|  |  |  |  |
| --- | --- | --- | --- |
| **Operation Name:** |       | **Date:** |        |

► Complete this form if you use non-organic natural flavors in organic products to detail the practices and procedures implemented, along with the records maintained to ensure compliance with organic flavor commercial availability requirements.

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| --- |
|  **NOP §205.605:** Flavors—nonsynthetic flavors may be used when organic flavors are not commercially available. All flavors must be derived from organic or nonsynthetic sources only and must not be produced using synthetic solvents and carrier systems or any artificial preservative.**NOP §205.2 Terms Defined:** *Commercially available.* The ability to obtain a production input in an appropriate form, quality, or quantity to fulfill an essential function in a system of organic production or handling, as determined by the certifying agent in the course of reviewing the organic plan. |

|  |  |
| --- | --- |
| Facility covered by this plan if different than main operation:  |  |

##  CURRENT FLAVOR USAGE

## What types of flavors do you use? (e.g., extracts, essential oils, isolates, etc.)

1. Have you attached the Master Ingredient List (MIL) updated to include all Natural Flavors in? [ ]  No [ ]  Yes

**NOTE:** **The MIL must be updated and submitted for approval whenever any new flavors are intended for use.**

##  FLAVOR MANUFACTURERS

* 1. Does your operation manufacture flavors? [ ]  No [ ]  Yes, if **NO**, skip to 11.3
1. What types of flavors do you produce (if applicable)? [ ]  Not applicable

1. Does your operation produce individual natural flavor constituents used in the organic flavors requested for certification?

[ ]  No [ ]  Yes; If **YES**, what efforts are being made to produce the natural flavors derived from agricultural sources as organic?

1. What are you doing to educate and encourage customers to switch to organic flavors reformulated with more organic natural flavor constituents than previously certified organic formulations?

##  SOURCING

1. Do you have a Standard Operating Procedure (SOP) for the Commercial Availability search process for natural flavors? [ ]  No [ ]  Yes, If YES, please attach: [ ]  SOP attached

1. How many suppliers are contacted in attempts to source organic flavors?

1. Please explain why and what effort is being made by each supplier to provide your operation with organic flavor alternatives?

1. Are all flavor suppliers currently in use certified organic or do they provide certified organic flavors? [ ]  No [ ]  Yes

If NO, continuing to use a non-certified flavor without pursuing other opportunities to source an organic flavor does not satisfy the commercial availability requirement. Please explain what effort is being made to obtain an organic flavor alternative.

1. How are potential suppliers of organic natural flavors contacted?

1. How do you monitor compliance with the requirement for ongoing commercial availability verification for specific flavors in use?

1. How often will the search for an organic version of each specific natural flavor in use be conducted? In most cases (and for all flavors derived from agricultural sources), documentation of an annual search contacting a minimum of three viable sources of organic options is required.

1. Does the number of sources searched vary based on flavor type (e.g., essential oil or extract versus single flavor chemicals)?

NOTE: In most cases, a minimum of three sources must be searched.

[ ]  No [ ]  Yes If yes, how?

1. Is the “form” of currently available organic natural flavors a limiting factor in their use? [ ]  No [ ]  Yes

If **YES**, provide an explanation including the specific requirements for form in the appropriate column on the MIL.

1. Is the “quality” of currently available organic natural flavors a limiting factor in their use? [ ]  No [ ]  Yes

If **YES**, address the following specific quality parameters required that are not met by organic versions in the appropriate column on the MIL including:

* 1. How has the quality of the available organic natural flavors been validated?

* 1. Is any research and development (R&D) conducted or planned to address quality parameters, either in the context of the organic flavor or the organic products requested for certification?

1. Is the “quantity” of currently available organic natural flavors a limiting factor in their use? [ ]  No [ ]  Yes

If **YES**, address specific instances in which the limited quantity of available organic natural flavors prevented their use on the MIL.

1. What actions other than attempts to source the preferred organic natural flavor are being taken to further identify an equivalent organic natural flavor? Examples may include entering into contracts with suppliers to provide specified products in the future or R&D trials of organic flavors.

1. Are R&D trials being conducted or planned to assess the acceptability of available organic natural flavors? [ ]  No [ ]  Yes

If **YES**, what efforts are being made to produce and/or source the natural flavors as organic?

1. How long does the R&D process typically take when conducting similar reformulations?

1. Describe all records maintained to document the above detailed practices and procedures including SOPs, sourcing attempts, R&D results, etc. Description of Records: