

Environmental Choice^M Program Panel Review Process

VERIFICATION AND LICENSING CRITERIA CCD-131



Product: Coffee

Notice

Throughout this document, any reference to a standard or guideline means to its latest edition.

The Environmental Choice Program (ECP) reserves the right to accept equivalent test data for the test methods specified in this document.

Interpretation

1. In this set of requirements, please note the following definitions:

“cafetal” refers to that area in which coffee is being grown;

“epiphytic plants” means plants such as orchids, ferns, bromeliads, etc.;

“fairly traded coffee” means coffee that has either been produced, imported and distributed in a manner that either is certified as being fairly traded by a member of the Fairtrade Labeling Organization International (FLO), or meets FLO fair trade criteria or equivalent. In general terms, fairly traded coffee ensures that organizations (or co-ops) of small farmers are receiving a fair price for their crops, credit at reasonable rates of interest and longer-term sales contracts. Criteria include *inter alia* requirements for small scale production, democratic control, administrative transparency, the practice of solidarity, openness to new members and the application of production techniques that respect ecosystems and contribute to the conservation of resources;

“Fairtrade Labeling Organization International (FLO)” means a federation of national initiatives with the same shared standards and monitoring for fairly traded products. For coffee, the specific criteria and licensing requirements exist for producers, roasters/distributors and importers. The FLO includes members in: Austria, Belgium, Canada, Denmark, Finland, France, Germany, Ireland, Italy, Japan, Luxembourg, Netherlands, Norway, Sweden, Switzerland, the United Kingdom, and the United States. The Canadian member organization is TransFair CanadaTM (also known as Fair TradeMark Canada);

“Genetically Modified Organisms (and products thereof)” is generally understood to include all materials produced through the modern methods of biotechnology including gene technology and all other techniques using molecular and/or cell-biology for the purpose of altering the genetic make-up of living organisms in ways or with results that do not occur in nature or through traditional mating, recombination and/or breeding. Techniques used to engineer GMOs include *inter alia* recombinant DNA (rDNA), cell fusion, micro and macro injection, encapsulation, gene deletion and gene doubling. GMOs do not include materials resulting from techniques such as conjugation, transduction and hybridization;

“patio drying” means a traditional method of drying coffee. After picking, the coffee cherries are grated off of the green beans which are then washed and spread out (on cement patios, screen tray tables, matts made of local fibres, etc.) to dry under the sun. The beans are raked and rolled for a period of 5 to 15 days before becoming dry enough for export;

“pheromone traps” means a trap that uses pheromones as bait, where pheromones are chemical substances that are produced by animals and serve especially as a stimulus to other individuals of the same species for one or more behavioural responses;

“solar drying” means a method of drying coffee in which solar dryers use only the energy of the sun to dry coffee beans during day hours, and back-up biomass burners dry coffee beans during night hours, early morning, and rainy and/or cloudy periods;

“synthetic material” means a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plants, animals or mineral sources. Synthetic materials do not include those substances created by naturally occurring biological processes.

General Requirements

2. To be authorized to carry the EcoLogo^M, the *coffee* must:
 - (a) meet or exceed all applicable governmental and industrial safety and performance standards; and
 - (b) be manufactured and transported in such a manner that all steps of the process, including the disposal of waste products arising therefrom, will meet the requirements of all applicable governmental acts, by laws and regulations including, for facilities located in Canada, the *Fisheries Act* and the *Canadian Environmental Protection Act (CEPA)*.

Product Specific Requirements

3. To be authorized to carry the EcoLogo^M, the *coffee* must:
 - (a) be “fairly traded coffee”; and
 - (b) contain 100 percent by weight of ingredients produced in compliance with this guideline.

