



Natural Flavor Questionnaire

NOFA-NY Certified Organic, LLC

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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)” providing they comply with provisions established in the USDA NOP (7 CFR Part 205).

The NOP defines **Non-synthetic** (natural) in 7 CFR 205.2: 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)). Under the terms of the Act, “**synthetic**” means 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.

Non-synthetic Flavors authorized under the NOP, Section 205.605 (a)(9) must be from non-synthetic sources only and must not be produced using synthetic solvents, carrier systems or any artificial preservative. In addition, **Sections 205.105 (e)(f)(g)** respectively prohibit so-called “excluded” methods (GMOs), ionizing radiation or sewage sludge, defined in 205.2, from being applied to any ingredients or products under the NOP.

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 [*but not exclusively*] the natural essences or extractives obtained from plants listed in §§182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §172.510 of this chapter.”

This questionnaire is to determine compliance of a natural flavor for use in an “organic” or “made with organic...” product under the terms of the NOP. The certifier of the product the flavor is to be used in may request additional information.

Identification of Natural Flavor Product (Code & Name): _____

Supplier Name, Address: _____

Type of flavor (select one or more as necessary):

- Compounded Flavor
- Compounded WONF
- Distillate
- Other (e.g. single flavor chemical): _____
- Extracts
- Essential Oil
- Essential Oil Isolate
- Isolate
- Oleoresin

Natural Flavor Product

A. Flavor constituents

1. Do all of the flavor constituents in the natural flavor product named above meet the FDA definition of a natural flavor (see above)*? Yes No

**Flavor enhancers, defined by FDA as: “Substances added to supplement, enhance, or modify the original taste and/or aroma of a food, without imparting a characteristic taste or aroma of its own”, would not be considered on their own as meeting the definition of a natural flavor.*

2. **Natural flavors** authorized for use in “organic” or “made with organic” products, in addition, must not be produced using **synthetic extraction solvents**. Extraction may only use nonsynthetic, non-petroleum based solvents.

Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. Hydrocarbon solvents, or chlorinated, or halogenated solvents may NOT be used. Propane, hexane, and freon are examples of solvents that are prohibited.

- Is/are the natural flavor constituent(s) made using NOP-suitable extraction solvents? Yes No
- If the solvent used to extract the natural flavors is not listed as an example of one of the NOP-suitable extraction solvents above you must disclose here: _____

B. Non-flavor constituents and other ingredients

1. **Natural flavors** authorized for use in NOP "organic" or "made with organic" products 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.

➤ Please list any carrier system(s) used in this Natural Flavor Product or attach an Ingredient Statement: N/A

➤ Please list any preservative(s), other additives or foodstuff ingredients used in this Natural Flavor Product or attach an Ingredient Statement: N/A

2. **Additional Information:**

A specification sheet for this flavor must be attached with the questionnaire **if**:

➤ Glycerin is used as a carrier or solvent, is it produced from agricultural source materials and processed using biological or mechanical/physical methods as described under NOP 205.270(a)? Yes No N/A

➤ Maltodextrin is used as a carrier, please attach confirmation from the supplier/manufacturer that enzymes are primarily responsible for the hydrolysis. Attached N/A

➤ Citric acid is used as a preservative, is it produced via fermentation of carbohydrates? Yes No N/A

3. **Are any of the NON-flavor constituents:**

➤ USDA NOP certified "organic"? Yes No N/A

➤ If synthetic, are they listed on the NOP National List at §205.605(b)? Yes No N/A

C. Genetically Modified Organism (GMO)

products may not be used at any stage in the process of making natural flavor products for NOP goods. **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 but are not limited to recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology); therefore, GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation, for example.

➤ *This natural flavor product, including any solvents, carriers, preservatives or other or processing aids used or contained therein, was produced or handled using excluded (GMO) methods?* Yes No

D. Ionizing Radiation 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.

➤ *Ionizing radiation as described in 21 CFR 179.26 was used in the processing of this natural flavor product?* Yes No

E. Sewage Sludge (as a crop fertilizer) is 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. It is not permitted in the manufacture of any ingredients used in NOP products.

➤ *This natural flavor product was derived from products using sewage sludge in their agricultural production:* Yes No

This questionnaire is only to be signed by a qualified technical person¹:

Pursuant to 7CFR §205.605(a)(9) and §205.105(e)(f)(g), I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.

Identification of Natural Flavor Product (code/Name): _____

Company Name: _____ **Phone/e-mail:** _____

Printed Name: _____ **Title¹:** _____

Signature: _____ **Date:** _____

¹ *Falsifying statements to ACA's or the Secretary under the NOP will be subject to possible fines.*