0

NATIONAL CLEANER PRODUCTION CENTRE, SRI LANKA ECO LABELLING SCHEME

CERTIFICATION CRITERIA FOR ECO LABELLING OF DAIRY PRODUCTS

1. Introduction

- 1.1 The Certification Scheme for Eco Labelling of Products/Services of the National Cleaner Production Centre, Sri Lanka (NCPCSL) is based on the requirements laid down in the *ISO* 14024:2018 Environmental labels and declarations Type 1 environmental labeling Principles and procedures
 - ISO 14024 specifies the requirements for eco-labeling certification. The Eco Labelling criteria /s of NCPC SL satisfy the ISO 14024 requirements as required by the eco-labelling certification schemes. Here are the key requirements fulfilled accordingly;
 - > Scope: The eco-labeling certification scheme covers specific product categories/services with a significant impact on the environment.
 - ➤ Product Criteria: Clear and transparent environmental criteria has been established for products/ services to be eligible for the eco-label. These criteria has been based on scientific evidence and consider the entire product life cycle.
 - Independent Third-Party Verification: NCPC SL conduct independent third-party verification of compliance with the eco-labeling criteria.
 - Impartiality: The certification process is impartial and free from any conflicts of interest that could undermine its credibility.
 - > Transparency: The eco-labeling scheme has provided transparent information about the certification process, criteria, and verification procedures.
 - ➤ Continuous Improvement: The scheme encourages continuous improvement in the environmental performance of certified products /services.
 - > Stakeholder Involvement: Stakeholders, including businesses, NGOs, consumers, and government representatives, has been involved in the development and revision of the eco-labeling criteria.
 - Non-Discrimination: The certification scheme has not discriminated against products or services from different sources based on factors unrelated to environmental performance.
 - > Compliance Monitoring: Regular monitoring and surveillance of certified products or services has been conducted to ensure ongoing compliance with eco-labeling criteria.
 - Public Access to Information: Information about the eco-labeling scheme, certified products, and their environmental criteria shall be accessible to the public.
 - > Environmental Labeling and Advertising: The use of the eco-label in advertising or labeling has been controlled and subject to the certification scheme's rules.
 - > Review and Revision: The certification scheme should undergo periodic review and revision to ensure its relevance and effectiveness.

Doc. No.: CC-EL-01 Issue No.: 00 Date: 01-09-2023

Prepared by : CM Approved by : CEO Revision No.: 00 Date: 0000-00-00

(d)

NATIONAL CLEANER PRODUCTION CENTRE, SRI LANKA ECO LABELLING SCHEME

CERTIFICATION CRITERIA FOR ECO LABELLING OF DAIRY PRODUCTS

- 1.2 This document sets out specific managerial and technical criteria for the management, processors who farm and feed animals, collect milk, produce and transport dairy products for sale or production of dairy products following the terminologies and aspects related to the concepts of sustainability management, during the processes involved. The aspects related to sustainability management described in this document can be environmental impacts, energy security or socio-economic development, or any combination thereof.
- 1.3 The certification of Eco Labelling of Dairy Products is implemented on a set programme operated over a specified period as agreed with relevant parties. The NCPC-SL functions as the scheme owner of this certification scheme. This document includes environmental criteria, function characteristics, and legal requirements related to dairy products.
- 1.4 This specific product environmental criteria document has been prepared by the Expert Committee on Eco Labelling appointed by the NCPC-SL and authorized for adoption by the Board of Directors of NCPC-SL. Dairy products manufacturers who are seeking eco-labeling certification are required to meet the following requirements.
 - The product and processing conditions shall comply with the requirements given in the below NCPC-SL guidelines; and
 - II. The product and processing shall comply with relevant regulations mentioned in this document and enforced in the country, as applicable; and
 - III. The product should conform to the relevant national, regional, and internationally recognized standards
- 1.5 This document supplements the below guidelines and provides guidance for the certification of dairy products for both assessors and processors who are preparing for certification. Each criterion mentioned herein is categorized depending on the significance of its impact on the product environmental criterion or product function characteristic being discussed, e.g. energy, water, environment, or socio-development, as follows.
 - I. Mandatory requirements (M) Related to the legal requirements and product functional characteristics
 - II. Critical requirements (C) Significant to product environmental criteria
 - III. Non-critical requirements (NC) Not so significant to product environmental criteria when compared to critical requirements
- 1.6 This document should also be read in conjunction with the Rules and Procedures of NCPC SL as applicable to the Eco Labelling Certification scheme.
- 1.7 This document will be periodically reviewed and updated based on the experience gained and the developments that have taken place in technology and the use of energy and the environment. The term "Shall" is used in this document to indicate those provisions which are mandatory. The term "Must" is used to indicate the guidance which, although not mandatory, is provided by NCPC-SL as a recognized means of meeting the requirements of the standard. The term "Should" is used to indicate the recommendation for implementation.
- 1.8 The Client should submit the relevant pieces of evidence for conformity verification for the last calendar year.

