



STANDARD FOR THE CERTIFICATION OF PRODUCTS DESTINED TO VEGETARIAN AND VEGAN CONSUMERS

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1. SCOPE AND FIELD OF APPLICATION

The scope of the hereby document is to define the minimum requisites for the certification of products destined to vegetarian and vegan consumers.

The certification is normally applied to agricultural and food products obtained at a specific production unit and gastronomic preparations and/or menu served in a specific cooking center subjected to control and certification.

Certification can also be applied to other products and non-food substances, especially cosmetics and detergents, which meet the requirements laid down in the hereby standard.

2. ADDED VALUE

The vegetarian or vegan consumer encounters considerable difficulties in identifying suitable products on the market to its ethical choice.

Not all consumers know that the bread may contain lard, rennet used in the production of cheese is often made from calf's abomasum and that to produce wine, animal products like casein and gelatin are used.

Even the careful reading of the ingredients list which appears on the label is often not sufficient to reassure the consumer who prefers vegetarian or vegan. The use of ingredients of animal origin is sometimes disguised as generic entries supported by law. In other cases their designation on the label is not required because they are in limited quantities or because they are deleted after the completion of the production cycle (es. processing aids and manufacturing auxiliaries).

The marketing of products bearing the vegetarian or vegan "claim" and administration to the public of such food in the catering sector (or the gastronomy), is not subject to any regulatory requirement and supervision designed to protect the consumer's expectations.

Even in cosmetics is possible the use of animal substances or of animal origin such as: placenta, cochineal, silk, etc.().⁽¹⁾ Even in this case, their presence can be disguised because of a list of ingredients (INCI) mandatory on the label allows the use of highly technical terms, poorly understood and written in lowercase.

For all other non-food products the law does not provide any obligation regarding the materials and substances used in the manufacture.

Seen the above considerations it is certainly useful for the market and consumers a voluntary control and certification system to ensure the requirements expected by consumers with animal and environmental sensibilities, vegetarians and vegans.

The hereby procedure gives the requirements for product and process required to achieve this certification and its related trademark identification.

⁽¹⁾ It is not quoted hyaluronic acid because today is produced through fermentation by bacteria

3. DEFINITIONS

- **Organization:** a body, company, unit, organism, enterprise or parts thereof, with share capital or not, public or private, with its own functions and administration, which concurs in the training, marketing and supply of the food product.
- **Applicant:** an organization requesting certification to ICEA.
- **Licensed Operator:** an organization to which ICEA issued the certification conformity
- **Vegetarian Product:** product which excludes at every stage of its cycle of production the use of animal-derived substances obtained with the sacrifice or the mistreatment of animals.
- **Vegan Product:** product which excludes at every stage of its cycle of production the use of any animal-derived substance even if obtained without sacrifice and/or mistreatment of animals.

4. LEGAL REFERENCES

- ISO 17065 – Assessment of conformity requirements for organisms that certify products, processes and services.
- ISO 9000 – Quality management systems – Fundamentals and Terminology.
- ISO 45020 – General terms and their definitions concerning standardization and related activities.
- ISO 19011 – Guidelines for the Audit of the Quality Management System.
- REGULATION (CE) N. 1830/2003 of september 22nd, 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC

The above references are those in force at the time of issuance of this document. In any case, the legal references in the version in force at the time of the development of certification activities must be applied.

5. REQUIREMENTS OBJECT OF CERTIFICATION

5.1 FOOD PRODUCTS (FORAGE, PET FOOD)

When marked by:

- The requirement is applicable to the case in question and its observance is mandatory for certification purposes.

Requirement	Vegetarian	Vegan
5.1.1 In the entire production cycle do not use any substance/ingredient of animal origin and other products from farms or from animals even if they were not subjected to sacrifice and/or mishandling (eg: milk, honey, eggs, etc.)		•
5.1.2 In the entire production cycle do not use foods/ingredients/processing manufacture auxiliaries of animal origin obtained through sacrifice and/or mistreatment of animals (+). <ul style="list-style-type: none"> • As an example, therefore, must be excluded a priori: <ul style="list-style-type: none"> • products containing animal blood (meat, poultry, fish, seafood); • products containing ingredients derived from meat or bones; • products containing animal fats (except dairy fats), grease from frying or margarine containing fish oil or similar products; • gelatins, gums and other gelling agents of animal origin; • other products containing ingredients derived from products of slaughter; • all cheese made with rennet derived from calf's abomasum or, however, of animal origin; • filtration auxiliaries with gelatin, egg white (from battery farms), isinglass, etc. • cochineal based dyes or other substances of animal origin 	•	
5.1.3 Eggs and other derived products must be obtained from hens raised outdoors, on the ground or organic.	•	
5.1.4 The milk must come from organic farms or untethered respecting ethology and regulations regarding animal welfare, in particular as regards food and walking spaces.	•	
5.1.5 It is forbidden to tie-stalls, cage farms and any practice of animal mutilation.	•	
5.1.6 In animal feed is prohibited the use of animal feed, feed materials and other substances obtained or derived from GMO, in accordance with the Regulation EC n°1830/03.	•	
5.1.7 The beekeeping products must be certified organic or must come from outdoor beekeeping; apiaries must be placed in distant areas (at least 1 Km) from sources of pollution and intensive crops, limiting as much as possible forcing intervention of hive conditions.	•	

