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Organic products can be produced with organic or non-organic yeast

Non organic yeast can be used in organic products after 31 December 2013 within the limit of 5 % of non-organic ingredients of agricultural origin.

The [Council Regulation \(EC\) No 834/2007](#) of 28 June 2007 on organic production and labeling of organic products establishes a new legislative framework for organic food products in the EU.

In its article 20, it requests general rules on the production of organic yeast which are defined in [Commission Regulation \(EC\) No 1254/2008](#).

COFALEC wishes to clarify the possibility of using non organic yeast in organic food. Member States and EU authorities have stated that the inclusion of yeast in the scope of the 834/2007 was designated to establish a possibility to produce yeast from only organically produced substrates, but that does not forbid the use of non-organic yeast at any time, even after 31 December 2013.

This interpretation is supported by the International Federation of Organic agricultural Movement (IFOAM): ["Use of conventional technical ingredients \(and yeasts\) which have to be calculated in accordance to article 27.\(2\) of Regulation \(EC\) No 889/2008 as from agriculture origin."](#)

It is only for the purpose of the counting of the percentage of ingredients of agricultural origin that yeast is assimilated to an ingredient of agricultural origin.

About COFALEC: COFALEC represents the yeast producers in the European Union.