





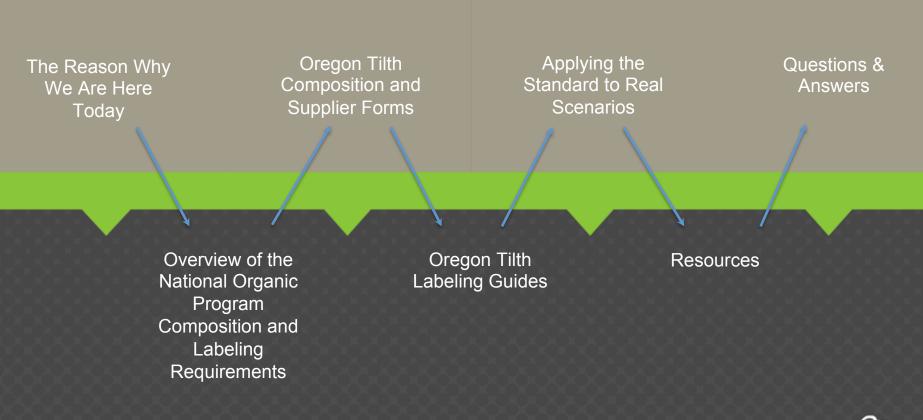
Darin is the Processing Program Manager at Oregon Tilth and has been with OTCO for 10 years.

Like most in the organic industry he took the educational path of studying Accounting with a minor in Food Technology.

During his time at Oregon State University he was able to explore his passion for the food sciences and met many classmates whom he would later work with in the organic industry.

When Darin is not serving the clients and staff of Oregon Tilth, he enjoys playing volleyball or celebrating with friends and raising his daughter.

What We Will Cover Today







Why Are You Here?

- Learn the Importance of NOP Composition and Labeling Requirements
- Compliance Requirements
- A Tool for Training Staff
- Understand Consequences of Producing Organic Product/Printing Labels without Approval
- Learn to Navigate Resources
- Plan Ahead to Stay Compliant!

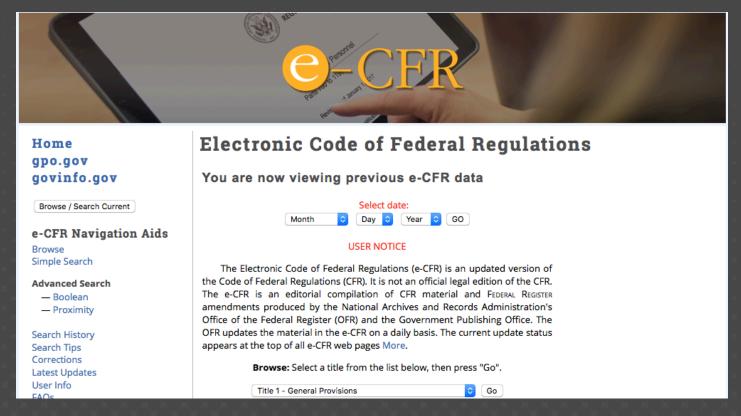


Overview of the Requirements

- Where is the National Organic Program (NOP) Standard located?
- Subpart D
 - Composition
 - **§**205.301-**§**205.302
 - Labeling (100% Organic and Organic)
 - §205.303, §205.306-308, §205.311
- Subpart G
 - Composition (National List)
 - §205.605 & §205.606
- NOP Handbook



The standard is housed in the electronic Code of Federal Regulations under Title 7, Part 205





Subpart D contains the Composition and Labeling sections that are featured in our discussion

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§205.272 Commingling and contact with prohibited substance prevention practice standard.
§§205.273-205.289 [Reserved]
§205.290 Temporary variances.
§§205.291-205.299 [Reserved]
Subpart D-Labels, Labeling, and Market Information
§205.300 Use of the term, "organic."
§205.301 Product composition.
§205.302 Calculating the percentage of organically produced ingredients.
§205.303 Packaged products labeled "100 percent organic" or "organic."
§205.304 Packaged products labeled "made with organic (specified ingredients or food group(s))."
§205.305 Multi-ingredient packaged products with less than 70 percent organically produced ingredients.
§205.306 Labeling of livestock feed.
§205.307 Labeling of nonretail containers used for only shipping or storage of raw or processed agricultural products
labeled as "100 percent organic," "organic," or "made with organic (specified ingredients or food group(s))."
§205.308 Agricultural products in other than packaged form at the point of retail sale that are sold, labeled, or
represented as "100 percent organic" or "organic."
§205.309 Agricultural products in other than packaged form at the point of retail sale that are sold, labeled, or
represented as "made with organic (specified ingredients or food group(s))."
§205.310 Agricultural products produced on an exempt or excluded operation.
§205.311 USDA Seal.
§§205.312-205.399 [Reserved]
Subpart E—Certification
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§205.400 General requirements for certification.

