***Directions****: The manufacturer or legal designee of the specified material should complete this form to confirm compliance for use in certified organic production. This document is valid for five (5) years from the date it is signed. After five years, a new document must be completed and submitted for review.*

* *Include the current label and a complete list of ingredients and their function*.

No product label exists. Instead, I have included all available product or marketing information.

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| |  |  |  |  | | --- | --- | --- | --- | | Full Product/Material Name: | | | | | Manufacturer/ Business Name of Legal Designee: | | | | | Address: | City: | State: | Zip: | |

1. The product listed above conforms to the following criteria:

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| --- | --- | --- | --- | --- |
|  |  | **True** | **False** | **N/A** |
|  | **NOT** genetically modified using excluded methods (205.2) and genetically modified organisms were **NOT** used in the production of this material. (e.g., microorganisms, enzymes, and products of fermentation.) |  | **\*** |  |
|  | Irradiation, per 21 CFR 179.26, was **NOT** used in the processing of this material. |  | **\*** |  |
|  | Sewage sludge was **NOT** used in crop production of this material. |  | **\*** |  |
|  | \*ANY RESPONSE MARKED AS “FALSE” LIKELY INDICATES NON-COMPLIANCE. |  |  |  |

1. Mark the following responses based on whether the material listed above contains one or more of the following ingredients or processing aids (excluding ancillary substances).

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|  |  | **True** | **False** | **Not Used** |
| • | **Activated Charcoal** – Is derived from a vegetative source (not animal). |  |  |  |
| • | **Cellulose (CAS#9004-34-6)** – No methoxy-/carboxymethyl-cellulose. |  |  |  |
|  | 🡪 *Check this box if it is non-chlorine bleached (required for anti-caking)?* |  |  |  |
| • | **Citric Acid/Lactic Acid** – Produced by microbial fermentation of carbohydrate substance. |  |  |  |
|  | 🡪 *List carbohydrate substance:* |  |  |  |
| • | **Enzymes** – edible, nontoxic plants, nonpathogenic fungi, or non-pathogenic bacteria |  |  |  |
| • | **Glucono delta-lactone** – Derived from microbial fermentation/enzyme oxidation of  carbohydrates and not produced by oxidation of D-glucose with bromine water. |  |  |  |
| • | **Glycerin** – Manufactured using biological, mechanical, or physical processes using agricultural source materials. Not a product of saponification.  🡪 *Attach a description of the manufacturing process for verification.* |  |  |  |
| • | **Gums (Arabic; Guar; Locust Bean; Carob Bean)** – Are water extracted. |  |  |  |
| • | **Lecithin** – Is dried, or de-oiled. |  |  |  |
| • | **Microorganisms** – Are unicellular (singled celled) food grade bacteria or fungi. |  |  |  |
| • | **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 used. |  |  |  |
| • | **Oxygen / Nitrogen Gas** – Oil-free grades (e.g., food, pharmaceutical). |  |  |  |

1. MANUFACTURER SIGNATURE

Oregon Tilth recognizes and permits the use of electronic signatures in the conduct of its business. By checking the box below, you willingly consent to the use of electronic signatures in the conduct of your business with Oregon Tilth.  AGREE

By signing below, I am confirming that the above information is true and am agreeing to the following:

* Oregon Tilth will not be referenced on any of product labels or marketing information.
* Certified organic claims or approvals will not be shared with other parties.
* Oregon Tilth and customers will be immediately notified of any changes to the manufacturing or labeling of this product.

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| Name and Title of Manufacturer’s Representative’s (please print) Phone number and email | |
|  |  |
| Authorized Signature of Manufacturer’s Representative | Date |

1. PRODUCT INGREDIENT TABLE:

Provide in the table below a list of ALL ingredients in your product, unless provided separately in an attached document*.* Please review the relevant definitions following the table.

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| --- | --- | --- | --- | --- |
| **Ingredient Name** | **Chemical Name**  **(and CAS #, if applicable)** | **Active or Ancillary Ingredient** | **Function or Technical Effect (e.g., nutrient, carrier, pH adjuster)** | **Synthetic?**  **Y/N** |
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*Non-synthetic (natural). A substance that is derived from mineral, plant, or animal matter; does not undergo a synthetic process as defined in section 6502(21) of the Act (7 U.S.C. 6502(21)).*

*Synthetic. 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; …shall not apply to substances created by naturally occurring biological process.*

*Excluded Methods: 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. See complete NOP definition for and list of excluded methods techniques at* [§205.2](https://www.ecfr.gov/cgi-bin/text-idx?SID=6df192997711e1d808006cc158429bf7&node=pt7.3.205&rgn=div5#se7.3.205_12)*. Note that products meeting EU non-GMO requirements may not be equivalent to NOP Excluded Methods requirements per §205.105 and §205.2*

*Ancillary Ingredients: Incidental additives that are present in a food at insignificant levels and do not have a technical or functional effect in that food. Substances that have no technical or functional effect but are present in a food by reason of having been incorporated into the food as an ingredient of another food, in which the substance did have a functional or technical effect. Also referred to as “incidental additives” defined by FDA at 21 CFR 101.100(a)(3) or casually references as ‘other ingredients.’*