



## Permitted additives and processing aids as well as auxiliary input for Bud products

The use of additives and processing aids is avoided in Bud products whenever possible – unless the use of these substances is technologically indispensable. The substances must be of natural origin and produced without the use of genetic engineering.

Over 300 additives are approved for use in conventional food production (FoodAO). About 50 additives are authorised for organic food production. The additives and processing aids that may be used in the processing of organic products are listed in Annex 3 of the Ordinance of the Swiss Federal Department of Economic Affairs, Education and Research (EAER) on Organic Farming.

Bio Suisse only permits some of these substances and Bio Suisse approval is product-specific and, where possible, in organic quality. This list is a summary of all permitted additives and processing aids for Bud products. It does **not** replace consultation of the Bio Suisse Standards on Processing and Trade.

### 1. Additives

<b>All additives permitted under the EAER Ordinance on Organic Farming</b>  (Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a> )	<b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b>
E 153 Biochar	<b>Only permitted for:</b> <ul style="list-style-type: none"> <li>Boiled eggs: for colouring and stamping the eggshells</li> </ul>
E 160 b Annatto, bixin, norbixin	<b>Not permitted for Bud products</b>
E 170 Calcium carbonate	<b>Only permitted for:</b> <ul style="list-style-type: none"> <li>Table salt: as an anti-caking agent</li> <li>Herbs and spices: as anti-caking agents</li> <li>Stock: as an anti-caking agent</li> <li>Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks: as acidity regulators)</li> </ul>
E 220 Sulphur dioxide	<b>Only permitted for:</b> <ul style="list-style-type: none"> <li>Wine and sparkling wine with maximum values (see standards)</li> <li>Fruit wines with maximum values (see standards)</li> </ul>
E 224 Potassium metabisulphite	<b>Only permitted for:</b> <ul style="list-style-type: none"> <li>Wine and sparkling wine</li> <li>Fruit wine</li> </ul>
E 228 Potassium bisulphite	<b>Only permitted for:</b> <ul style="list-style-type: none"> <li>Wine and sparkling wine</li> </ul>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>E 250 Sodium nitrite or E 252 Potassium nitrate</p>	<p>E 250: use only as nitrite pickling salt E 252: use only for raw cured products and raw sausage products → For maximum values, refer to EAER OFO</p>
<p>E 270 Lactic acid</p>	<p><b>Only purely microbiological form permitted for:</b></p> <ul style="list-style-type: none"> <li>• Fresh cheese and quark: only for mozzarella for protein precipitation</li> <li>• Fresh cheese, quark and matured cheese: only for regulation of the brine bath</li> <li>• Whey cheese, mascarpone, grilled and fried cheese, paneer: for protein precipitation</li> <li>• Infant and follow-on formula</li> <li>• Processed meat products: only for the preservation of natural casings</li> <li>• Fruit and vegetable products, including canned fruits and vegetables**</li> <li>• Fruit and vegetable juices, nectars and syrups**</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks) **</li> <li>• Yeast and yeast products: adjustments to pH</li> <li>• Boiled egg products</li> <li>• Distilled alcoholic beverages</li> <li>• Fermented/non-fermented dairy product alternatives</li> <li>• Tofu, tempeh and other products made of plant-based proteins: only for the production of tofu that will undergo further processing without further heating</li> </ul> <p>**only in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate.</p>
<p>E 290 Carbon dioxide</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Beer: only for post-carbonation of non-alcoholic beer</li> <li>• Wine and sparkling wine: as technical gas</li> <li>• Fruit wine: as technical gas</li> </ul>
<p>E 296 Malic acid</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 300 Ascorbic acid</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 301 Sodium ascorbate</p>	<p><b>Not permitted for Bud products</b></p>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>E 306 Extracts rich in tocopherol</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Infant and follow-on formula</li> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as additive in organic anti-cake agents.</li> <li>• Supplements in the form of powder, granulate, liquid, capsules or pills</li> </ul>
<p>E 322 Lecithin</p>	<p><b>Only organic lecithin permitted for:</b></p> <ul style="list-style-type: none"> <li>• Infant and follow-on formula</li> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as additive in organic anti-cake agents.</li> <li>• Oils and fats for cooking and for use in processing: for the production of fat/oil used in marinades</li> <li>• Margarine</li> <li>• Yeast and yeast products: for coated yeast</li> <li>• Instant chocolate powder or special couvertures</li> <li>• Supplements in the form of capsules or pills: as emulsifiers</li> </ul>
<p>E 325 Sodium lactate</p>	<p><b>Not permitted for Bud products</b></p>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>E 330 Citric acid</p>	<p><b>Only purely microbiological form permitted:</b></p> <ul style="list-style-type: none"> <li>• Fresh cheese: only for mozzarella</li> <li>• Whey cheese, mascarpone, grilled and fried cheese, paneer: for protein precipitation</li> <li>• Cheese products</li> <li>• Infant and follow-on formula</li> <li>• Fruits, vegetables, herbs, mushrooms, sprouts and forcing: as additive in processing water</li> <li>• Fruit and vegetable products, including canned fruits and vegetables**</li> <li>• Fruit and vegetable juices, nectars and syrups: only in syrups**</li> <li>• Jams and jellies</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks) **</li> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as part of baking powder</li> <li>• Starches, gluten, grain syrups and starch sweeteners: adjustments to pH</li> <li>• Oils and fats for cooking or for use in processing other products: for degumming</li> <li>• Margarine</li> <li>• Distilled alcoholic beverages</li> <li>• Yeast and yeast products: regulation of pH</li> <li>• Sugar types and products made of sugars**</li> <li>• Confectionery jellies and gums</li> <li>• Fermented/non-fermented dairy product alternatives</li> </ul> <p>**only in cases in which acidification cannot be achieved with lemon juice or lemon juice concentrate.</p>
