



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 products certified under NOP Standards. Flavors must be organic if available in the form, quality, or quantity needed. The certified operation must submit an *Organic Ingredient Search Record for Handlers* or an equivalent format to document their search for an organic version. Attach a current statement disclosing all ingredients. Additional information may be needed to determine compliance. See next page for definitions.

General Information

Certified Operation 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 Methods1.
2. Was NOT produced or handled using Ionizing Radiation2.
3. Is NOT derived from products using Sewage Sludge3 in their agricultural production.

Flavor Constituents

- 1. Do all flavor constituents meet the FDA Definition of Natural Flavor4?
2. Are natural flavor constituent(s) made using NOP-compliant extraction solvents8?
Solvent process used to extract natural flavor:

Non-Flavor Constituents & Other Ingredients7

- 1. Carrier System(s):
a. If glycerin is a carrier/solvent, was it produced from agricultural source materials and processed using biological or mechanical/physical methods as described under §205.270(a) of USDA NOP (7 CFR Part 205)?
b. If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis?
2. Preservative/Other Ingredient(s):
a. If citric acid is an ingredient or processing aid, was it produced by microbial fermentation of a carbohydrate substance?
3. Other Additive/Ingredient(s):
4. If any above are synthetic6, are they listed on the NOP National List §205.605(b)?

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



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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. 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]

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

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 products certified under NOP Standards. 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 flavors for products certified under NOP Standards. [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)]