

**VERIFICATION OF NON-ORGANIC INGREDIENT STATUS**

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| INGREDIENT: |  |
| SUPPLIER OR MANUFACTURER OF INGREDIENT: |  |

This form must be completed by the supplier or manufacturer of each non-organic ingredient used by PCO- certified operations in products labeled as “organic” or “made with organic (specified food groups).” For questions, email materials@paorganic.org.

The USDA National Organic Program (NOP) regulations allow for the use of non-organic ingredients that are produced and handled without the use of excluded methods [defined as genetic modification], ionizing radiation, and sewage sludge in accordance with 7 CFR 205.105(e)-(f).

Excluded methods are defined at 7 CFR 205.2 as 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.

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

1. This product was produced and handled without the use of genetic modification.  True  False

2. This product was produced and handled without the use of Ionizing radiation.  True  False

3. This product was produced and handled without the use of sewage sludge.  True  False

4. Check here to OMIT this material from PCO’s printed Allowed Materials List.  OMIT

(*e.g. custom or proprietary inputs)*

*For yeast:*

4. This yeast was not grown on petrochemical substrate or sulfite waste liquor.  True  False  N/A

*For citric acid products:*

5. This citric acid was produced by microbial fermentation of a carbohydrate substance.  True  False  N/A

*For enzymes:*

6. This enzyme was derived from edible, nontoxic plants, nonpathogenic fungi, or  True  False  N/A

nonpathogenic bacteria.

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.

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