Subpart D -- Labels , Labeling, and Marketing Information

§205.300 Use of the Term, "organic" §205.301 Product composition §205.302 Calculating organic ingredients §205.303 Packaged and labeled "100 organic" and "organic"

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§205.306 Labeling of livestock feed §205.307 Labeling non-retail Containers §205.308 Labeling "100% organic" and "organic" point of retail sale

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§205.311 USDA Seal



§205.303 - §205.308 Helps you locate labeling requirements for specific products



Subpart G contains the National List of Allowed and Prohibited Substances featured in our discussion

§205.509 Peer review panel. §205.510 Annual report, recordkeeping, and renewal of accreditation. §§205.511-205.599 [Reserved] Subpart G—Administrative THE NATIONAL LIST OF ALLOWED AND PROHIBITED SUBSTANCES §205.600 Evaluation criteria for allowed and prohibited substances, methods, and ingredients. §205.601 Synthetic substances allowed for use in organic crop production. §205.602 Nonsynthetic substances prohibited for use in organic crop production. §205.603 Synthetic substances allowed for use in organic livestock production. §205.604 Nonsynthetic substances prohibited for use in organic livestock production. §205.605 Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food group(s))." §205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic." §205.607 Amending the National List. §§205.608-205.619 [Reserved] STATE ORGANIC PROGRAMS §205.620 Requirements of State organic programs. §205.621 Submission and determination of proposed State organic programs and amendments to approved State



The NOP Handbook has guidance and instruction in areas where clarification has been found necessary and/or helpful for the industry.

National Organic Program Handbook: Guidance and Instructions for Accredited Certifying Agents and Certified Operations

Title	Document	Date
Introduction		3/9/2011
NOP Organization Chart and Stakeholder Map	NOP 1001	12/7/2016

Section A. Standards	Docu	ment	Date	
Processed Animal Manure in Organic Crop Production	NOP	5006	7/22/2011	
Reassessed Inert Ingredients 1 Notice to Petitioners	NOP	5008	7/22/2011	
				_

Section I. Other	Document	Date
Guide for Organic Processors	N/A	12/10/2012
Guide to Organic Certification	N/A	12/10/2012
CAP 138 Resource Inventory Supplement - Crop Production	N/A	4/16/2015
CAP 138 Resource Inventory Supplement – Livestock Production	N/A	4/16/2015

	NOP 5008	7/22/2011
on	NOP 5012	7/22/2011
	NOP 5014	7/22/2011

CAP 138 Resource Inventory Supplement – Organic Production

Noncompliance and Adverse Actions Flow Chart



Guide for Organic Processors

By Pamela Coleman National Center for Appropriate Technology (NCAT) Agriculture Specialist November 2012

Contents

Chapter 1

CHAPTER 1 INTRODUCTION

his publication is intended primarily as a guide for farmers who wish to add value to their organic crops through processing. It does not include the farm practices that are required to grow organic crops, raise organic livestock, or obtain organic certification for a farm. Information on those topics can be found in other ATTRA publications, which are listed in the Resources section.

WWW.TILTH.ORG



Composition
Template
Form

Supplier Template Forms Labeling Guide

Composition Template Form

Product Formulation Spreadsheet

- Completed by Organic Certified Operation
- Complete all Grey Cells
- White and Red Cells Calculate or are for OTCO use
- Complete one Product
 Formulation per Product
- Not Required for Single Ingredient Products without Processing Aids

Product Formulation Sheet (form PFS-02): Use this form for each manufactured (either by you or for you) or repacked product to appear on your certificate which you will handle. Please commplete one sheet for each product. Marketers of organic multi-ingredient products should complete this form only if they own the formulations for the products they will market. Grey cells indicate where data may be entered.

Do not enter values in Red Cells - they will automatically calculate

duct Name (as it should appea	ar on certif	ficate):				
Process type:	Manufacture		Repack	Market Only		
					Ingredient listing	
This product is labeled as:	100% Organic		Organic	Made With (70%+)	only (<70%)	
is product is packaged and sold as:	Retail		Nonretail			
<u> </u>	Brand Names:				Certifier Ref. on Label	
Laver					Laber	
	% organic			actual organic %		
Ingredient	content	% in fo	formulation	of that ingredient/		
	ingredient			product		
		·		0.0000%		
		1		0.0000%	OTCO Of	fice Use
		i		0.0000%		
				0.0000%	Date Approved:	
		i		0.0000%	Revision Dates:	
		,		0.0000%	Approval By:	
				0.0000%		
				0.0000%		
				0.0000%	International Cer	rt Requeste
				0.0000%	Mark with X if	
		i		0.0000%	EU	
		,		0.0000%	Canada (COR)	
		i		0.0000%	Canada Equiv.	
		· · · · · · · · ·		0.0000%		
				0.0000%		
			2 000/	0.000/		
Sub-total for non salt and wa	iter contents		0.00%	0.00%		
	Salt					
	Water					
List Processing Aids Used						
Totals			0.00%	#DIV/0!		



Master Ingredient List

- Completed by Organic Certified Operation
- Used for Sourced Ingredients and Processing Aids

- Provides Column for Certificate Issue Date Monitoring
- Allows for Capturing Uncertified Brokers/ Distributors
- Check and Balance Against Product Formulation Sheet

Master Ingredient List (Form MIL-03) Use this form for all ingredients and products sourced that are used in products to be certified. Please use one spreasheet to cover ALL products requested for certification. This first sheet is used to list organic ingredients only. Please click on the tab at the bottom to list non-organic ingredients and processing aids. Certificate issue date cell will highlight red when the certificate is past its monitoring date.

Organic Ingredients

		Organic	Organic				Additional Compliance (Mark with X)					
Organic Ingredient Name	Certified Organic Supplier	Uncertified Broker/Trader/Distributor (if applicable)	Location of Certified Organic Supplier		Certifying agent of Ingredient	Certificate Issue Date	Certificate Attached (mark with X)	EU	Canada (COR)	US-Canada Equiv	Mexico (LPO)	NSF/ANSI 305

Master Ingredient List (Form MIL-04) Use this form for all ingredients and products sourced that are used in products to be certified. Please use one spreasheet to cover ALL products requested for certification. Ingredient declaration column will automatically highlight red when the item is past is monitoring date for the item.

