

Is there any difference in how organic animals are treated and processed during the slaughter at the processing plant versus conventional animals? Are there different conditions for organically raised animals, or are the conditions the same as for animals not raised organically? Is there any difference between a meat processing plant that handles organic meat and one that doesn't? Is there a way to find out where an organic company has its animals processed? Is there information on the web somewhere that lists meat processing plants that handle organic meat?

Yes, there are differences. The NOP requirements for livestock, edible livestock products, and handling (processing) can be found at the NOP website @ <http://www.ams.usda.gov/nop>. Click on the standards, and then click on Livestock. For a list of livestock operations, we will soon be publishing a list of certified operations on the NOP website.

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