<p>E 331 Sodium citrate</p>	<p><b>Only purely microbiological form permitted for:</b></p> <ul style="list-style-type: none"> <li>• Buttermilk, whey, dairy beverages and dairy-beverage preparations</li> <li>• Cream and cream products: as buffer salt for coffee cream</li> <li>• Cheese products: only for processed cheese, processed cheese products and ready-to-use fondue mixtures</li> <li>• Processed meat products</li> </ul>
<p>E 333 Calcium citrate</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Jams and jellies</li> <li>• Sugar types and products made of sugars: for jam sugar</li> </ul>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>E 334 Tartaric acid L(+)-</p>	<p><b>Only purely microbiological form or obtained from grapes, permitted for:</b></p> <ul style="list-style-type: none"> <li>• Jams and jellies</li> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as part of baking powder</li> <li>• Wine and sparkling wine</li> <li>• Sugar types and products made of sugars: for jam sugar</li> <li>• Confectionery jellies and gums</li> </ul>
<p>E 335 Sodium tartrate</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods, including bread mixes: <b>as ingredient in baking powder</b></li> <li>• Confectionery jellies and gums: from natural sources</li> </ul>
<p>E 336 Potassium tartrate</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as ingredient in baking powder</li> <li>• Confectionery jellies and gums: from natural sources</li> </ul>
<p>E 341 Monocalcium phosphate</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 392 Rosemary extracts</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Processed meat products</li> <li>• Fruit, vegetables, herbs, mushrooms and sprouts: as additive in processing water</li> <li>• Fruit and vegetable products, including canned fruits and vegetables: as additive in processing water or as ingredient in vegetable products</li> </ul>
<p>E 400 Alginic acid</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 401 Sodium alginate</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 402 Potassium alginate</p>	<p><b>Not permitted for Bud products</b></p>
<p>E 406 Agar-Agar</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sweets and desserts (panna cotta, rice pudding, flan, blancmange, cream pudding)</li> <li>• Jams and jellies</li> <li>• Confectionery jellies and gums</li> <li>• Fermented/non-fermented dairy product alternatives</li> </ul>
<p>E 407 Carrageenan</p>	<p><b>Not permitted for Bud products</b></p>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
E 410 Locust bean gum	<p><b>Only organic locust bean gum permitted for:</b></p> <ul style="list-style-type: none"> <li>• Cheese products: only for processed cheese, processed cheese products and ready-to-use fondue mixtures</li> <li>• Sweets and desserts (panna cotta, rice pudding, flan, blancmange, cream pudding)</li> <li>• Ice cream and sorbets</li> <li>• Infant and follow-on formula</li> <li>• Soups and sauces</li> <li>• Drinks made from cereals, legumes, hard-shelled fruit and seeds</li> <li>• Fermented/non-fermented dairy product alternatives</li> </ul>
E 412 Guar gum	<p><b>Only organic guar gum permitted for:</b></p> <ul style="list-style-type: none"> <li>• Milk drinks and dairy-beverage preparations</li> <li>• Sweets and desserts (panna cotta, rice pudding, flan, blancmange, cream pudding)</li> <li>• Ice cream and sorbets</li> <li>• Soups and sauces</li> <li>• Yeast and yeast products: only for cream yeast</li> <li>• Drinks made from cereals, legumes, hard-shelled fruit and seeds</li> <li>• Fermented/non-fermented dairy product alternatives</li> </ul>
E 414 Gum arabic	<p><b>Only organic gum arabic permitted for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable products including canned fruits and vegetables: as a coating material for coating nuts with other ingredients such as herbs or spices</li> <li>• Confectionery jellies and gums</li> <li>• Cocoa, chocolates and other cocoa products: as a coating material for almonds/cocoa beans with chocolate couverture</li> </ul>
E 415 Xanthan gum	<p><b>Not permitted for Bud products</b></p>
E 418 Gellan gum	<p><b>Not permitted for Bud products</b></p>
E 422 Glycerol	<p><b>Not permitted for Bud products</b></p>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
E 440 Pectin (i)	<p><b>Only in non-amidated form permitted for:</b></p> <ul style="list-style-type: none"> <li>• Quark: for the production of fruit bases for fruit-on-the-bottom quark</li> <li>• Sweets and desserts (panna cotta, rice pudding, flan, blancmange, cream pudding)</li> <li>• Ice cream and sorbets: only for sorbets</li> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Jams and jellies</li> <li>• Fruit bases: in fruit bases for yoghurts and dairy products, as well as ice creams and sorbets</li> <li>• Sugar types and products made of sugars: for jam sugar</li> <li>• Confectionery jellies and gums</li> <li>• Fermented/non-fermented dairy product alternatives</li> </ul>
E 464 Hydroxypropylmethylcellulose	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Supplements in the form of capsules or pills: as capsule material</li> </ul>
E 500 Sodium carbonates	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods, including bread mixes: as leavening agent in baking powder</li> <li>• Starches, gluten, grain syrups and starch sweeteners: adjustments to pH</li> <li>• Cocoa, chocolates and other cocoa products: for alkalisiation</li> </ul>
E 501 Potassium carbonates	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods, including bread mixes: as leavening agent in baking powder</li> <li>• Cocoa, chocolates and other cocoa products: for alkalisiation</li> </ul>
E 503 Ammonium carbonates	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods, including bread mixes: as leavening agent in baking powder</li> </ul>
E 504 Magnesium carbonate	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Table salt (as an anti-caking agent)</li> <li>• Dough, breads, pastries and durable baked goods, including bread mixes: as leavening agent in baking powder</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks): as acidity regulators</li> <li>• Herbs and spices: as anti-caking agents</li> <li>• Stock: as an anti-caking agent</li> <li>• Supplements in the form of powder, granulate or liquid: as an anti-caking agent</li> </ul>