Non-organic Ingredients and Processing Aids

	Revision Date				
Non-Organic Ingredient or Processing Aid Name	Sources/Vendor	Non-organic Ingredient Declaration, Questionaire on	Ingredient Declaration, Questionaire meets the requirements of applicable standard (Y/N)	on file for any	Documentation Attached (mark with X)



Master Product List

- Completed by Organic Certified Operation
- Identifies All Certified Products

- Allows Request for International Certification Compliance
- Replaces MIL if not making Formulated Products

Master Products List (Form MPL-01) Use this form for all organic finished products to be sold by your company. An accompanying Product Formulation Sheet should be completed for each processed product which you either manufacture or own the formulation for. If you are distributing product, please use this form to identify each product you are seeking certification for (finished products and by products of processing).

			Revision Date																	
						Item is certified and sold under which label category? (mark with X)		Item is certified and sold under which certification services? (mark with X)												
Name of Product as it will be sold (Include varieties)	Brand Name	Name of Copacker/ Supplier of Product or Brand Owner (if you are the copacker)	Uncertified Broker/Trader/ Distributor (if applicable)	Certified	Certifier of Copacker or Supplier	100% Organic (NOP Only)	Organic	Made With Organic (NOP Only)	Contains X% Organic (COR & NSF Only)	Less than 70%	NOP	EU	Canada Equivalency	EU-US Equivalency	COR (Canadian Organic Regime)	NSF/ANSI 305	US-Japan(JAS) Equivalency	US-Korea Equivalency	Мехісо (LPO)	US-Switzerland Equivalency
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Non-Organic Ingredient Declaration

- Supplier Completed Form
- Must be Accompanied by Composition Sheet
- Relevant for most National List materials (§205.605 and 6205.606)

Non-organic Ingredient Declaration (NOID)	Page 1 of 1
Electronic version available at www.tilth.org.	

Nonorganic Organic Ingredient Declaration

Oregon Tilth Client: Use this Affidavit for any nonorganic material you would like to use in your certified products. Forward this Affidavit to your material manufacturer. They must fill out and sign this form.

	organic processing aid or ingredient ("material")			
	tion:			
	ufacturer Business Name:			
The	processing aid or ingredient listed above conforms to the following criteria:	_		
1.	The material / ingredient was NOT genetically modified and/or genetically modified organisms were NOT used in the production of this material.	True	False □*	N/A
2.	Irradiation was NOT used in the production of this material.		□ *	
3.	Sewage sludge was NOT used in the production of this material.		□*	
4.	For livestock feed additives ONLY, the material was NOT produced with any mammalian, or poultry by-products (for mammal, or poultry feed).		<u> </u>	
	* Explain:			
If the	material listed above is, or contains one of the following, also attest to the applicable criteria be is a livestock product then skip this section as it is not applicable. (ANY BOX CHECKED "FALS MATERIAL IS NOT COMPLIANT.)	E"IMPLIE	STHIS	/e NOT
		T		
		True	False	USEI
0	Activated Charcoal – Is derived from a vegetative source	□ □	False	USEI
	- List source:			
0	- List source: Cellulose – Is non-chlorine bleached			
0	- List source: Cellulose – Is non-chlorine bleached Citric Acid – Is produced by microbial fermentation of carbohydrate substance			
0	- List source: Cellulose – Is non-chlorine bleached Clitric Acid – Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance:			
0	- List source: Cellulose – Is non-chlorine bleached Citric Acid – Is produced by microbial fermentation of carbohydrate substance			
0	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria			
0	- List source: Cellulose – Is non-chlorine bleached Citric Acid – 1s produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes – Are from edible, nontoxic plants, nonpathogenic fundi, or non-pathogenic bacteria Glucono delta-lactone – Is not produced by oxidation of D-glucose with bromine water Glycerin – Is produced by the hydrolysis of fats and oils			
0 0 0 0 0	- List source: Cultivose — Is non-chlorine bleached Clitric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactone — Is not produced by oxidation of D-glucose with bromine water Glycenin — Is produced by the hydrolysis of fats and oils Cums (Arabic; Guar; Locust Bean; Carob Bean) — Are water extracted. Lecthin — Is dried, or de-oiled.			
0 0 0 0 0 0 0	- List source: Cellulose – Is non-chlorine bleached Citric Acid – 1s produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes – Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactone – Is not produced by oxidation of D-glucose with bromine water Glycerin – Is produced by the hydrolysis of fats and oils Gums (Arabic; Guar; Locust Bean; Carob Bean) – Are water extracted. Lecthin – Is dried, or de-oiled. Microorganisms – Are food grade bacteria, fungi, or other microorganisms.			
0 0 0 0 0 0 0	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactone — Is not produced by oxidation of D-glucose with bromine water Glycerin — Is produced by the hydrolysis of fats and oils Gums (Arabic; Guar; Locust Bean; Carob Bean) — Are water extracted. Lecthin — Is dried, or de-oiled. Microorganisms — Are food grade bacteria, fungi, or other microorganisms. Pectin — Is non-amidated.			
	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nonfoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactore — Is not produced by oxidation of D-glucose with bromine water Glycein — Is produced by the hydrolysis of fats and oils Gums (Arabic; Guar; Looust Bean; Carob Bean) — Are water extracted. Lecthin — Is dried, or de-oiled. Microorganisms — Are food grade bacteria, fungi, or other microorganisms. Pectin — Is non-amidated. Tooppheroils — Is derived from vegetable oil			
	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactone — Is not produced by oxidation of D-glucose with bromine water Glycerin — Is produced by the hydrolysis of fats and oils Gums (Arabic; Guar; Locust Bean; Carob Bean) — Are water extracted. Lecthin — Is dried, or de-oiled. Microorganisms — Are food grade bacteria, fungi, or other microorganisms. Pectin — Is non-amidated.			
0 0 0 0 0 0 0 0 0	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono delta-lactone — Is not produced by oxidation of D-glucose with bromine water Glycerin — Is produced by the hydrolysis of fats and oils Guns (Arabic; Guar; Locust Bean; Carob Bean) — Are water extracted. Lectihin — Is dried, or de-oiled. Microorganism s — Are food grade bacteria, fungi, or other microorganisms. Pectin — Is non-amidated. Toopherois — Is derived from vegetable oil Waxes — Are non-synthetic* (carnauba vax, or wood resin) Yeast — Is non-synthetic* and no petrochemical substrate, or sulfite waste liquor was used statements regarding the material produced by my company are true to the best of my knowledg			
0 0 0 0 0 0 0 0 0	- List source: Cellulose — Is non-chlorine bleached Citric Acid — Is produced by microbial fermentation of carbohydrate substance - List carbohydrate substance: Enzymes — Are from edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria Glucono detta-lactone — Is not produced by oxidation of D-glucose with bromine water Glycerin — Is produced by the hydrolysis of fats and oils Gums (Arabic; Guar; Locust Bean; Carob Bean) — Are water extracted. Lecthin — Is dried, or de-oiled. Microorganisms — Are food grade bacteria, fungi, or other microorganisms. Pectin — Is non-amidated. Tocopherols — Is derived from vegetable oil Waxes — Are non-synthetic* (carnauba wax, or wood resin) Yeast — Is non-synthetic* and no petrochemical substrate, or sulfite waste liquor was used statements regarding the material produced by my company are true to the best of my knowledge			

