a minimum**
- **Harvesting of honey should be done only during the nectar flow season.**

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- The honey's valuable ingredients should be altered as little as possible during the processes of extraction, storage and conservation.
- When processing honey, the temperature shall never exceed 35 degrees centigrade in order to preserve enzyme activity
- Honey must be filtered through a sterilized cloth and sediment allowed to settle.
- Honey must be stored and distributed in a hygienic fashion
- Label must specify source and moisture content.
- Care should be taken to keep the moisture content low (preferably 16-20%)

3. Herbs

- Over-harvesting wild herbs must be avoided to ensure the sustainability of the species concerned.
- Only herbs in their prime shall be harvested
- Herbs shall not be dried in direct sunlight to preserve their benefits; neither shall they be dried in locations prone to contamination.
- Dehydrated herbs shall be packaged in dry containers to discourage bacterial infestation
- The package shall be labeled with an expiration of *one year*, depending on the product and process

Note:

Please be aware that this is only a selection of the essential requirements of the standards and everyone is advised to get a copy of the standards and study all the requirements of the standards. A copy of the OCCP standards may be obtained from the OCCP website www.occp.phils.org while the Philippine National Standards may be obtained from the DA-BAFPS website