

# Scottish Organic Producers Association

## FOOD PROCESSING SCHEME

- ◆ Verified organic sources of all raw ingredients
- ◆ Minimum processing so as to retain the natural integrity of the product
- ◆ Correct labelling



SOPA remains Scotland's Leading Voice on Scottish Organics, providing membership and certification for 80% of Scotland's organic producers and processors.

SOPA is certified through SFQC and UKAS to standard EN45011 and certifies its organic members with the UK3 mark.

SOPA is committed to high quality standards of organic farming and processing and accordingly financially sustainable organic businesses.

## SIMPLE PROCESSING

Where the nature, weight or volume of the product is not changed.

- \* Cleaning, peeling or chopping,
- \* Box schemes,
- \* Blending e.g. Muesli,
- \* Processing of single organic product e.g. flour milling
- \* Simple butchery



## COMPLEX PROCESSING

Where the nature, weight or volume is changed

- \* Cooking involving weight loss (frying, baking, boiling)
- \* Dehydration, rehydration, evaporation
- \* Emulsification
- \* Fermentation (wine making or brewing, yoghurt, cheese or bread making)

## Environmental Principles

Maximum utilisation of renewable resources and recycling

Minimisation of pollution and damage to the environment and the reduction and safe handling of waste

## Food processing Principles

Minimum processing, consistent with the nature of the food in question

Maximum information on processing methods and ingredients provided to the consumer

## Social Principles

The provision of fair and adequate quality of life, work satisfaction and working environment for those involved

The development of ecologically responsible production, processing and distribution chains, based on local economies

# SOPA Membership

## Credible

- The SOPA scheme is an **approved organic** certification scheme officially recognised by DEFRA via the **UK3 mark**
- The SOPA certification scheme is operated **independently and impartially** by SFQC a specialist food certification body
- The SOPA scheme is accredited to the **EN45011 standard** and audited by UKAS
- SOPA standards are rigorously enforced by **annual assessment**

## Competitive

- Certification **fees are based on audit time** not business turnover
- Typical fees vary between £400-800 p.a. ( inclusive of travel and other expenses)
- **Discounted fees** can be offered if combined with other food audits i.e. BRC audits

## Flexible

- A **pragmatic service** recognising the challenges faced by Scottish businesses
- **Working with you** to meet your certification requirements in an open manner



## SCOTTISH ORGANIC PROCESSING CERTIFICATION

For certification queries please contact the SOPA team:  
Scheme Manager: Louise Prentice  
Certification Officer: Jane Ellis  
Administrator: Alan Gray

Phone: 0131 335 6606      Royal Highland Centre  
Fax: 0131 335 6601      10th Avenue  
info@sopa.org.uk      Ingliston  
www.sopa.org.uk      Edinburgh EH28 8NF

Or

For SOPA membership queries please contact  
Debs Roberts direct on (0131) 335 6619



## SCOTTISH ORGANIC PROCESSING CERTIFICATION



[www.sopa.org.uk](http://www.sopa.org.uk)