<p><b>All additives permitted under the EAER Ordinance on Organic Farming</b></p> <p>(Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section A of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
E 509 Calcium chloride	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Cheese: when added to pasteurised cheese milk and the brine bath</li> </ul>
E 516 Calcium sulphate	<b>Not permitted for Bud products</b>
E 524 Sodium hydroxide	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Only for surface treatment of lye-glazed baked goods (soda lye)</li> </ul>
E 551 Silicon dioxide	<b>Not permitted for Bud products</b>
E 553b Talc	<b>Not permitted for Bud products</b>
E 901 Beeswax	<b>Not permitted for Bud products</b>
E 903 Carnauba wax	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Confectionery jellies and gums: as a coating agent</li> </ul>
E 938 Argon	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine: as technical gas (must not be used for sparging)</li> <li>• Fruit wine: as technical gas</li> </ul>
E 939 Helium	<b>Not permitted for Bud products</b>
E 941 Nitrogen	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine: as technical gas</li> <li>• Fruit wine: as technical gas</li> <li>• Tofu, tempeh and other products made of plant-based proteins: as a protective gas</li> </ul>
E 948 Oxygen	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine: as technical gas</li> <li>• Fruit wine: as technical gas</li> <li>• Yeast and yeast products: as a processing aid</li> </ul>
E 968 Erythritol	<b>Not permitted for Bud products</b>