4. To be authorized to carry the EcoLogo^M, the *coffee* must be produced in a manner that is consistent with the criteria listed below.
- (a) General production methodologies must:
- (i) not use Genetically Modified Organisms or products thereof; and
 - (ii) only use products based on polyethylene, polypropylene or other polycarbonates for protected structure coverings, mulches, fleeces and netting. The use of polychlorcarbonates for these is prohibited.
- (b) Shade cover must:
- (i) ensure that the cafetal is at least 40% shaded at any time;
 - (ii) have an upper canopy averaging at least 12 metres in height;
 - (iii) have various taller trees that reach at least 15 metres in height;
 - (iv) have no more than 70% of shade trees in the cafetal belonging to a dominant tree species, with these species being native to the local area. The remaining percentage (30% as a minimum) must be evenly distributed throughout the cafetal, with at least one third of these being species native to the local area;
 - (v) provide visual evidence that the regeneration of large and long-lived species is occurring; and
 - (vi) not remove epiphytic plants from shade trees in the cafetal.
- (c) Soil conservation techniques must:
- (i) ensure the soil has year-round cover of either a living ground cover or a leaf/mulch litter; and
 - (ii) in cases of steep or highly broken terrain and high precipitation, use soil conservation practices including *inter alia* terracing, planting root crops, minimizing the loss of topsoil, and preventing erosion.
- (d) Fertilization techniques must:
- (i) not use fertilizers or manures that contain human faeces except when composted and where all sanitation requirements are met;
 - (ii) if applicable, apply mineral fertilizers in their natural composition and not chemically alter or treat these fertilizers; and

- (iii) not use any synthetic products including *inter alia* growth regulators, dyes and synthetic fertilizers; and
 - (iv) not use Chilean nitrate or any synthetic nitrogenous fertilizers including urea.
- (e) Pest and weed control techniques must:
- (i) not use synthetic herbicides, fungicides, insecticides and other pesticides; and
 - (ii) ensure that all equipment used for pest control and fertilizer application are properly cleaned and free from residues when used for substances permitted by this document.
- (f) Drying techniques must:
- (i) dry the product only by solar means including patio and solar drying; and
 - (ii) if using solar drying, ensure that the back-up biomass burners are powered only:
 - at night, early morning or when the sun's energy is unavailable due to cloud cover such as rainy periods, and
 - by coffee parchment and tree prunings from the shade management of the cafetal used as fuel, and not trees cut down specifically for firewood.
- (g) Processing, storage and transport techniques must:
- (i) compost all coffee pulp as opposed to dumping or landfilling;
 - (ii) recycle or clean all contaminated de-pulping wash waters through processes that remove contaminants and restore normal oxygen levels in the waters. This includes *inter alia* sedimentary ponds to filter wastewater and bio-absorption mechanisms using indigenous plants;
 - (iii) not use irradiation, fumigation or microwave treatment for processing;
 - (iv) limit processing to mechanical, physical or biological means, and retain as much of the nutritional content of the raw agricultural product as possible;
 - (v) only use processing additives to maintain nutritional value, stabilize the product (ensuring product quality) and/or give the product consistency in appearance, as long as none of these are negatively affected by using the additives;
 - (vi) use non-chemical pest management for processing and storage areas including *inter alia* physical barriers (hermetic storage cocoons), sound, ultra-sound, light and UV light, pheromone and static bait traps, and temperature and atmospheric control measures;
 - (vii) ensure that the coffee to be certified is stored, processed and transported separately from non-ECP-certified coffee.

Verification

4. To verify a claim that a product meets the criteria listed in this document, the ECP will require access, as is its normal practice, to relevant quality control and production records and the right of access to facilities and/or areas used in growing, drying, processing and storing on an announced basis.
5. Compliance with requirement 2(b) shall be attested to by a signed statement of the Chief Executive Officer or the equivalent officer of the licensee. The ECP shall be advised in writing immediately by the licensee of any noncompliance, which may occur during the term of the license. On the occurrence of any noncompliance, the license may be suspended or terminated as stipulated in the license agreement.

Conditions for EcoLogo Use

6. The EcoLogo may appear on wholesale or retail packaging, or on the product itself, provided that the product meets the requirements in this document.
7. All licensees and authorized users must comply with the ECP's *Guide to Proper Use of the EcoLogo^M* regarding the format and usage of the EcoLogo.
8. Any accompanying advertising must conform with the relevant requirements stipulated in this guideline, the license agreement and the ECP's *Guide to Proper Use of the EcoLogo^M*.