*Synthetio: A substance that is form dated or manufactured by a chemical process or by a process that chemically charges a substance extracted from naturally occurring plant, animal, or mineral sources; ...shall not apply to substances created by naturally occurring biological process.



Natural Flavor Questionnaire

- Supplier Completed Form
- Must be Accompanied by Composition Sheet
- Relevant for §205.605 Natural Flavors

Natural Flavor Product Questionnaire

OREGON TILTH CERTIFIED ORGANIC (OTCO)

NATURAL	FLAVOR	PRODUCT	QUESTIONNAIRE	

The USBA National Organic Program (NOP) and the Canadian Organic Regime (COR) allow the use of certain natural (non-synthetic) substances, including flavors, in products labeled as "Organic" or "Made with Organic"/70-95% Organic providing they comply with provisions established in the USDANOP (**OFR** Part 20%) or CANIC OSB 32.311-2015 (Section 6.2), as applicable.

Non-synthetic (natural) is currently defined in 7 CFR 205.2 and CAN/COSB 32.310-2015, 3.39 as: a substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process. Under the terms of the Act (7 U.S.C. 6502(21)) and CAN/COSB 32.210-2015, "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) and under CAN/CGSB 32.311-2015, Section 6.2 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 (eXf) of the NOP and 1.4.1(a): (f) of CAN/CGSB 32.310-2015 respectively prohibit so-called "excluded" methods (GMOs) and ionizing radiation from being used to produce, or during the handling of any, ingredients or products.

The US FIAA Definition of Natural Flavors FDA 21 CFR Part 101.2(2g/3) "... natural flavor or matural flavoring means the essential oil, electricity, protein hydrolysets, distillate, or any product of rose taling, 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, rod, leaf or grain a relative products, or sementation products is thereof, whose significant function in food is long ror in multiplical. Natural flavors include [fut not exclusive fly the natural essences or extractives obtained from plants listed in §5182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §5172.51 of or this chapter.

The Canadian Food Inspection Agency (CFIA) Definition of Natural Flavours and Flavour Descriptors CFIA Guide to Food Labelling and Adverbing, Chapter 4"...Flavour descriptors: Substances which impart flavours which have been derived from a plant or animal source, may be claimed to be "natural". As well, any additive, such as preservatives and solvents added to a flavour preparation to have a technological effect solely on the flavour, does not modify the "natural" status of the flavouring material itself.

In order to approve the use of a natural flavor used in an "organic" or "made with" (70-95%) product, OTCO requests the information below in order to determine compliance under the terms of NOP or COR, as applicable. **Oregon Tith may request additional information as needed.**

Identification of Natural Flavor Product (code/Name):

Supplier Name, Address:

Type of flavor (*Please attach specification sheet or similar listing all ingredients contained in the flavor*):

	Compounded flavor	Extracts	Isolate
	Compounded WONF	Essential oil	Oleo resin
	Distillate	Essential oil Isolate	Other (please specify):

Natural Flavor Product

A. Flavor constituents

- Do all of the flavor constituents in the natural flavor product named above meet the definition of a natural flavor (see above)?
 Yes
- 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 (see below)*.

 | Is sare the natural flavor constituent(s) made using NOP-suitable extraction solvents*?

 | Yes | No | NIVA No solvents used
 - If the solvent used to extract the natural flavors is not listed as an example of one of the NOP-suitable extraction solvents* please disclose:

*Allowed natural extraction so bents 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.