## 2. Processing aids

<p><b>All processing aids permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 1. of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>Activated charcoal</p>	<p><b>Only permitted as filtration aid for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks)</li> <li>• Starches, gluten, grain syrups</li> <li>• Beer: non-alcoholic beer</li> <li>• Wine and sparkling wine: for must</li> <li>• Distilled alcoholic beverages</li> <li>• Sugar types and products made of sugars: only for coconut sugar</li> </ul> <p><b>Only permitted for bleaching of:</b></p> <ul style="list-style-type: none"> <li>• Oils and fats for cooking or for use in processing other products</li> </ul>
<p>Ammonium hydroxide</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Boiled egg products: as auxiliary input for coating agents</li> </ul>
<p>Ammonium phosphate (diammonium hydrogen phosphate)</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine with maximum values (see standards)</li> <li>• Fruit wines with maximum values (see standards)</li> </ul>
<p>Bentonite</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups: as filtration aid</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks): as filtration aid</li> <li>• Starches, gluten, grain syrups and starch sweeteners: as filtration aid</li> <li>• Oils and fats for cooking or for use in processing other products: only for bleaching</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine: as filtration aid</li> <li>• Distilled alcoholic beverages: as filtration aid</li> <li>• Vinegar: as filtration aid</li> </ul>
<p>Beeswax</p>	<p><b>Not permitted for Bud products</b></p>
<p>Calcium carbonate</p>	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> <li>• Supplements in the form of capsules or pills</li> </ul>

<p><b>All processing aids permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 1. of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
Calcium chloride	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Tofu, tempeh and other products made of plant-based proteins: as a coagulant</li> </ul>
Calcium hydroxide (milk of lime)	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sugar types and products made of sugars: in the production of sugar</li> </ul>
Calcium sulphate	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Tofu, tempeh and other products made of plant-based proteins: as a coagulant</li> </ul>
Carnauba wax	<p><b>Only permitted for (only organic quality):</b></p> <ul style="list-style-type: none"> <li>• Dough, breads, pastries and durable baked goods (including bread mixes): as anti-cake agent</li> <li>• Confectionery jellies and gums: as a coating agent</li> </ul>
Cellulose	<p><b>Not permitted for Bud products</b></p>
Egg white albumen	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups: as clarifying and/or fining agent</li> </ul> <p>(within Switzerland: Bud quality; other countries: organic quality)</p>
Pea protein	<p><b>Only permitted for (if available from organic raw materials):</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Vinegar</li> </ul>
Acetic acid/vinegar	<p><b>Not permitted for Bud products</b></p>
Ethanol	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Beer: as extracting agent for the production of hop extracts</li> <li>• Boiled egg products: as a solvent in egg dyes</li> <li>• Apiary products: as extracting agent for propolis</li> </ul> <p><b>Only organic ethanol permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sugar types and products made of sugars: for the production of sugar</li> <li>• Supplements: as extracting agent</li> </ul> <p><b>Only Bud ethanol permitted for:</b></p> <ul style="list-style-type: none"> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks): as extracting agent</li> <li>• Dough, breads, pastries and durable baked goods: in commercial dough</li> </ul>

