

Food Processor through Marketer

Purpose	Specify the requirements to be met by producers of processed food products and semi-finished products as well as by food producers, food marketers and distributors of labelled products (logo users).																
Definition	<p>Food Processor: Company processing products from animals fed with Europe Soya or processing soya components and processed soya for food use (soybean primary processors acting as food producers—see Requirements R 04)</p> <p>This shall include, in particular, the following companies:</p> <ul style="list-style-type: none"> - producers of processed food products/semi-finished products (e.g. egg breaking plants, fresh egg processors, slaughterhouses)—, also e.g. production of lecithins and soy protein concentrate for food use)- this means products that are not intended for the final consumer; - food producers, food marketers (e.g. egg packing stations, dairies, cutting plants, butcher's shops and soybean oil refineries or soya product producers, respectively, but also convenience food producers)— this means products that are intended for the final consumer; - distributors of labelled products (logo users). <p>GM: genetically modified Non-GM: non-genetically modified = GM-free</p>																
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1 Incoming produce

- 1.1 All incoming soybean materials and components intended for production of Europe Soya products shall be purchased from Europe Soya certified companies and be Europe Soya certified.
- 1.2 The type and quantity of raw materials and components purchased and used shall be consistently documented using appropriate accompanying shipping documents (delivery notes, invoices), including the complete and correct quality label "Europe Soya", and shall be open to inspection.
- 1.3 A valid Europe Soya certificate from each supplying Europe Soya supplier shall be open to inspection.

- 1.4 All soya components or all animal products that were produced using soybeans as animal feed shall comply with the Europe Soya requirements. In addition, all components shall comply with the non-GM requirements.

2 Processing, storage and packing

- 2.1 The certification body shall have access to and power of audit in all relevant areas of the processor's/marketer's premises.
- 2.2 Acceptance of produce, storage as well as the internal transportation of Europe Soya produce shall be segregated in either space or time from other produce not labelled as Europe Soya.
- 2.3 Use of equipment for processing Europe Soya produce shall be segregated in either space or time from other produce not labelled as Europe Soya.
- 2.4 Standard operating procedures for spatial or chronological segregation of the flows of produce shall be available on site, and compliance with these procedures shall be documented on site.
- 2.5 GM soybeans may not be processed or stored throughout the entire site.

3 Documentation and record keeping

- 3.1 All staff in the areas of incoming produce, storage, processing, packing, transportation and outgoing produce have been appropriately trained in complying with relevant standard operating procedures.
- 3.2 A description of the company as well as a site plan of the plant, an organisational chart and a product flow diagram shall be available.
- 3.3 A complete list of raw materials and suppliers shall be available.
- 3.4 All certification-relevant formulations and/or lot records shall be available for quantitative flow calculation.
- 3.5 A product range list of certified Europe Soya products is available.
- 3.6 A complete list of customers, indicating which customers have received which lots, shall be available at any time.
- 3.7 Not only incoming and outgoing produce, but also stocks and produce entering or leaving storage premises shall be quantified and recorded.

4 Outgoing produce, product labelling

- 4.1 The type and quantity of processed products as well as their buyers shall be precisely documented in the outgoing produce department.
- 4.2 The product name appearing on accompanying shipping documents (outgoing invoices or delivery notes) shall include "Europe Soya". In animal products, the product name shall include "fed with Europe Soya".
- 4.3 The brand "Europe Soya" or "fed with Europe Soya" may only be used if the following criteria are met:

- soya (components), products containing soya (components), and animal products that were produced using soybeans as animal feed component shall be of 100 % certified Europe Soya quality;

Exemption: If the availability of individual soya components such as soya lecithin in sufficient quality cannot be ensured by at least two independent providers, other components certified as GM-free may be used on application and with the written consent of the Donau Soja Organisation.

- animal-based raw materials (e.g. meat, eggs, milk, ...) shall comply with the required minimum percentage of soybeans in the entire feed ration (see Requirement R 06a).

If a dairy company (working with several milk suppliers) wishes to label their products as "Europe Soya", they have to make sure that at least 20 % of the milk comes from cows being fed on the minimum amount of soya (see Requirements R 06a).

5 Quantitative flow monitoring

5.1 Quantitative flow shall be monitored based on actual incoming produce and produce leaving for sale or production use. The certification body shall be entitled to request and inspect individual delivery notes and invoices. The quantities shall match with due regard to the formulations used and the lot records.

6 Europe Soya Contract

6.1 If products are being manufactured from raw soybeans (e.g. tofu), the food processor must get certified under the primary processor (R 04) scope and conclude the Europe Soya primary processor contract on the requirements to be met by the primary processor with Donau Soja Organisation.

6.2 Before marketing products with the Europe Soya logo to consumers, the company must become a member of the Donau Soja Association and conclude a Europe Soya license contract (for logo usage) with Donau Soja Organisation on the labelling requirements to be met. This includes the requirement to submit labels for review and approval to Donau Soja.

7 Directly commissioned inspections

7.1 The company shall conclude an inspection contract with a certification body recognised by Donau Soja Organisation, commissioning this body to undertake chargeable inspections to verify compliance with the Europe Soya Guidelines.

7.2 The Europe Soya audit shall be conducted at least once a year. Whenever possible, Europe Soya audits and certifications shall always be conducted together and in combination with non-GM inspections.

7.3 If the certified company suspends or terminates their Europe Soya activity, Donau Soja Organisation may, at the expense of the company demand a final inspection by the directly commissioned certification body to verify all conformities from the last audit to

the date of termination of the contract. The scope of the final inspection shall be reduced compared to a normal inspection, whereby the exact scope shall be determined by Donau Soja Organisation, if necessary after consultation with the directly commissioned certification body.

8 Supervisory inspections

- 8.1 The company shall accept supervisory inspections (risk-based sampling) by inspection bodies or inspectors commissioned by Donau Soja Organisation.