as of June 2026

General Guidelines for Processing Fats and Oils

Only the current version of the guidelines is valid.
It is always available for download at **www.biokreis.de**.

General Guidelines for Processing Fats and Oils

1. Scope of Application 2

2. Permitted Ingredients of Agricultural Origin 2

3. Permitted Ingredients of Non-Agricultural Origin 2

3.1 Flavors 2

3.2 Water and Salt 2

3.3 Microbial Cultures 2

3.4 Enzymes 2

3.5 Food Additives 2

3.6 Minerals, Trace Elements, Vitamins 2

4. Permitted Processing Aids 2

5. Permitted Processing Methods 3

6. Prohibited Processing Methods 3

7. Permitted Packaging Materials, Packaging Components and Packaging 3

8. Labeling 3

9. Quantity Documentation 3

1. Scope of Application

These guidelines apply to vegetable and animal edible oils and fats.
The Biokreis "Processing of Fats and Oils" guidelines supplement the Biokreis "General Processing" guidelines. Accordingly, the general provisions of the "General Processing" guidelines are binding for processing companies and must be observed.

2. Permitted Ingredients of Agricultural Origin

All ingredients of agricultural origin are permitted provided they comply with the general regulations, the relevant product-specific guidelines, and the general legal provisions governing the processing of grains, grain products, and pasta (in accordance with the Biokreis "General Processing" guidelines).
Ingredients of plant origin:

- Vegetable oils and fats that have been produced using permitted methods
- Herbs, spices, and seeds

Ingredients of animal origin:
Animal oils and fats that have been produced using permitted methods.

3. Permitted Ingredients of Non-Agricultural Origin

3.1 Flavors

The use of flavors is not permitted.

3.2 Water and Salt

The use of water and salt is not permitted.

3.3 Microbial Cultures

The use of microbial cultures is not permitted.

3.4 Enzymes

The use of enzymes is not permitted.

3.5 Food Additives

The use of food additives is not permitted.

3.6 Minerals, Trace Elements, Vitamins

The use of minerals, trace elements, and vitamins is not permitted.

4. Permitted Processing Aids

- Asbestos-free filter materials such as paper or fabric filters, and non-activated diatomaceous earth
- Nitrogen (N2)
- Activated carbon (for deodorized palm and coconut oil only)
- Citric acid (for deodorized palm and coconut oil only)
- Ethanol, only for the degreasing of raw materials with low oil content (5–10%); products may not be labeled as "virgin"

5. Permitted Processing Methods

Vegetable fats and oils:

- All standard methods for cleaning, peeling, and processing the raw material, provided that conditioning/ preheating is performed only up to the maximum outlet temperature
- Mechanical pressing with a maximum outlet temperature of 60 °C; recommendations for the maximum outlet temperature for the individual oils:
  - Olive oil: 40 °C
  - Thistle and pumpkin seed oil: 50 °C
  - Sunflower, corn, soybean, sesame, and hazelnut oil: 60 °C
- Filtering, Decanting, Centrifuging
- Steam treatment up to a maximum temperature of 160 °C (permitted only in exceptional cases with prior approval from Biokreis)
- Deodorizing (for sunflower oil, palm oil, and coconut oil only)
- Degumming with citric acid (for deodorized palm and coconut oil only)

Animal fats:

- Rendering

The pressing temperatures listed above must be measured as closely as possible to the outlet of the press.

6. Prohibited Processing Methods

- Extraction using organic chemical solvents
- Degumming with mineral or organic acids
- Deacidification
- Decoloring/Bleaching
- Deodorization (above 160 °C) (does not apply to sunflower oil, palm oil, and coconut oil that are processed further)
- Chemical modification (hydrogenation/hardening, transesterification)

7. Permitted Packaging Materials, Packaging Components and Packaging

- Glass, aluminum, stainless steel
- Glass containers, preferably with light protection
- Paper, cardboard

8. Labeling

Only edible oils that have not undergone any refining process or steam treatment may be labeled as “virgin”. Oils extracted using ethanol may not be labeled as “virgin” either.

9. Quantity Documentation

In order to monitor the flow of goods and ensure compliance with Biokreis quality requirements, Biokreis e.V. reserves the right to conduct an annual inspection of the flow of goods through its quality assurance department. This involves the collection of information regarding the purchase and sale of Biokreis products. Biokreis e.V. is authorized to collect, process, and store all data from members that is used for monitoring purposes and for recording the flow of goods. Every certified processing company has an obligation to provide this data to Biokreis e.V.

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