



CCOF

Advancing organic agriculture through certification, education, advocacy, and promotion.

Natural Flavor Affidavit

- ▶ **CCOF Client:** Forward this affidavit to the flavor manufacturer. They must complete and sign this form. Submit one affidavit for each nonorganic flavor used in your organic products. Search for materials on MyCCOF.org.
- ▶ **CCOF Client:** [H2.7 Commercial Availability](#) form is also required if flavors are used in products labeled "Organic."
- ▶ **Flavor Manufacturer:** Fill out this form so CCOF can review this material for the CCOF certified client's use. Flavors must be allowed for use in food as GRAS for the proposed use or approved by FDA for the proposed use.

A. Nonorganic Flavor Details

- 1) Nonorganic flavor name/code: _____
- 2) Manufacturer business name and contact info (phone/email): _____
- 3) List all ingredients or attach a complete ingredient statement. Include adjuvants, carriers, preservatives, incidentals, ancillaries, and any other ingredient. The specific flavoring substance(s) may be listed as "natural flavor."

Attached

- | | | |
|--|--------------------------|--------------------------|
| 4) The flavor listed above conforms to the following criteria: | True | False |
| a) Genetic engineering, genetically modified organisms, and excluded methods ¹ as defined in NOP 205.2 were not used in the production of this material. | <input type="checkbox"/> | <input type="checkbox"/> |
| b) Ionizing radiation as described in 21 CFR 179.26 was not used in the processing of this material. | <input type="checkbox"/> | <input type="checkbox"/> |
| c) Sewage sludge was not used in the production of this material. | <input type="checkbox"/> | <input type="checkbox"/> |

B. Natural Flavors Criteria

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."*

- 1) Do all **flavoring substances** meet the FDA definition of a natural flavor (see above)? *Attach Natural Certificate if available.*
 Yes No, Prohibited
- 2) Flavors may only be **extracted** with nonsynthetic², non-petroleum based solvents. No hydrocarbon, chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of prohibited solvents. Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils.
 - a) Are natural flavor constituent(s) made using NOP-suitable extraction solvents?
 Yes No, Prohibited Not applicable, none used
 - b) Solvent used to extract natural flavor: _____

¹**Excluded Methods (NOP 205.2).** 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.

²**Nonsynthetic (natural) (NOP 205.2).** A substance that is derived from mineral, plant, or animal matter; does not undergo a synthetic process as defined in section 6502(21) of the Act (7 U.S.C. 6502(21)). Nonsynthetic is used as a synonym for natural.

³**Synthetic (NOP 205.2).** 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; ...shall not apply to substances created by naturally occurring biological processes.



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C. Flavoring Adjuvants

Natural flavors must not contain any **synthetic³ carrier systems** or any **artificial preservatives** including synthetic³ processing aids, emulsifiers or antioxidants. Prohibited substances include but are not limited to: 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, nonsynthetic², or on the National List.

1) Carrier system(s): _____ N/A

Source Material: _____

- a) If glycerin is a carrier/solvent, is it nonsynthetic²?
 Yes Not applicable, glycerin not used No, Prohibited
- b) If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis?
 Yes Not applicable, maltodextrin not used No, Prohibited
- c) If cellulose is a carrier, is it non-chlorine bleached and not microcrystalline cellulose?
 Yes Not applicable, cellulose not used No, Prohibited

2) Preservative/Other ingredient: _____ N/A

Source Material: _____

- a) Was citric acid produced by microbial fermentation of a carbohydrate substance?
 Yes Not applicable, citric acid not used No, Prohibited

3) Other additive/ingredient: _____ N/A

Source Material: _____

D. Manufacturer Statement

Pursuant to NOP 205.2, 205.105, and 205.605-606, I, on behalf of the named manufacturer, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge. Note that per NOP 205.100(c)(2), any person falsifying statements to an accredited certifying agent shall be subject to the provisions of section 1001 of title 18, United States Code.

Manufacturer Representative Name
(please print clearly)

Title

Email Address

Manufacturer Representative's Authorized Signature (Digital, Ink, or E-Verified)

Date

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