



## VERIFICATION OF NATURAL FLAVOR

SUPPLIER OR MANUFACTURER OF FLAVOR: \_\_\_\_\_

FLAVOR: \_\_\_\_\_

This form must be completed by the supplier or manufacturer of each natural flavor used by PCO-certified operations in products labeled as “organic” or “made with organic (specified food groups).”

The USDA National Organic Program (NOP) regulations allow for nonsynthetic natural flavors that meet the following listing at 7 CFR 205.605(a) *"Flavors - nonsynthetic sources only and must not be produced using synthetic solvents and carriers systems or any artificial preservatives."* In addition, the organic regulations prohibit the use of genetic modification, ionizing radiation, and sewage sludge.

Please answer the following questions. PCO may require additional information if needed to verify compliance with applicable regulations and policies.

1. Do all flavor constituents in the product meet the FDA definition of a natural flavor?    Yes    No
2. List all specific sources of the flavor (e.g. spice, plant part, essential oil, etc).
3. Describe how is the flavor extracted or processed (e.g. steam distillation, grinding, fermentation).
4. List any solvents that are used.
5. List all non-flavor ingredients in the product, including any additives, carriers, or preservatives.
6. Genetic modification was not used in the production of this flavor product.    True    False
7. Ionizing radiation was not used in the production of this flavor product.    True    False
8. Sewage sludge was not used in the production of this flavor product.    True    False
9. Check here to OMIT this material from PCO's printed Allowed Materials List. (e.g. *custom or proprietary inputs*)

**Pennsylvania Certified Organic (PCO)**

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Relevant definitions:

- FDA definition of Natural Flavor – Natural flavors 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 §§ 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. (21 CFR 101.22(a)(3))
- NOP definition of Nonsynthetic – A nonsynthetic (natural) substance 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)). (7 CFR 205.2)
- NOP definition of Synthetic – A synthetic substance 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. (7 CFR 205.2)

The supplier or manufacturer must sign below to verify that the information provided in this form is correct to the best of his or her knowledge.

Signature:		Date:
Printed Name:	Title:	
Address:		
City:	State:	Zip:
Phone:	Email:	

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