Requirement	Vegetarian	Vegan
5.1.8 Vegetable products (and the products directly derived from them) can be certified, unaltered, only on condition that they are grown and processed without resorting to animal substances during the stage of cultivation and conservation (e.g., manure and other fertilizers/soil improvers from animal origin and insecticides whether from synthesis or from natural origin)*.		●
5.1.9 Do not use food / ingredients / aids / auxiliaries obtained or derived from genetically modified organisms in accordance with Regulation EC n°1830/03.	●	●
5.1.10 Traceability of lot number and manufacturer of critical ingredients. The critical point is related to the likely content / contamination with substances of animal origin.	●	●

** This requirement is not mandatory for the raw materials destined for the manufacture of transformed products.*

5.2 COSMETICS and DETERGENTS

Requirement	Vegetarian	Vegan
5.2.1 Do not use in the whole cycle of production any substance / ingredient of animal origin or other products of livestock or from animals even if they were not subjected to sacrifice and / or cruel treatment.		●
5.2.2 In addition to animal testing for cosmetic use (already prohibited by law) are not allowed skin irritation test with embryonic eggs and other similar tests involving the use of animals or animal derivatives.	●	●
5.2.3 Do not use in the whole cycle of production ingredients / adjuvants / aids of animal origin obtained by the sacrifice and / or mistreatment of animals. As an example, then, are excluded a priori: placenta, cochineal and silk.	●	●
5.2.4 The beekeeping products must be certified organic or come from outdoor beekeeping; apiaries must be placed in distant areas (at least 1 Km) from sources of pollution and intensive crops, limiting as much as possible forcing intervention of hive conditions.	●	
5.2.5 Do not use substances obtained or derived from genetically modified organisms or obtained by fermentation using substances derived from genetically modified plants (eg, hyaluronic acid) as a source of carbon.	●	●
5.2.6 Traceability of lot number and manufacturer of critical ingredients. The critical point is related to the likely content / contamination with substances of animal origin.	●	●

5.3 OTHER PRODUCTS

Requirement	Vegetarian	Vegan
5.3.1 Do not use in the whole cycle of production any substance / ingredient of animal origin or other products of livestock or animals even if they were not subjected to sacrifice and / or cruel treatment.		●
5.3.2 Do not use in the whole cycle of production ingredients / adjuvants / aids of animal origin obtained by the sacrifice and / or mistreatment of animals.	●	●
5.3.3 Do not use any substances or materials obtained or derived from genetically modified organisms.	●	●
5.3.4 Traceability of lot number and manufacturer of critical ingredients. The critical point is related to the likely content / contamination with substances of animal origin.	●	●

6. METHODOLOGY

6.1 NUMBER / FREQUENCY OF INSPECTION VISITS

ICEA checks the factory/ies of production of the organization where most meaningful and relevant production takes place for the purposes of compliance in addition to eventual third parties or subcontractors with whom it is necessary to control the compliance of conformity requisites required by this procedure.

Surveillance audits will be carried out at least annually.

The number and type of tested premises is determined by ICEA in relation to the criticality of the sites and developed activities.

ICEA reserves the right to perform additional visits (also unannounced) and / or to intensify surveillance activities in case of serious non-compliance detected in the normal controls or reported by other interested parties.

6.2 ELEMENTS SUBJECT TO ICEA VERIFICATIONS

During the inspection visit at the applicant's premises all aspects of the quality system applicable to the obtaining of the product shall be assessed and they are summarized in the following list.

1. Quality system related to the product / process / service
2. Control documents and information
3. Supply and provider's qualification
4. Identification and traceability of the product
5. Control of the process
6. Tests and analysis
7. Control of non compliant product
8. Corrective and preventive actions
9. Handling, storage, packaging, preservation and delivery

10. Control of quality records
11. Quality internal inspection visits
12. Training
13. Complaints

6.3. TESTS AND TEST METHODS

The organization, based on the criticality of its production process and composition of products, must provide an appropriate level of analysis within the system of self-control.

The correctness and effectiveness of that plan will be subject to verification by ICEA, including sampling and analysis carried out at laboratories qualified whether by ICEA or by the applicant organization. These laboratories will be chosen in all cases where they are available accredited tests on the basis of the law UNI EN 17025.

7. MODALITY OF DECLARATION OF CONFORMITY

7.1 BRAND OF CERTIFICATION

Licensees may use the ICEA certification brand provided for the specific scheme in accordance with the provisions laid down in the REGULATION OF THE USE OF ICEA LOGO AND CERTIFICATION ADVERTISING.

Only in "organic" food products, obtained in accordance with current regulations in the countries of destination (eg EC Regulation 834/07 and 889/08 in Europe, NOP in the USA, JAS in Japan, etc.) can be added at the bottom, outside part of the brand one of the following suffixes: BIO, ECO, ORGANIC or other provided by the current laws in the country/ies where the product is destined. In cosmetic products and detergents ICEA certification brand must be accompanied by the words VEGETARIAN PRODUCT or VEGAN PRODUCT (also in English) with a font size no smaller than that of the characters shown in the ICEA brand. The certification brand must be accompanied by code XXX VEG XXX

XXX VEG (= operator code) XXX (= number approved product)

All informative and/or advertising material and/or documents that contain references to obtained voluntary certification must be related to the products/ gastronomical preparations subject to certification and must be approved in advance by ICEA.

FOOD PRODUCTS



XXX VEG XXX



XXX VEG XXX



XXX VEG XXX



XXX VEG XXX

COSMETICS AND DETERGENT PRODUCTS

VEGETARIAN
COSMETIC

V E G A N
COSMETIC



XXX VEG XXX



XXX VEG XXX

OTHER PRODUCTS



XXX VEG XXX



XXX VEG XXX