Doc. No.: CC-EL-01
Revision No.: 00 Issue No.: 00
Date: 0000-00-00 Date: 01-09-2023

Approved by : CEO Date: 0000-00-00
Page 2 of 17

Prepared by: CM



NATIONAL CLEANER PRODUCTION CENTRE, SRI LANKA ECO LABELLING SCHEME

CERTIFICATION CRITERIA FOR ECO LABELLING OF DAIRY PRODUCTS

2. References

In the preparation of this criteria document, the following documents were referred:

- 2.1 ISO 14020 Environmental Labels and Declarations General Principles
- 2.2 ISO 14024 Environmental Labels and Declarations Type 1 environmental labeling Principles and Procedures
- 2.3 Guidelines for Providing Product Sustainability Information, UN Environment Programme, 2017

3. Terms and Definitions

For the purpose of this document, the terms and definitions given in the referred standards and the following shall apply.

- 3.1 Conformity: Fulfillment of a requirement
 - Note: Conformance and compliance are synonymously used for conformity but deprecated.
- 3.2 **Verification:** Confirmation through the provision of objective evidence that specified requirements have been fulfilled.
- 3.3 **Organization:** The Applicant organization is hereinafter referred to as an organization.

 Prepared by : CM
 Revision No.: 00
 Issue No.: 00

 Approved by : CEO
 Date: 0000-00-00
 Date: 01-09-2023

Page 3 of 17



4.1 Collection Centre a) Legal Approval shall be obtained from the Pradeshiya-sabha to operate the milk collection center in the area Conformity verification Valid License obtained from the Pradeshiya Sabha b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained be added to the milk at the chilling center		Certification Criteria Requirements	Weighting Factor
a) Legal Approval shall be obtained from the Pradeshiya-sabha to operate the milk collection center in the area **Conformity verification** Valid License obtained from the Pradeshiya Sabha **b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained **Fat Test** Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) **Conformity Verification** Milk Quality/Quantity test reports are maintained on a daily basis **A.2 Chilling Centre** **a) Raw milk must be stored under less than 4 °C temperature at chilling centers **Conformity verification** Records on milk storage conditions are maintained **b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained **Conformity verification** The records of refrigeration systems are maintained, Details of the refrigerators are available **c) The surrounding environment of the chilling center must be clean at all times **Conformity verification** Site inspection in the chilling center **d) Any type of additives must not be added to the milk at the chilling center **c) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records **M.** **M.** **M.** **A.** **D.** **D.*	4.	Phase: Raw Material Extraction	
center in the area Conformity verification Valid License obtained from the Pradeshiya Sabha b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center c) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records M		4.1 Collection Centre	
Conformity verification Valid License obtained from the Pradeshiya Sabha b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available C) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	a)		
b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			М
b) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center C Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
should be maintained Fat Test Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available C) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center C Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
Lactometer reading (LR)/ Solid Not Fat (SNF) pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center C Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	b)	- , , , , , , , , , , , , , , , , , , ,	
pH/Acidity/Titratable Acidity (TA) Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records		Fat Test	
Alcohol Test Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
Keeping Quality of Milk (KQ) text Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			NA
Clot on Boiling test (COB) Conformity Verification Milk Quality/Quantity test reports are maintained on a daily basis 4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available C) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			IVI
A.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
A.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
4.2 Chilling Centre a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
a) Raw milk must be stored under less than 4 °C temperature at chilling centers Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records		Milk Quality/Quantity test reports are maintained on a daily basis	
Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records		4.2 Chilling Centre	
Conformity verification Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	a)	Raw milk must be stored under less than 4 °C temperature at chilling centers	
Records on milk storage conditions are maintained b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			С
b) Energy Efficient refrigeration systems and refrigerated spaces must be maintained Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	b)	· ·	
Conformity verification The records of refrigeration systems are maintained, Details of the refrigerators are available C) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	D)	Energy Emclent remgeration systems and remgerated spaces must be maintained	
The records of refrigeration systems are maintained, Details of the refrigerators are available c) The surrounding environment of the chilling center must be clean at all times Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records		Conformity verification	С
Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
Conformity verification Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	c)	The surrounding environment of the chilling center must be clean at all times	
Site inspection in the chilling center d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			С
d) Any type of additives must not be added to the milk at the chilling center Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records			
Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records M	٩)		
Conformity verification Milk Quality control records are available in the chilling center e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records	",	, type of additional mode added to the mind of the diming center	_
e) Following qualitative and quantitative milk tests shall be carried out on a daily basis and records		Conformity verification	С
I M		Milk Quality control records are available in the chilling center	
	e)	Following qualitative and quantitative milk tests shall be carried out on a daily basis and records should be maintained	M