<p><b>All processing aids permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 1. of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
Gelatine	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Cheese: as food adhesive for cheese labels</li> </ul> <p><b>Only permitted in organic quality for:</b></p> <ul style="list-style-type: none"> <li>• Sweets and desserts (panna cotta, rice pudding, flan, cream pudding)</li> <li>• Processed meat products</li> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Vinegar</li> <li>• Confectionery jellies and gums</li> </ul>
Tannic acid	<b>Not permitted for Bud products</b>
Hazel-nut shells	<b>Not permitted for Bud products</b>
Isinglass	<b>Not permitted for Bud products</b>
Hay flower powder	<p><b>Only permitted for (Bud quality):</b></p> <ul style="list-style-type: none"> <li>• Cheese: to promote the formation of holes</li> </ul>
Wood fibre	<b>Not permitted for Bud products</b>
Potassium bicarbonate	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> </ul>
Potassium carbonates	Pursuant to Swiss Organic Farming Ordinance
Potassium hydrogen tartrate (cream of tartar)	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> </ul>
Potato protein	<p><b>Only permitted for (if available from organic raw materials):</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> </ul>
Casein	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Cheese: as food adhesive for cheese labels</li> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Vinegar</li> </ul> <p>(within Switzerland: Bud quality; other countries: organic quality)</p>

<p><b>All processing aids permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 1. of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
Diatomaceous earth	<p><b>Only permitted as filtration aid for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks)</li> <li>• Starches, gluten, grain syrups and starch sweeteners</li> <li>• Soy sauce and liquid seasonings</li> <li>• Oils and fats for cooking or for use in processing other products</li> <li>• Beer</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Distilled alcoholic beverages</li> <li>• Vinegar</li> <li>• Cocoa, chocolates and other cocoa products</li> </ul>
Carbon dioxide	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Whey: adjustments to pH</li> <li>• Modified atmosphere packaging</li> <li>• Fruit and vegetable products: as extracting agent</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks): for decaffeination</li> <li>• Spices, condiments, bouillon, soups and sauces: as extracting agent</li> <li>• Carbonation during the purification of raw sugar beet/sugar cane juice</li> </ul>
Magnesium chloride (nigari)	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Tofu, tempeh and other products made of plant-based proteins: as a coagulant</li> </ul>
Sodium carbonates	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Yeast and yeast products: regulation of pH</li> <li>• Oils and fats for cooking and for use in processing other products: only for deacidification (instead of physical deacidification)</li> <li>• Sugar types and products made of sugars: for the production of sugar</li> </ul>
Sodium hydroxide	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sugar types and products made of sugars: for the production of sugar</li> </ul>
Natural gypsum	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sugar types and products made of sugars: for the production of sugar</li> </ul>

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Perlite	<p><b>Only permitted as filtration aid for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks)</li> <li>• Starches, gluten, grain syrups and starch sweeteners</li> <li>• Oils and fats for cooking or for use in processing other products</li> <li>• Beer</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Distilled alcoholic beverages</li> <li>• Vinegar</li> <li>• Cocoa, chocolates and other cocoa products</li> </ul>
Vegetable oils	Pursuant to Swiss Organic Farming Ordinance
Pure chitosan derived from <i>Aspergillus niger</i>	<p><b>Only permitted for</b> (if available from organic raw materials):</p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> </ul>
Rice flour	Only permitted as Bud ingredient
Hydrochloric acid	<b>Not permitted for Bud products</b>
Sulphuric acid	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Sugar types and products made of sugars: pH regulation of the water during sugar extraction</li> </ul>
Silicon dioxide as gel or colloidal solution	<p><b>Only permitted as filtration aid for:</b></p> <ul style="list-style-type: none"> <li>• Fruit and vegetable juices, nectars and syrups</li> <li>• Cold beverages made from tea, herbs, fruit and vegetables (iced teas and soft drinks)</li> <li>• Wine and sparkling wine</li> <li>• Fruit wine</li> <li>• Distilled alcoholic beverages</li> <li>• Vinegar</li> </ul>
Nitrogen	<p><b>Only permitted for:</b></p> <ul style="list-style-type: none"> <li>• Modified atmosphere packaging</li> <li>• Beer: as conveying gas</li> <li>• Yeast and yeast products</li> </ul>
Talc	<b>Not permitted for Bud products</b>
Thiamin hydrochloride	<b>Not permitted for Bud products</b>
Water	Pursuant to Swiss Organic Farming Ordinance
Hydrogen peroxide	<b>Not permitted for Bud products</b>

