



1 – Identify yourself. Wholesaler certification is for a business that:

- Is a first business or second business after primary production
- Trades purchased products and, for processed product, may not own the recipe
- Repacks fresh produce.
- In the case of Primary Producers, buys in certified produce other than their own for resale producers. *NB Bottling, blending and further processing are considered as Processors, not Wholesalers.*
- May also export or import product.

2 – Required documents to be assessed by ACO every year

- HACCP based plan outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and labeling systems
- Activity records related to the above plans
- Organic Handling Plan or QA manual
- Complaint Procedure
- Product labels

3 – Key objectives of certification

- ✓ Exporters shall comply with all normal regulatory requirements for handling and export of products such as signing Organic Produce Certificates.
- ✓ Exporters must check certification requirements of destination countries.
- ✓ A HACCP based plan outlining plans for management structure, pest control practices, product handling, storage and sale, staff education and labeling system shall be in place.
- ✓ Clear segregation, both physically and visually, shall be carried out to avoid risk of co-mingling with conventional or uncertified products.
- ✓ Bulk commodities arriving shall have documentation and signage defining the product, the certification level and the certification number etc.
- ✓ The onus is on the operator to ensure all traded items are certified organic with a certifier recognized by ACO and also to keep updated certificates of the items.
- ✓ Trace documents enabling trace back to all suppliers need to be kept.
- ✓ All products leaving the premises shall be accompanied by labeling systems and/or documentation that identify the certification status.
- ✓ Importers are to make sure products are certified by ACO or an equivalent certification organization approved by ACO.

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- ✓ Establish an Approved Supplier List to verify who you generally source certified organic products from and keep updated certificates for each supplier.

Frequently asked questions

I have off-site storage facilities around Australia. Do they also need to be audited by ACO?

Yes, any off-site storage areas or warehouses need to be audited annually and included under your ACO certification.

I would like to have a Contract Processor to make organic fruit juice for me and sell this under my brand name. Since I don't actually make the product, does this make me a Wholesaler?

No, you will be classified as a Processor as you own the recipe of the fruit juice.

I import organic herbs and spices from India. Is there anything that I need to be aware of in relation to organic certification?

Firstly, you have to make sure the organic certification of the herbs and spices is recognized by ACO. Secondly you need to make sure they are not fumigated or irradiated when imported into Australia. Herbs from particular countries are required to be fumigated by AQIS. If they are fumigated or irradiated, they will lose their organic status and can only be sold as conventional product.

End of the Fact Sheet