	Fat Test	
	Lactometer reading (LR)/ Solid Not Fat (SNF)	
	pH/AcidityTitratable Acidity (TA)	
	Alcohol Test	
	Keeping Quality of Milk (KQ) text	
	Clot on Boiling test (COB)	
	clot on boiling test (Cob)	
	Conformity Verification	
	Milk Quality/ Quantity test report on a daily basis	
t/		
f)	The wastewater discharge systems must be arranged in such a way that avoids cross-	
	contamination.	
	Conformation continue	6
	Conformity verification	С
	The chilling center has developed infrastructure to effectively manage the collection, treatment	
	(if required), and discharge of wastewater.	
<u></u>		
g)	The generator facility must be readily available in the Chilling center as the backup power	
	source, in case of power failures	_
		С
	Conformity verification	
	The chilling center has installed a generator as the facility	
	4.3 Transport to the factory	
a)	Appropriate measures must be taken to minimize oil/fuel consumption and air emissions.	
		С
	Conformity verification	
	Fuel consumption records and the emission test reports of the milk-carrying vehicles are available	
b)	The industry must use insulated vehicles to transport milk from the chilling center to the factory	
	if the traveling time exceeds 1 hour	
		_
	Conformity verification	С
	Records on milk-carrying vehicles are available and onsite inspection in the facility, and	
	temperature records on milk loading and unloading are available	
5.	Phase: Processing/ Manufacturing	
J .		
	5.1 General Requirement	
a)	Environmental Management System (EMS) should be implemented in the organization	NC
	Conformity verification	
	Valid ISO 14001 EMS certificate	
	Environmental Policy, Environmental Objectives	



	Planned actions to address environmental aspects, environmental risks, compliance obligations Evidence for continual improvement	
b)	Documented Environmental Management Roadmap should be developed to address the	NC
	potential environmental problems of the organization Conformity verification	
	Environment management roadmap of the organization	
- \	5.2 Water Resource Consumption and Conservation	
a)	Infrastructure must be maintained to quantify the water usage for industrial processes and domestic purposes	С
	Conformity verification	
	Water supply metering and submetering facilities established in the organization	
	Water consumption records are maintained on a daily/monthly basis	
b)	Supply water purification must be carried out to meet the food-grade water quality requirement.	С
	Conformity verification The water purification plant is available and records are maintained	
c)	Water consumption must be maintained to be less than 9l per 1l of milk processed. (if the water	С
	consumption exceeds this value, it should reduce by 3% per product output from last year has to be reported)	
	Conformity verification	
	The water consumption and production records are maintained	
d)	Water conservation techniques and technologies must be implemented, so that water efficiency	С
	is maintained while guaranteeing the product quality	
	Conformity verification	
	Site inspection regarding the implementation of water conservation techniques and	
	technologies	
e)	The used water should be recirculated, at least for other purposes (eg: gardening, toilet	NC
	flushing, cooling purposes) by a minimum of 5% of total water consumption	
	Conformity verification	
	Water consumption and recirculation records are maintained	
f)	Organizational/product water footprint should be calculated, recorded, and maintained	NC

Prepared by : CM Approved by : CEO

Revision No.: 00 Date: 0000-00-00 Doc. No.: CC-EL-01 Issue No.: 00

Date: 01-09-2023



	Conformity verification	
	The transparent and verifiable calculation method is available	
	5.3 Energy Resource Consumption and Conservation	
a)	Infrastructure must be maintained to quantify the energy usage for industrial processes and	С
	other purposes in the organization	
	Conformity verification	
	Electricity sub-metering facilities established in the organization	
	Electricity/Fuel consumption records are maintained on a daily/monthly basis	
b)	No of units (kWh) of electricity consumption per unit of production output must be reduced by a minimum of 1% from last year has to be reported	С
	Conformity verification	
	Electricity consumption records and production records are maintained	
c)	Fuel consumption for steam generation must be reduced compared to the fuel consumption of	С
	the previous year	
	Conformity verification	
	Fuel consumption records and production records are maintained	
d)	The generator facility must be readily available in the organization as the backup power source,	С
	in case of power failures	
	Conformity verification	
	Site verification of the generator room, records relevant to the generator (fuel consumption	
	record, maintenance record)	
e)	Effective energy management policies, procedures, and energy management programmes must	С
	be implemented by the organization	
	Conformity verification	
	Records on energy management policy, procedures, and energy management programmes are	
	maintained	
f)	Appropriate measures must be implemented to improve energy efficiency in the organization	С
	Conformity verification	
	Site inspection relevant to the energy efficiency measures implemented	
g)	The organization must take measures to substitute nonrenewable energy sources with	С
	renewable energy	
	Conformity verification	
	The energy requirement is supplied by the Biomass boiler	
	Electricity Generation from the Solar power systems	