Rev. 8/31/2016 Page 1

Commercial Availability Form

- Completed by Organic Certified Operation
- Relevant for some §205.605 materials and all §205.606 materials



COMMERCIAL AVAILABILITY FORM

CAF

Electronic versions available at www.tilth.org

Page 1 of 1

Ope	ration Name: Date:
agric avail	complete one form for EACH non-organic agricultural product (ingredient or manufactured seed blends) or non-organic non- cultural ingredient (7CFR206.606) with annotations for sourcing organic, used in products labeled "organic." All commercial lability documentation must be current within 12 months. This form may be used for farm operations that are obtaining non- anic seed as a production input.
the d all ov	mmercially available refers to the ability to obtain a production input in an appropriate form, quality, or quantity to fulfill an ential function in a system of organic production or handling, as determined by the certifying agent in the course of reviewing organic plan. Organic ingredients must be used for production of product labeled "organic," but nonorganic ingredients are wed when organic forms are not commercially available and the ingredient appears on the National List § 205.605 (with obtains to source organic) & § 205.605. Nonorganic seed is allowed as a farm input if that variety in organic form is not imercially available. A commercial availability search must be conducted each time that non-organic seed is planted.
	ORGANIC INGREDIENT SEARCH Nonorganic agricultural ingredient/input:
2)	Used in the following product(s) or for the following purpose:
3)	Describe your search (potential suppliers, dates, search methods). To demonstrate that organic ingredients are not commercially available, you are expected to contact at a minimum three potential sources or explain why this type of search is not possible:
4)	Which criterion makes this product unavailable organically? Check all that apply: Form Quality Quantity Please explain your answer using specific details and attach correspondence (e.g. emails, phone logs). Attached
1) [ANNUAL PLAN TO FIND OR GANIC FORM Describe your annual plan to find an organic form of ingredients/inputs listed in #1 above. Records or documents of continued afforts to locate an organic source will be examined at your annual inspections.
1 1	
2) [Describe the record(s) to be used for documenting your search each year, or attach a copy. 🔲 Attached

2525 SE 3rd Street, Corvallis, OR 97333, 503-378-0690 | 1-877-378-0690 | organic@tilth.org

Commercial Availability Form rev. 5/1/14



Labeling Guides

Oregon Tilth Labeling Guides Cover:

- National Organic Program (below)
- NSF/ANSI 305
- Canada Organic Regime

- EU Organic (EEC 834/2007, EEC 889/2008)
- Mexico Organic (Lineamientos de Productos Organicos)



Applying the Standards: Scenarios

Steps to Compliance

Step 1

Access the regulations and resources

Step 2

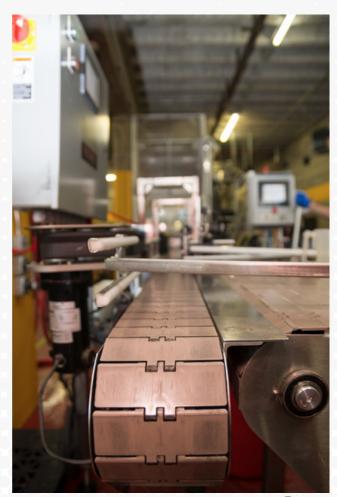
Gather Information about the product

Step 3

Match the requirements to your product

Step 4

Submit to Oregon Tilth for Review





Applying the Standards: Kimchi Scenario

Step 1 – Access the regulations and resources

- 7 CFR 205 National Organic Program Standards
 - 205.301-303, and 311
- OTCO Organic Labeling + Composition Guide

Step 2 – Gather Information

- Product Documentation:
 - Product Formulation Sheet, Label,
 Master Product List
- Ingredient documentation
 - Organic Certificates, Non-Organic Compliance Documents, Master Ingredient List

Step 3 – Match the requirements to your product

- Calculate Organic Content
- Organic Label Category

Step 4 - Submit to Oregon Tilth for Review

 Formulation, Label, Master Lists, Ingredient Documentation



Created by Jannoon028 - Freepik.com



Compliance Practice

Label

- Ingredient list
- Identify Organic Ingredients
- Certified Organic by Statement



Extra Spicy KIMCHI

100% CERTIFIED ORGANIC - LIVE FOOD

Keep Refrigerated



Enjoy it with salad, soup, grains, sandwiches, chips, greens or straight from the jar.

Net Wt. 16oz (453g)

Ingredients: Organic napa cabbage, organic carrot, organic onion, sea salt, organic ginger, organic garlic, organic sweet pepper, organic cayenne pepper.

Junction City, Oregon 97448 www.gratefulharvestfarm.com

Certified Organic by Oregon Tilth



Compliance Practice: Formulation

Process type:	Manufacture	X	Repack	Market Only	
This product is labeled as:	100% Organic	x	Organic	Made With (70%+)	Ingredient listing only (<70%)
This product is packaged and sold as:	Retail	X	Nonretail		
Label	Brand Names:	Fierce and	d Formidable Foods		Certifier Ref. on Label
Ingredient	% organic content ingredient	% ir	n formulation	actual organic % of that ingredient/ product	
Organic Carrots	100.00%		33.00%	33.0000%	
Organic Cabbage Organic Ginger	100.00% 100.00%		33.00% 33.00%	33.0000% 33.0000%	OTCO Office Use
			* , * , * , * , *	0.0000%	Date Approved:
	* * * *		* * * * *	0.0000%	Revision Dates:
**************				0.0000%	Approval By:
	X X X		X X X X	0.0000%	
W W W W W W W W W W W W	N N N	A H H	M M M M	0.0000%	H H H H H H H
* * * * * * * * * * * * * * *			" x " x " x " x "	0.0000%	International Cert Reques
_	* * * * * *		* _ * _ * _ * _)	0.0000%	Mark with X if Requested
	x x x x	HEN	X X X X X X X X	0.0000%	EU
*****************		I, H, H,		0.0000%	Canada (COR)
****		HH		0.0000%	Canada Equiv.
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	,^^			0.0000%	
	HUHUHUH		A A A A A	0.0000%	
Sub-total for non salt and wa	ater contents	\$3	99.00%	99.00%	
	Salt	OOA	1.00%		
<del>/////////////////////////////////////</del>	Water				XIXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
List Processing Aids Used					
Totals			100.00%	100.00%	OREGON

