**Natural Flavour Ingredient Declaration & Exception Request**

**(AQ standard)**

The use of this declaration is to determine compliance for an uncertified natural flavour, for use in an “organic” or “made with organic…” product under the terms of the organic certification. **AsureQuality may request additional information as needed.** For other non-organic ingredients please use the “Supplier – Non-organic Declaration” and/or “AsureQuality Operator – Non-organic Product Declaration”

Under organic processing standards the use of certain non-synthetic (natural) substances, in products labelled as “Organic” or “Made with Organic…(specified ingredients or food groups)” are allowed providing they comply with provisions established in the Standard for which certification is sought.

**Definitions**

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. NB nature identical products are synthetic products.

**Non-synthetic Flavours 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 Flavours** *FDA 21 CFR Part 101.22(a)(3)*: “… **natural flavour** or **natural flavouring** means the essential oil, oleoresin**,** essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavouring 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 flavouring rather than nutritional. Natural flavours 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.”

**Identification of Natural Flavour Product (code/Name):** ­­

Supplier Name & Address:

Manufacturer Name & Address (if different):

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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Distillate |  | Extracts |  | Isolate |
|  | Compounded flavour |  | Essential oil |  | Oleoresin |
|  | Compounded WONF\*  \*With Other Natural Flavours |  | Essential oil Isolate |  | Other (please specify): |

**Natural Flavour Product**

**A. Flavour constituents**

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

The flavour is distilled using **steam distillation** and no solvents are used (i.e. essential oils)

**N/A not distilled**  **Yes**  **No**

**Natural flavours** authorized for use in “organic” or “made with organic” products, in addition, must not be produced using **synthetic extraction solvents**. Extraction may only use **non-synthetic, non-petroleum based solvents (see below)**\*.

* Is/are the natural flavour constituent(s) made using natural extraction solvents listed below \*?

**N/A no solvents used**  **Yes**  **No**

* If the solvent used to extract the natural flavours is not listed as an example of one of the allowed natural extraction solvents listed below please disclose:­­­­­­

***\*Allowed natural extraction solvents include******water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils****. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of solvents that are prohibited.*

**B. Non-flavour constituents and other ingredients**

**Natural flavours** authorized for use in “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. **Acceptable carriers, preservatives or other additives or foodstuffs MUST BE either organic, non-synthetic, or on the USDA NOP National List at 205.605(b).**

* Please list any carrier system(s) used in this Natural Flavour Product or attach an Ingredient Statement N/A Carrier:      Source Material:
* Please list any preservative(s), *or other additives or foodstuff* ingredients used in this Natural Flavour Product or attach an Ingredient Statement:

N/A Preservative/Additive/Foodstuff:      Source Material:

2. If any of the above are synthetic, are they listed on the NOP National List at § 205.605(b)?

N/A no synthetic components  Yes  No

**C. Genetically Modified Organism** **(GMO)** products may not be used at any stage in the process of making natural flavour 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 flavours be the product of GMO-yeast fermentation, for example.

* *This natural flavour product, including any solvents, carriers, preservatives or other or processing aids used or contained therein, was produced or handled without using excluded (GMO) methods?*

**True**  **False**

**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 not used in the processing of this natural flavour product?*  **True**  **False**

**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 flavour product was not derived from products using sewage sludge in their agricultural production:* **True**  **False**

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

I, on behalf of the supplier, hereby declare that the information provided in this form is accurate and truthful to the best of my knowledge.

**Identification of Natural Flavour Product (code/Name):** ­­

**Operator Name:**  **Registration Number:**      

**Phone:**   **E-mail:**      

**Contact Name**:       **Title1**:

**Signature**:      **Date:**

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

**Please note that if compliance for EU Regulations is needed in addition to the above.**   N/A end product not certified for Europe, Great Britain, Switzerland or Taiwan

On behalf of the operator, I hereby declare that this product:

1. meets MPI OER OPR clause 3.9.2 (3) in that is not being added to reconstitute properties lost in the processing and storage of food, that correct the results of negligence in the processing of products, or that otherwise may be misleading as to the true nature of the product.
2. conforms to the description of a natural flavouring substance or natural flavouring preparation as defined in EU Directive 88/388/EU as modified by EU Directive 91/71/EEC
3. AND no extraction or carrier solvents except ethanol, water, glycerol, vegetable oils or carbon dioxide have been used in the preparations of any of the ingredients in the flavour

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

**Printed Name**:       **Title1**:

**Signature**:      **Date:**

**Please email to**: [organics@asurequality.com](mailto:organics@asurequality.com)

**Notes:**

1. This form is not needed for certified organic flavours
2. For natural flavouring ingredients that have been modified by microbial action, the micro-organisms used in the fermentation must not have been genetically modified

AsureQuality Use only:

**Flavour Input Assessment Decision:** Approved Declined

**Name of Approver:**      **Date:**      **Signature:**