Prepared by : CM Approved by : CEO

Revision No.: 00 Date: 0000-00-00

Doc. No.: CC-EL-01 Issue No.: 00

Date: 01-09-2023



h) Organizational/product carbon footprint (assertion of GHG emission) should be or recorded, and maintained.	calculated, NC
Conformity verification A transparent and verifiable calculation method is available	
5.4 Material Consumption	
a) Input material usage including milk must be quantified	С
a) input material usage including milk must be quantified	
Conformity verification	
Material consumption records are maintained on a daily/monthly basis	
b) The best available technologies and the best environmental practices must be imple	mented in C
the organization	
Conformity verification	
Site inspection in the milk processing plant	
5.5 Chemicals Consumption	
a) Sound chemical management practices including storage, use, and disposal	must be C
implemented and maintained	
Conformity verification	
Site inspection regarding the implementation of chemical safety best practices	
b) Chemical safety best practice guidelines must be communicated to the relevant worker	ers C
Conformity verification	
Chemical safety best practice guidelines are available	
Interview relevant workers during the site inspection	
c) Chemical accidents preparedness plan and fire safety management plan must be imple	emented C
Conformity you'fingting	
Conformity verification	
Chemical accidents preparedness plan is available An evacuation plan is available and the fire extinguishers, fire alarm, and fire hydrant	have been
established	nave been
5.6 Effluent and Waste Management	
5.6.1 Effluent Management	(054)
a) Industrial wastewater shall be treated to meet the Central Environment Author	, , ,
stipulated standards under National Environmental Act No. 47 of 1980 before discharged	ge
Conformity verification	
Laboratory test reports of wastewater have met CEA regulations	
5.6.2 Solid Waste Management	<u> </u>
a) Effective waste management policies and programmes must be implemented	С
, and the state of	