Master Ingredient List (Form MIL-03) Use this form for all ingredients and products sourced that are used in products to be certified. Please use one spread products requested for certification. This first sheet is used to list organic ingredients only. Please click on the tab at the bottom to list non-organic ingredients and Certificate issue date cell will highlight red when the certificate is past its monitoring date.

Organic Ingredients									
		Revision Date	4/1/18						
Organic Ingredient Name	Certified Organic Supplier	Uncertified Broker/Trader/Distributor (if applicable)	Location of Certified Organic Supplier	Organic Content Percentage of Ingredient	Certifying agent of Ingredient	Certificate Issue Date	Certificate Attached (mark with X)		
Organic Carrot	Ersatz Produce		Prufrock, ND	100.00%	V.F.D. Organics	1/1/18	x		
Organic Cabbage	Ersatz Produce		Prufrock, ND	100.00%	V.F.D. Organics	1/1/18	x		
Organic Ginger	Ersatz Produce		Prufrock, ND	100.00%	V.F.D. Organics	1/1/18	x		

Master Ingredient List (Form MIL-04) Use this form for all ingredients and products sourced that are used in products to be certified. Please use one spreasheet to cover ALL products requested for certification. Ingredient declaration column will automatically highlight red when the item is past is monitoring date for the item.

#### **Non-organic Ingredients and Processing Aids Revision Date** Ingredient Commercial Non-organic Declaration, Availability Ingredient Questionaire Documentation docmentation Non-Organic Ingredient or Sources/Vendor Declaration. meets the on file for any Attached (mark **Processing Aid Name** requirements of agricultural Questionaire on with X) applicable ingredients file, date signed standard (Y/N) (Y/N) Salt Figuratively and Literally The Salt Of The Earth Company 1/1/18 Y Master Products List (FORM WIFE-UT) OSE UNS NOTH OF AN ORGANIC INTISTICUTE OF SOIL DE N/A X

product which you either manufacture or own the formulation for. If you are distributing product, please use this form to identify each product you are seeking cert processing).

			Revision Date								
							Item is certified and sold under which label category? (mark with X)				
Name of Product as it will be sold (Include varieties)	Brand Name	Name of Copacker/ Supplier of Product or Brand Owner (if you are the copacker)	Uncertified Broker/Trader/ Distributor (if applicable)	Certified Organic	Certifier of Copacker or Supplier	100% Organic (NOP Only)	Organic	Made With Organic (NOP Only)	Contains X% Organic (COR & NSF Only)	Less than 70%	
Organic Kimchi	Fierce and Formidable Foods	N/A, not copacked	N/A	N/A, not copacked	N/A, not copacked	Х					



### Non-Organic Composition Sheet

#### Description

Morton® Select Sea Salt is food grade salt harvested from ocean water using solar evaporation. The brine is concentrated in open shallow ponds and then crystallized into pure salt through slow evaporation via solar heat and wind. The harvested salt is washed, dried, crushed, and screened to optimum size. It contains no additives.

This product tends to crystallize in pyramidal aggregates which are broken up in milling to irregular, rectangular particles. Appearance is crystalline to white.

Product of the Bahamas or Mexico. Processed and packaged in U.S.A.

#### **Chemical Properties**

This product complies with Food Chemicals Codex and federal CGMP standards. It is annually certified as kosher for Passover.

	Typical
1Sodium Chloride (%)	99.78
Calcium Sulfate (%)	0.16
² Other Salts (%)	0.04
Ca/Mg as Ca (ppm)	601
Moisture (Surface) (%)	0.03
Water Insolubles (ppm)	153
Arsenic (ppm)	<1.0
Heavy Metals as Lead (ppm)	<2.0

¹ By difference of impurities, moisture-free basis (ASTM).

#### **Product Ingredient Statement**

Salt

#### **Physical Properties**

Pour (loose) bulk density is about 1.06 g/ml (66 lbs/ft3).

#### Sieve Analysis

USS Mesh	Openings Microns**	Typical Percent Retained*					
30	600	3					
40	425	33					
50	300	47					
70	212	16					
Pan		1					

^{*} On individual screens

#### Codes

	Material Code	UPC
50 lb. Paper Bag	F112100000	0 24600 01210 9
Totes	F1123000xx	-

#### Plant

Port Canaveral, FL

This is an interim product data sheet. The chemical and physical properties shown on this product data sheet are based on limited data and may vary. The prospective user should determine the suitability of this product for their use before adopting it for use on a commercial scale.



² One or more of the following—calcium chloride, magnesium sulfate, magnesium chloride, sodium sulfate.

