



OEFFA Certification

41 Crosswell Rd Columbus, Ohio 43214

Phone: (614) 262-2022 ♦ Fax: (614) 421-2011 ♦ organic@oeffa.org

Natural Flavor Statement

To Be Completed By Flavor Manufacturer

This form may be used to request a nonorganic flavor for use in certified organic products. Please attach a current statement which discloses all ingredients. Additional information may be needed to determine compliance. See next page for definitions.

General Information		
OEFFA Certification Client Name:		
Nonorganic Flavor Name:	Nonorganic Flavor Code:	
Manufacturer Business Name:		
Business Address:	Business Email:	Business Phone:
General		
This flavor product, including any solvents, carriers, preservatives, other ingredients, or processing aids used or contained therein:		
1. Was NOT produced or handled using Excluded (GMO ¹) Methods. <input type="checkbox"/> True <input type="checkbox"/> False		
2. Was NOT produced or handled using Ionizing Radiation ² as described in 21 CFR 179.26. <input type="checkbox"/> True <input type="checkbox"/> False		
3. Is NOT derived from products using Sewage Sludge ³ in their agricultural production. <input type="checkbox"/> True <input type="checkbox"/> False		
Flavor Constituents		
1. Do all flavor constituents meet the FDA Definition of Natural Flavor ⁴ ? <input type="checkbox"/> Yes <input type="checkbox"/> No		
2. Are natural flavor constituent(s) made using NOP-compliant extraction solvents ⁸ ? <input type="checkbox"/> Yes <input type="checkbox"/> No		
Solvent process used to extract natural flavor: _____		
Non-Flavor Constituents & Other Ingredients ⁷		
1. Carrier System(s): _____ <input type="checkbox"/> N/A Source Material(s): _____		
a. If glycerin is a carrier/solvent, was it produced by hydrolysis of fats and oils? <input type="checkbox"/> N/A <input type="checkbox"/> Yes <input type="checkbox"/> No		
b. If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis? <input type="checkbox"/> N/A <input type="checkbox"/> Yes <input type="checkbox"/> No		
2. Preservative/Other Ingredient(s): _____ <input type="checkbox"/> N/A Source Material(s): _____		
a. If citric acid is an ingredient or processing aid, was it produced by microbial fermentation of a carbohydrate substance? <input type="checkbox"/> N/A <input type="checkbox"/> Yes <input type="checkbox"/> No		
3. Other Additive/Ingredient(s): _____ <input type="checkbox"/> N/A Source Material(s): _____		
4. If any above are synthetic ⁶ , are they listed on the NOP National List §205.605(b)? <input type="checkbox"/> N/A <input type="checkbox"/> Yes <input type="checkbox"/> No		
Statement & Signature		
I affirm that all information provided is true and correct to the best of my knowledge.		
_____	_____	
Manufacturer Representative's Name	Manufacturer Representative's Title	
_____	_____	
Manufacturer Representative's Signature	Date	



OEFFA Certification

41 Crosswell Rd Columbus, Ohio 43214

Phone: (614) 262-2022 ♦ Fax: (614) 421-2011 ♦ organic@oeffa.org

Natural Flavor Compliance Statement

Definitions and Explanations

The USDA National Organic Program (NOP) allows the use of certain natural (non-synthetic) substances, including flavors, in products labeled as “Organic” or “Made with Organic...(specified ingredients or food groups)” provided that they comply with provisions established in the USDA NOP (7 CFR Part 205).

1. Genetically Modified Organism (GMO) products may not be used at any stage in the process of making natural flavor products for certified organic products. GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation, for example. [NOP §205.105(e)]

Excluded methods (= GMO use) – “A variety of methods used to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes and are not considered compatible with organic production. Such methods include cell fusion, microencapsulation and macroencapsulation, and recombinant DNA technology (including gene deletion, gene doubling, introducing a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology). Such methods do not include the use of traditional breeding, conjugation, fermentation, hybridization, in vitro fertilization, or tissue culture.” [NOP §205.2]

2. Ionizing Radiation (as described in Food and Drug Administration regulation, 21 CFR 179.26) is prohibited for all uses involving food preservation, pest control and pathogen control in NOP products. Other radiation uses, including food inspection, are permitted providing such use meets applicable FDA regulations, which establish limitations applicable to all (organic and non-organic) food products. [NOP §205.105(f)]

3. Sewage Sludge may not be used at any stage in the process of making natural flavor products for certified organic products. [NOP §205.105(g)] Sewage Sludge is defined as “A solid, semisolid, or liquid residue generated during the treatment of domestic sewage in a treatment works. Sewage sludge includes but is not limited to: domestic septage; scum or solids removed in primary, secondary, or advanced wastewater treatment processes; and a material derived from sewage sludge. Sewage sludge does not include ash generated during the firing of sewage sludge in a sewage sludge incinerator or grit and screenings generated during preliminary treatment of domestic sewage in a treatment works.” [NOP §205.2]

4. FDA Definition of Natural Flavors FDA 21 CFR Part 101.22(a)(3): “...natural flavor or natural flavoring means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors, include the natural essence or extractives obtained from plants listed in subpart A of part 582 of this chapter, and the substances listed in 172.510 of this chapter.”

5. Nonsynthetic (natural): “A substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process as defined in section 6502 (21) of the Act (7 U.S.C. 6502(21)).” [NOP §205.2]

6. Synthetic: “A substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.” [NOP §205.2]

7. Non-Flavor Constituents & Other Ingredients: Natural flavors must not contain any synthetic carrier systems or any artificial preservatives. This extends to synthetic processing aids, emulsifiers or antioxidants; i.e. prohibited substances include but are not limited to, e.g., propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80, medium chain triglycerides, BHT, BHA, triacetin, etc. All non-flavor components MUST BE either organic, nonsynthetic⁵, or on the NOP National List. [NOP §205.605(a)]

8. Flavor Extraction: Flavors may only be extracted with nonsynthetic⁵, non-petroleum based solvents. Hydrocarbon solvents, or chlorinated, or halogenated solvents may NOT be used. Propane, hexane, and freon are examples of prohibited solvents. Allowed natural extraction solvents include water, natural ethanol (produced through fermentation), super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. [NOP §205.270(c)(2)]