 Prepared by : CM
 Revision No.: 00
 Issue No.: 00

 Approved by : CEO
 Date: 0000-00-00
 Date: 01-09-2023

Page 8 of 17



Conformity verification The records on waste management are maintained S.7 Milk/Product Quality Control a) Adulteration tests shall be carried out on a daily basis for identification of adulterants (Formalin, Urea, Starch, Neutralizers, Detergents, Sodium Chloride, Skim milk powder, Sugar, Glucose, Hydrogen Peroxide) in the raw milk/input milk and shall not use adulterated milk for manufacturing processes Conformity Verification Daily basis quality test reports for identification of adulterants in the input milk are maintained b) Random tests to detect Aflatoxin in milk shall be carried out to ensure the safety of the dairy products. Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution The transport management plan/Product distribution plan is maintained			
a) Adulteration tests shall be carried out on a daily basis for identification of adulterants (Formalin, Urea, Starch, Neutralizers, Detergents, Sodium Chloride, Skim milk powder, Sugar, Glucose, Hydrogen Peroxide) in the raw milk/input milk and shall not use adulterated milk for manufacturing processes Conformity Verification Daily basis quality test reports for identification of adulterants in the input milk are maintained B) Random tests to detect Aflatoxin in milk shall be carried out to ensure the safety of the dairy products. Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production Datch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained B) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		• • •	
a) Adulteration tests shall be carried out on a daily basis for identification of adulterants (Formalin, Urea, Starch, Neutralizers, Detergents, Sodium Chloride, Skim milk powder, Sugar, Glucose, Hydrogen Peroxide) in the raw milk/input milk and shall not use adulterated milk for manufacturing processes Conformity Verification Daily basis quality test reports for identification of adulterants in the input milk are maintained b) Random tests to detect Aflatoxin in milk shall be carried out to ensure the safety of the dairy products. Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes NC Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		-	
Daily basis quality test reports for identification of adulterants in the input milk are maintained b) Random tests to detect Aflatoxin in milk shall be carried out to ensure the safety of the dairy products. Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	a)	Adulteration tests shall be carried out on a daily basis for identification of adulterants (Formalin, Urea, Starch, Neutralizers, Detergents, Sodium Chloride, Skim milk powder, Sugar, Glucose, Hydrogen Peroxide) in the raw milk/input milk and shall not use adulterated milk for	M
b) Random tests to detect Aflatoxin in milk shall be carried out to ensure the safety of the dairy products. Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	C	Conformity Verification	
Conformity Verification Laboratory test reports are available and records are maintained 6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	E	Daily basis quality test reports for identification of adulterants in the input milk are maintained	
6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained Bifficient transport modes/plans should be used for finished product distribution NC Conformity verification	b)	·	М
6. Phase: Packing and Labelling Requirements a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	C	onformity Verification	
a) Recyclable packaging materials should be used for packaging purposes Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	L	aboratory test reports are available and records are maintained	
Conformity verification Records on types and quantities of packaging materials used are maintained b) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	6.	Phase: Packing and Labelling Requirements	
B) Product packages/Labels shall be legibly printed with all the required information specified in the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages C) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	a)		NC
the Consumer Affairs Authority Act, No. 09 Of 2003 Conformity verification Onsite verification of finished products/packages C) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification			
Onsite verification of finished products/packages c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution Conformity verification NC	b)		М
c) A traceability system must be maintained to trace the finished product back to the production batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution Conformity verification		Conformity verification	
batch Conformity verification Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		Onsite verification of finished products/packages	
Traceability records indicating products back to the production batch are maintained 7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	c)		С
7. Phase: Distribution a) The cold chain must be maintained according to the national norms C Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		Conformity verification	
a) The cold chain must be maintained according to the national norms Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		Traceability records indicating products back to the production batch are maintained	
Conformity verification The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	7.	Phase: Distribution	
The records on finished products distribution are maintained b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification	a)	The cold chain must be maintained according to the national norms	С
b) Efficient transport modes/plans should be used for finished product distribution NC Conformity verification		Conformity verification	
Conformity verification	<u> </u>		
	(b)	Efficient transport modes/plans should be used for finished product distribution	NC
•			



	1
c) A real-time digital tracking/monitoring system (GPS) should be installed and maintained for product distribution management	NC
Conformity verification	
Onsite verification of the digital tracking/monitoring system of the organization	
8. Social Justice	
a) The Shop and Office Employees' Act No. 19 of 1954 and ILO Convention No. 182 on the worst	М
forms of child labor, 1999 shall be implemented	
Conformity verification	
Compilation of employees' details (Personnel files) are maintained	
b) ILO Convention 155 on Occupational Health and Safety must be implemented in the	С
organization (The convention aims to prevent accidents and injury to health arising out of, linked	
with /or occurring in the course of the working environment)	
with you decarring in the doubte of the working chimetry	
Conformity verification	
Accidents records/registry of employees are maintained	
c) Occupational Health and Safety practice guidelines must be developed and communicated to	С
the relevant workers	
the relevant workers	
Conformity verification	
Occupational Health and Safety practice guidelines are available	
Interview relevant workers during the site inspection	
9. Legal Requirements	
a) The Environmental Protection License (EPL) shall be obtained and all its requirements must be	М
implemented	
Conformity verification	
Valid Environmental Protection License is available	
b) All production activities and products shall comply with the requirements of the relevant	М
national legislation in Sri Lanka	
Conformity verification	
Compilation of all the applicable Environmental and other Regulations is maintained	
10. Specific Requirements	
a) The applicant should implement a HACCP or ISO 22000 Food Safety Management System	NC
(FSMS) programme	
Conformity verification	
A valid certificate is available	



NATIONAL CLEANER PRODUCTION CENTRE, SRI LANKA ECO LABELLING SCHEME

CERTIFICATION CRITERIA FOR ECO LABELLING OF DAIRY PRODUCTS

INSTRUCTIONS FOR USERS

If the farmland management is applicable to the scope of the certification, the additional criteria given in Annex: A are also applicable

This criteria document contains 48 requirements; 10 Mandatory requirements, 25 critical requirements, and 13 non-critical requirements. Marks are allocated for each criterion except Mandatory criteria.

Requirement	Total Marks
Critical	72
Non-critical	28

At least 70% of the total marks allocation for the criteria shall be scored by the applicant for being successful in the Eco Labelling certification process.

Mandatory Requirements

When the adequacy audit of the organization's application is conducted, there shall be no non-compliance related to the mandatory requirements, and if any nonconformity is reported during the adequacy audit stage or the certificate audit, a major nonconformity will be raised, and that shall be corrected within two months of the certification Audit.