^{**10,000} Microns (micrometers, μm) per centimeter 25,400 millimeters (mm) per inch

### Organic Supplier Certificate





#### System Plan Summary

Nacho Tigre **DBA Tiggie Boy** 2525 SE 3rd Street Corvallis, OR 97333

**United States** 

Client Identification Number: OT-007032

NOP ID: 8150001632

Certificate Issue Date: 10/19/2017

Certified by OTCO since: 1/1/2008

#### 100% Certified Organic Land, fields and crops:

**Parcels** 

Compliance

Field 2: 1214 So Street, Corvallis, Oregon

Basil (Aroma), Corn, Transplants (See Farm Products for list), Wine

NOP-Handling

NOP-Crop

Nacho Tigre

#### Certified Product (100% Organic)

Brands	Compliance
Farm Products:	
Seed > Flower Seeds	NOP-Crop
Seed > Seed Acmella oleracea (Spilanthes official)	NOP-Crop
Seed > Seed Acmella oleracea (Spilanthes official)	NOP-Crop
Health Products:	

#### Certified Product (Organic)

Brands Compliance **Alcohol Products:** Beer > Ale Nacho Tigre NOP-Handling, US/Canada The Best Beer Ever Equivalence-Handling **Health Products:** Misc > Honey Nacho Tigre US/Canada Equivalence-Handling

Certificate Number: Z-30475-2008 | Page 1 of 2

Oregon Tilth, Inc.

2525 SE 3rd Street, Corvallis, OR 97333, USA • PH: 1-503-378-0690 • FX: 1-541-753-4924 • www.tilth.org • organic@tilth.org