<p><b>All processing aids permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 1. of this Ordinance <a href="#">(Link)</a>)</p>	<p><b>Permitted in the following Bud products (from Bio Suisse Standards 2024 Part III Standards for Processing and Trade <a href="#">(Link)</a>)</b></p>
<p>Wine yeast</p>	<p><b>Only permitted as fining agent for:</b></p> <ul style="list-style-type: none"> <li>• Wine and sparkling wine</li> </ul> <p>(within Switzerland: Bud quality; other countries: from Bio Suisse certified operations)</p>
<p>Citric acid</p>	<p><b>Only purely microbiological form permitted for:</b></p> <ul style="list-style-type: none"> <li>• Oils and fats for cooking or for use in processing other products: for degumming</li> <li>• Distilled alcoholic beverages</li> <li>• Starches, gluten, grain syrups and starch sweeteners: adjustments to pH</li> <li>• Yeast production: adjustments to pH</li> </ul>

### 3. Indirectly used auxiliary input

<p><b>All auxiliary input permitted under the EAER Ordinance on Organic Farming</b></p> <p>Directions for use for the preparation of foodstuffs of animal and plant origin (refer to Annex 3, Section B, 2. of this Ordinance (<a href="#">Link</a>))</p>	
Wood, shavings and sawdust from untreated wood	Untreated wood, wood chips and wood flour from all native tree species: for use in smoking
Glues of natural origin	<p>Adhesives made of foodstuffs (e.g. gelatine, casein), for affixing labels to wheels of cheese and adhesives for labels affixed directly to unpackaged fruits and vegetables.</p> <p>Bio Suisse stipulates the following requirements for adhesives used on labels that are directly affixed to fruits or vegetables:</p> <ul style="list-style-type: none"> <li>- Gum elastic base</li> <li>- Solvents: only water or non-denatured, potable alcohol</li> <li>- Stabilisers are permitted</li> </ul>
Natural dyes under Article 95 of the FDHA Ordinance of 16 December 2016 on Foodstuffs of Animal Origin (updated 15 March 2022)	<p>Colouring agents for dyeing and stamping eggshells, made of the following components:</p> <p>— Naturally colouring fruit and vegetable juices, concentrates and powders made from such juices, colouring spices and other colouring foods</p> <p>— Dyewoods and other plant components such as haematoxylin, fustic, brazilin, sandalwood, walnut shells, madder, annatto seeds, malva blossoms, maté</p> <p>— Colouring agents that occur naturally in foodstuffs and are extracted using physical processes: (curcumin [E 100], riboflavin [E 101], carotenoids [E 160], xanthophylls [E 161], beet red, betanin [E 162], anthocyanins [E 163], chlorophylls [E 140, E 141]). Chemically altered and nature-identical colours are generally prohibited. Adjustments to the pH are permitted.</p> <p>— Cochineal, carminic acid, carmine [E 120]; extract of the <i>Coccus cacti</i>, including the ammonia compounds</p> <p>— Biochar (<i>Carbo medicinalis vegetalis</i> [E 153]): biochar with properties similar to activated carbon</p>
E 904 Shellac	Permitted as a coating agent for boiled eggs. Shellac must not be chlorine-bleached
Calcium silicate E 552	Permitted as a coating agent for boiled eggs.
Magnesium silicate E 553a	Permitted as a coating agent for boiled eggs.
Ammonium hydroxide	Permitted as auxiliary input for coating agents for boiled eggs
Calcium and magnesium silicate	Permitted as auxiliary input for coating agents for boiled eggs
Ash	No application so far, therefore no decision.
Natural animal fats	Pursuant to Swiss Organic Farming Ordinance