Critical Requirements

If any violation of critical requirements is found during the verification visit, a minor nonconformity will be raised, and suitable corrective action shall be taken within two months.

Non-critical Requirements

If any non-compliance of non-critical requirements is found during the certification Audit, it will be considered as an observation for the improvement. The effectiveness of the corrective actions taken for the observations raised will be audited in the next surveillance audit.

Note: Until the non-conformities are addressed, the marks should not be released to the governing council, and the certificate should not be granted

Doc. No.: CC-EL-01 Issue No.: 00 Date: 01-09-2023

Prepared by : CM Approved by : CEO Revision No.: 00 Date: 0000-00-00



Annex: A

1. Requirements in the Farm	
11.1 Planting Material	
) The choice of planting materials, rootstocks, and seed quality must be known before use	С
Conformity verification	
Records relevant to the seeds purchasing are available,	
and seed certification records are available	
A resistant pasture variety for pests and diseases should be selected	NC
Conformity verification	
The seeds supplier report has been obtained and maintained	
) Growing any genetically modified plants for animal consumption shall comply with all th regulations in the country and there shall not be an impact on animals or humans and th environment.	
Conformity verification Compilation of legal requirements is maintained	
11.2 Fertilizer Management	
	<u> </u>
a) - Fel tilizer Stock recolus siloulu de kept up-to-uate aliu iliaue avaliable loi liispection	NC
a) Fertilizer stock records should be kept up-to-date and made available for inspection	NC
Conformity verification	NC
Conformity verification Fertilizer stock records are maintained	
Conformity verification	
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible	
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly	
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be stored with nursery stock and milk production Conformity verification The fertilizer stocks maintenance plan has been implemented for site inspection and records are	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be stored with nursery stock and milk production Conformity verification The fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be stored with nursery stock and milk production Conformity verification The fertilizer stocks maintenance plan has been implemented for site inspection and records are	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be stored with nursery stock and milk production Conformity verification The fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained d) Used fertilizer bags must not be reused to store food/milk products or as food contact materials Conformity verification	e, C
Conformity verification Fertilizer stock records are maintained b) Fertilizers must not be stored in the same compartment as pesticides. If this is not possible fertilizer and pesticides shall be physically separated and labeled accordingly Conformity verification Fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained c) Fertilizers must be stored in a covered, clean, and dry location where there is no risk contamination of water sources and should not touch the direct floor. Fertilizers should not be stored with nursery stock and milk production Conformity verification The fertilizer stocks maintenance plan has been implemented for site inspection and records are maintained d) Used fertilizer bags must not be reused to store food/milk products or as food contact materials	e, C

Prepared by: CM Revision No.: 00
Approved by: CEO Date: 0000-00-00

Doc. No.: CC-EL-01 Issue No.: 00 Date: 01-09-2023



	Conformity verification	
f)	Site inspection in the facility The type, amount, and timing of fertilizer inputs and taking account of all sources of nutrients should match with plant requirements and minimize the risk of losses	NC
	Conformity verification	
T	he Industry should maintain an input-output balance record of the use of fertilizer stocks	
g)	Application rates of either mineral or organic fertilizers must be applied in accordance with national legislation (e.g. nitrate sensitive areas) and meet the needs of the crop as well as maintaining soil fertility.	С
	Conformity verification	
	Fertilizer spreading equipment should be calibrated and well maintained.	
11.2	.1 Use of Organic Fertilizer	
a)	Organic fertilizer must be stored in an appropriate manner to reduce the risk of contamination of the environment.	С
(Conformity verification	
	The Industry shall establish instructions for handling fertilizers.	
b)	Whenever organic fertilizer is applied, proper treatment procedures should be followed before	NC
	their application to the crop. Organic fertilizing in open field cultivation should be based on nutrient management plans. The source of organic fertilizers used may be recorded.	
	Conformity verification	
	The Industry shall establish instructions for handling fertilizers and maintain the sources of	
	organic fertilizers.	
	Treated manure must always be kept covered and away from the water source, production areas, and post-harvest processing and packing areas.	С
(Conformity verification	
	The Industry shall establish instructions for handling fertilizers.	
d)	Organic manure must not be applied near the crop at maturity or harvesting time.	С
	Conformity verification	
	Organic manure shall be applied before the harvest of crops following the recommended periods	
	prescribed by the Department of Animal Production and Health.	
	The Industry shall establish instructions for the handling of fertilizers.	
	11.3 Pest Management	
	.1 Storing of pesticide/ weedicide and pest control chemicals	
a) (Crop protection products must be stored safely and securely.	С
	Conformity verification	
	Storage facilities should be constructed of suitable materials, well ventilated, well lit, and located	
	where risks to the environment or human health are minimized in case of fire, spillage, flooding,	
	or other emergencies.	
	Pesticide stock records should be kept up-to-date and made available for inspection.	NC



	Conformity verification	
	A current record of pesticides shall be kept in the stores.	
c)	The selection of crop protection products must be in accordance with the recommended crop—	С
	pest combinations.	
	Conformity verification	
-11	The Industry should provide crop protection products used for inspection.	NC
d)	The use of pesticides to protect the pasture crop should be minimized.	NC
	Conformity verification	
	The Industry should maintain records of the usage of pesticides.	
e)	Pesticides must be selected on a rotational basis in order to prevent the development of	С
	resistance.	
	Conformity verification	
	The Industry shall select the least persistent and least hazardous pesticide from a list of choices	
11	for the same use. Crop producers shall not over-dose applicable recommendations.	
_	.3.2 Application of Pesticide When mixing crop protection chemicals, the correct quantity of spray mixture must be selected	С
a)	for proper coverage of the crop or crop canopy.	C
	Conformity verification	
	The corresponding dilution should be calculated accurately not exceeding the recommended	
	dosage and be recorded.	
	Pesticides and/or crop protection products shall never be mixed before they are used unless	
	specific guidance and /or recommendation are indicated.	
b)	Surplus spray mixtures and washings must be disposed of according to local legislation and to	С
	prevent contamination of surface and groundwater.	
	Conformity verification	
	The Industry shall maintain records of the disposal of surplus spray mixtures and washings.	
11	.3.3 Empty Pesticide Containers	
a)	Pesticide containers must be disposed of or destructed properly and not reused.	С
	Conformity verification	
	Disposal or destruction of empty containers shall be in accordance with the Disposal of Scheduled	
	Waste under the National Environmental Act No. 47 of 1980.	
	Empty containers shall be triple-rinsed with clean water. The rinsed water shall be used to make up the spray mixture.	
	Empty containers shall be kept stored securely until their disposal. Plastic containers shall be	
	dented and/or pierced before storing, but shall not be burnt.	
11	.3.4 Integrated Pest Management System	
a)	Farm producers should apply recognized Integrated Pest Management (IPM) techniques when	NC
	and wherever possible.	
	Conformity verification	
ل ما	The Industry shall establish IPM techniques. Reliable information on form inputs and techniques used on the form should be recorded.	NIC
b)	Reliable information on farm inputs and techniques used on the farm should be recorded.	NC

Prepared by : CM Approved by : CEO Revision No.: 00 Date: 0000-00-00 Doc. No.: CC-EL-01 Issue No.: 00 Date: 01-09-2023



	The Industry should maintain records of farm inputs and techniques used.	
	11.4 Soil Management	
	.4.1 Control of Soil Erosion	
a)	Field cultivation techniques that minimize soil erosion must be adopted.	С
	Conformity verification	
	The Industry shall develop cultivation techniques.	
b)	Farming operations must be done to minimize direct and indirect losses of sediment and	С
,	nutrients to the water and maintain or enhance soil structure, where agronomical appropriate.	
	Conformity verification	
	Exposing periods of soil between crops/pastures to reduce the risk of erosion, overland flow, and	
	leaching should be minimized.	
	The risk of the overland flow of sediment and fecal bacteria on the property shall be identified and should implement control measures to minimize the transport of these to water bodies.	
c)	Farm tracks, gateways, water troughs, self-feeding areas, stock camps, wallows, and other	NC
c,	sources should be located and managed runoff to minimize risks to water quality.	· · ·
	Conformity verification	
	The Industry shall submit a site location map.	
	11.5 Water Management	
11	.5.1 Water for Pasture Crop	
a)	The amount of water drawn from the environment should be minimized. The release of polluted water into the ecosystem should be prevented.	
	Conformative configuration	С
	Conformity verification Water for irrigation should be used carefully and adequate use of inputs should be made to	
	preserve the volume and quality of water reserves and courses.	
b)	Water uses for farm activity must be optimized and pasture lands shall be managed to avoid	
	effluent runoff by spreading farm manures in accordance with local conditions.	C
	Conformity verification	C
	The Industry shall maintain records of the usage of water.	
	.5.2 Water for Other Uses	
_		
_	The amount of water used for other purposes of the farm should be managed to meet plant demands and to minimize the risk of leaching and runoff.	NC
_	demands and to minimize the risk of leaching and runoff.	NC
_	, ,	NC
_	demands and to minimize the risk of leaching and runoff. Conformity verification	NC
_	demands and to minimize the risk of leaching and runoff. Conformity verification The Industry shall calibrate and operate irrigation systems to minimize the amount of water	NC
a)	demands and to minimize the risk of leaching and runoff. Conformity verification The Industry shall calibrate and operate irrigation systems to minimize the amount of water needed to meet production and other objectives.	C
11 a)	demands and to minimize the risk of leaching and runoff. Conformity verification The Industry shall calibrate and operate irrigation systems to minimize the amount of water needed to meet production and other objectives. 11.6 Storing of Fuel Fuels should be stored safely and securely avoiding any leakage.	
a)	demands and to minimize the risk of leaching and runoff. Conformity verification The Industry shall calibrate and operate irrigation systems to minimize the amount of water needed to meet production and other objectives. 11.6 Storing of Fuel	