Doc - Certificate | Rev. 4/24/2017

### Formulation

Process type:	Manufacture	X	Repack	Market Only	
This product is labeled as:	100% Organic		Organic X	Made With (70%+)	Ingredient listing only (<70%)
This product is packaged and sold as:	Retail	x	Nonretail		
Label	Brand Names:	Fierce and F	ormidable Foods		Certifier Ref. on Label
Ingredient	% organic content ingredient	% in fo	ormulation	actual organic % of that ingredient/ product	
Organic Carrots	100.00%		33.00%	33.0000%	
Organic Cabbage	100.00%		33.00%	33.0000%	OTCO Office Use
Organic Candied Ginger	95.00%		33.00%	31.3500%	
			* _ * _ * _ * _	0.0000%	Date Approved:
				0.0000%	Revision Dates:
	~~~~~		, , , , , , , , , , , , , , , , , , ,	0.0000%	Approval By:
	H H H			0.0000%	
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* * * * * * * * * *	HUNUNUN	N N N	I JI JI JI J	0.0000%	International Cert Reques
	* * * *	Y	H H H H	0.0000%	Mark with X if Requested
			JAJAJAJA	0.0000%	EU
	XXX			0.0000%	Canada (COR)
	~_^_^		^_^	0.0000%	Canada Equiv.
	K K K K	HHH	XXXX	0.0000%	KKKKKKKK
	*** ***	HHHH		0.0000%	
Sub-total for non salt and wa	iter contents		99.00%	97.35%	
		$\triangle \triangle \triangle$	1.000/	20000000	0000000000
	Salt		1.00%		
	Water				
List Processing Aids Used	K X X X	XXX	X X X X X X X X X X		
Totals			100.00%	98.33%	

Summary: Kimchi Scenario

Basic Composition and Label Compliance Steps

- Access the requirements
- Gather Information
- Match your product to the correct NOP Composition and Labeling requirements
- Submit documents to Oregon Tilth

Next

- More considerations to match your product to the right requirement
- More examples of using resources





Applying the Standards: Livestock Feed Scenario

Steps toward Compliance

1. Access Requirements & Resources

- Subpart D Labels, Labeling,
 and Market Information
- Program Handbook

2. Gather Information

- Master Ingredient List
- Ingredient Documentation
- Label or Tag

3. Match Content and Category

- Type of product Packaged, other than packaged, etc.
- Check composition requirements

4. Submit Documentation for Review

Label

Org Pullet #2

Complete feed for poultry

Guaranteed Analysis	
Crude protein, not less than	19.00%
Methionine, not less than	0.30%
Crude fat, not less than	4.00%
Crude fiber, not more than	6.00%
Calcium, not less than	2.15%
Calcium, not more than	3.20%
Phosphorus, not less than	1.00%
Salt, not less than	0.50%
Salt, not more than	0.95%

Ingredients:

Organic corn, Organic soybean meal, Calcium carbonate, Monocalcium phosphate, Dicalcium phosphate, Salt, Ferrous sulfate, Zinc sulfate, Vitamin A supplement, Vitamin D3 supplement, Vitamin E supplement, Vitamin B12 supplement, Biotin, Niacin, Calcium pantothenate, Choline chloride, Riboflavin, Folic acid, and Sodium selenite.

FEEDING DIRECTIONS

Feed free choice to pullets from 4 to 16 weeks of age. Always provide plenty of fresh water.

Manufactured for

Good Times Grange Carhenge City, NE Certified organic by Oregon Tilth

Version 1.1	Net weight 25#	(11.34 kg)
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Compliance Practice: Resources

Steps toward Compliance

Access Requirements & Resources

- Use the table of contents to check rules for composition and labeling such as §205.301 and §205.306
- Rule points to §205.237 which is written for livestock producers

Summary of §205.237 for Feed Mills

- No animal drugs including hormones to promote growth.
- No plastic pellets for roughage
- No mammalian or poultry slaughter byproduct (to be fed to mammals or poultry)
- No antibiotics including ionophores

§205.301 Product Composition

- (e) Livestock feed. (1) A raw or processed livestock feed product sold, labeled, or represented as "100 percent organic" must contain (by weight or fluid volume, excluding water and salt) not less than 100 percent organically produced raw or processed agricultural product.
- (2) A raw or processed livestock feed product sold, labeled, or represented as "organic" must be produced in conformance with §205.237.



Compliance Practice: Resources

Steps toward Compliance

Access Requirements & Resources

- NOP Handbook Use the table of contents to locate topics related to your product
 - NOP Handbook 5027
 - NOP Handbook 5030
- NOP Standard
 - National List §205.603
 - Vitamins and
 Minerals are allowed
 if approved by FDA
 and Association of
 American Feed
 Control Officials



Section A. Standards

The Use of Kelp in Organic Livestock Feed | Response to Comments

Seeds, Annual Seedlings, and Planting Stock in Organic Crop <u>Production</u> | <u>Response to Comments</u>

Evaluating Allowed Ingredients and Sources of Vitamins and Minerals For Organic Livestock Feed | Response to Comments



Compliance Practice: Gather Information

Steps toward Compliance

Gather Information

- Prepare Content Product
 Formulation Sheet or alternative
 document and update Master
 Ingredient List
- Supporting documentation such as a specification sheet for organic ingredients and nonagricultural ingredients (methionine and vitamin & mineral mix)

Ration Formula Good Times Grange

CONFIDENTIAL
Product: Pullet #2

Ingredient Code	Name	Amount
012	Corn (ORG)	1068.00#
024	Soy meal (ORG)	830.00#
N42	Methionine DL	2.00#
P02	Pullet V&M Premix	100.00#

2000#

Pullet Vitamin & Mineral Premix

and vianim a rimerari	TOTTIM
Calcium carbonate	78.0#
Monocalcium phosphate	8.00#
Dicalcium phosphate	5.00#
Salt	3.0#
Ferrous sulfate	0.68#
Zinc sulfate	0.53#
Vitamin A	0.51#
Vitamin D3	
Vitamin E	0.45#
Vitamin B12	0.41#
Biotin	0.40#
Niacin	0.37#
Calcium pantothenate	0.32#
Choline chloride	
Riboflavin	
Folic acid	
Sodium selenite	0.01#



Compliance Practice: Matching

Steps toward Compliance

Match Content and Category

Check composition requirements

- §205.301(e) Product Composition
- §205.237 Livestock Feed requires organic ingredients and lists what is allowed / prohibited

Labeling Requirements / Options

- Livestock feed, §205.306 Labeling of Livestock Feed
- May identify organic category and may include the USDA or Oregon Tilth seal
- Must include the statement "Certified Organic by Oregon Tilth"
- Must comply with Federal or State feed labeling requirements

Org Pullet #2

Complete feed for poultry

Guaranteed Analysis	
Crude protein, not less than	19.00%
Methionine, not less than	0.30%
Crude fat, not less than	4.00%
Crude fiber, not more than	6.00%
Calcium, not less than	2.15%
Calcium, not more than	3.20%
Phosphorus, not less than	1.00%
Salt, not less than	0.50%
Salt, not more than	0.95%

Ingredients:

Organic corn, Organic soybean meal, Calcium carbonate, Monocalcium phosphate, Dicalcium phosphate, Salt, Ferrous sulfate, Zinc sulfate, Vitamin A supplement, Vitamin D3 supplement, Vitamin E supplement, Vitamin B12 supplement, Biotin, Niacin, Calcium pantothenate, Choline chloride, Riboflavin, Folic acid, and Sodium selenite.

FEEDING DIRECTIONS

Feed free choice to pullets from 4 to 16 weeks of age. Always provide plenty of fresh water.

Manufactured for

Good Times Grange Carhenge City, NE Certified organic by Oregon Tilth

Net weight 25#	(11.34 kg)
	Net weight 25#

.....



Summary: Livestock Feed Scenario

Composition and Label Compliance Steps

- Access the requirements
- Gather Information
- Match your product to the requirements
- Submit documents to Oregon Tilth

Next

- More considerations to match your product to the right requirement
- More examples of using resources





Summary: Any Product Request Scenario

Composition and Label Compliance Steps

- Access the requirements
 - Can be beyond the pages of the NOP
- Gather Information
 - Address each input
 - Connect the dots to ensure information for one ingredient connects to the next document (i.e. Organic Certificate matches the listing on the Master Ingredient List)
- Match your product to the correct NOP Composition and Labeling requirements
 - Contact our staff with any questions. Use resources and tools to ask the best questions
- Prior to Submitting to OTCO ensure that Documentation:
 - Conveys compliance to the regulation
 - Is signed as necessary





Resources

Oregon Tilth Website

- The Help Center
- Blank Forms & Documents
- Logos
- OTCO Staff Contact Info
- OTCO Hotline Number
- OTCO Producer Search



National Organic Program

The National Organic Program (NOP) is a regulatory program housed within the USDA Agricultural Marketing Service. We are responsible for developing national standards for organically-produced agricultural products. These standards assure consumers that products with the USDA organic seal meet consistent, uniform standards. Our regulations do not address food safety or nutrition.

What's New

 New Short Video for Certified Organic Handlers: Organic Integrity in the Supply Chain

Key Activities

 Maintain the list of certified organic operations and help new farmers and business learn how to get certified



Acting Deputy Administrator Dr. Ruihong Guo







ERTIFICATION EDI

DUCATION

OUT GET INVOL

STORIES



THE HELP CENTER

Type a word or phrase into the box below to search all our FAQ and support articles

SEARCH ARTICLES...

Q

National Organic Program & E-CFR

- NOP Standard
- NOP Handbook
- Organic Integrity Database
- Logos
- Petitioned Material Database
- Sign Up for NOP Insider
- Electronic Code of Federal Regulations NOP





Thank You

Questions?

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