Flavors Process Guide

Use this guide to determine which forms to send your Client Services Team.

Do you use flavoring in your product?

Yes.

No.

Is the flavoring certified organic?

No further action needed.

No.

Yes.

Here are the forms OTCO needs from you:

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H11

The H11 assesses an operation's plan for sourcing natural flavors and ensuring that a Commercial Availability assessment has been performed prior to using nonorganic natural flavors.

Master Ingredient List (MIL)

Your MIL is a detailed list of every ingredient used in your product.

For organic flavors, the MIL must include each organic flavor used and the organic supplier certificate of flavors must be submitted.

Master Ingredient List (MIL)

Your MIL is a detailed list of every ingredient used in your product. We'll need an updated copy of your MIL to include all natural flavors you use.

Submit these documents to your designated client service delivery team.

Having trouble filling out any of these documents? Contact your team.

Natural Flavor Questionaire (NFQ)

Operators must also submit an NFQ and specification sheet including an ingredient declaration for each nonorganic flavor in use, and the MIL must be completed fully for each of those flavors.

OPTIONAL
Standard Operating Procedure (SOP)

The SOP details your procedure for assessing commercial availability of organic versions of your desired natural flavor, taking into consideration its organic availability in terms of quality, quantity, and form.

Submit these documents to your designated client service delivery team.

Having trouble filling out any of these documents? Contact your team.

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