	emergencies.			
b)	Fire protection equipment should be installed and workers should be trained for fire protection.	NC		
	Conformity verification			
	The Industry shall maintain up-to-date valid fire protection equipment and produce training records of fire protection equipment.			
c)	Fuels should not be stored with pesticides and fertilizers.	C		
,	, and an	·		
	Conformity verification			
	The Industry must maintain site plans for the usage of fuels, pesticides, and fertilizers.			
	11.7 Air Pollution and Noise Control			
a)	Odors emanating from the dairy herd and of the effluent storage and noise generated shall be minimized to preserve the air quality and minimize nuisance to the public.	M		
	Conformity verification			
	Environmental Protection License (EPL) is a legal requirement and the industry has to comply with all emissions according to the relevant standards established under the CEA.			
	11.8 Energy Management			
a)	Farm activity must be planned to continually optimize energy use.	С		
	Conformity verification			
	Energy assessment must be performed in order to identify the areas for minimizing the relative use of non-renewable resources and maximizing the relative use of renewable energies. Wherever			
	possible, the farm should strive to reduce the use of non-renewable sources of energy and			
	increase the use of renewable sources of energy.			
11.9 Waste Management				
11.	11.9.1 Farm Effluent and Wastewater Management			
a)	The farm must continuously reduce, reuse, and recycle the quantity of waste and by-products of the harvest and processing that it generates.	С		
	Conformity verification			
	The Industry shall maintain records of effluent and wastewater management.			
b)	Sufficient, suitable storage must be available to enable farm effluent and wastewater to be stored when soil or weather conditions do not suit for application.	С		
	Conformity verification			
	The Industry shall maintain records of effluent and wastewater management.			
c)	Storage should have facilities to be sealed.	NC		
	Conformity verification			
11	The Industry shall maintain a site plan for verification. 9.2 Solid Waste Management			
a)	Animal and human wastes must be stored and managed to minimize the risk of environmental	С		
u,	pollution.	C		
	Conformity verification			
	Farm wastes shall be managed properly to optimize their agronomic value by proper handling,			



	and if possible recycling of waste generated by the farm. To obtain an EPL, the industry has to comply with all emissions according to the relevant standards of Wastewater Gazette No. 1534/18 of 2008 and maintain records.	
	11.10 Transportation	
b)	Appropriate measures should be taken to minimize noise, discharging of oil or fuel, or air emissions.	NC
	Conformity verification	
	The Industry must maintain records of noise measurements, and discharging of oil or fuel or air emissions.	
c)	A traceability system must be maintained during the transportation that should be able to trace the farm input, product back to the farm, date of harvest and grade, and type of the product	С
	Conformity verification	
	The Industry shall maintain traceability records indicating farm input, product back to the farm, date of harvest and grade, and type of produce.	
	11.11 Biodiversity Protection	
a)	Dairy farming practices should preserve and improve the habitat for animal and plant species as well as biodiversity on and around the farm to maintain or enhance biological diversity on the farm.	NC
	Conformity verification	
	The Industry must be aware of animal and plant species as well as biodiversity on and around the farm.	

If the farmland Management is applicable to the scope of the certification, the criteria document contains 90 requirements; 12 Mandatory requirements, 50 critical requirements, and 28 non-critical requirements. Marks are allocated for each criterion except Mandatory criteria.

Requirement	Total Marks
Critical (C)	140
Non-critical (NC)	61

At least 70% of the total marks (Including Annex A) allocation for the criteria shall be scored by the applicant for being successful in the Eco Labelling certification process.

 Prepared by : CM
 Revision No.: 00
 Issue No.: 00

 Approved by : CEO
 Date: 0000-00-00
 Date: 01-09-2023

Page 17 of 17