



# CCOF

Organic Certification   Education & Outreach   Political Advocacy   Promotion

## Natural Flavor Affidavit

- ▶ **CCOF Client:** Forward this affidavit to the flavor manufacturer. They must complete and sign this form.
- ▶ Submit one affidavit for each nonorganic flavor used in your organic products. Search for approved materials on [MyCCOF.org](http://MyCCOF.org).
- ▶ **Flavor Manufacturer:** Fill out this form so CCOF can review this material for the CCOF certified client's use. Flavors must be allowed for use in food as GRAS for the proposed use or approved by FDA for the proposed use.

### A. Nonorganic Flavor Details

Nonorganic flavor name/code: \_\_\_\_\_

Flavor Manufacturer Business Name: \_\_\_\_\_

List all ingredients or attach complete ingredient statement. Include adjuvants, carriers, preservatives, incidentals, ancillaries, and any other ingredient. The specific flavoring substance(s) may be listed as "natural flavor."

Attached

- | 1) <b>The flavor listed above conforms to the following criteria:</b>                   | <b>True</b>              | <b>False</b>             |
|---|--------------------------|--------------------------|
| Genetically modified organisms were <b>not</b> used in the production of this material. | <input type="checkbox"/> | <input type="checkbox"/> |
| Irradiation was <b>not</b> used in the production of this material.                     | <input type="checkbox"/> | <input type="checkbox"/> |
| Sewage sludge was <b>not</b> used in the production of this material.                   | <input type="checkbox"/> | <input type="checkbox"/> |

### B. Natural Flavors Criteria

**FDA Definition of Natural Flavors** *FDA 21 CFR Part 101.22(a)(3):* "... **natural flavor** or **natural flavoring** means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, 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, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional."

- Do all **flavoring substances** meet the FDA definition of a natural flavor (see above)? *Attach Natural Certificate if available.*  
 Yes    No, Prohibited
- Flavors may only be **extracted** with nonsynthetic\*, non-petroleum based solvents. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of prohibited solvents. Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils.
  - Are natural flavor constituent(s) made using NOP-suitable extraction solvents\*?  
 Yes    No, Prohibited    N/A, none used
  - Solvent used to extract natural flavor: \_\_\_\_\_

### C. Flavoring Adjuvants

Natural flavors must not contain any **synthetic\*\* carrier systems** or any **artificial preservatives** including synthetic processing aids, emulsifiers or antioxidants. Prohibited substances include but are not limited to: propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80, medium chain triglycerides, BHT, BHA, triacetin, etc. All non-flavor components must be either organic, nonsynthetic\*, or on the National List.

- Carrier system(s): \_\_\_\_\_  N/A  
 Source Material: \_\_\_\_\_
  - If glycerin is a carrier/solvent, is it nonsynthetic\*?  
 Yes    N/A, glycerin not used    No, Prohibited
  - If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis?  
 Yes    N/A, maltodextrin not used    No, Prohibited
  - If cellulose is a carrier, is it non-chlorine bleached and not microcrystalline cellulose?  
 Yes    N/A, cellulose not used    No, Prohibited
- Preservative/Other ingredient: \_\_\_\_\_  N/A  
 Source Material: \_\_\_\_\_





# CCOF

Organic Certification   Education & Outreach   Political Advocacy   Promotion

a) Was citric acid produced by microbial fermentation of a carbohydrate substance?

Yes    N/A, citric acid not used    No, Prohibited

3) Other additive/ingredient: \_\_\_\_\_  N/A

Source Material: \_\_\_\_\_

## D. Manufacturer Statement

I am qualified to assess the validity of the statements in sections A, B, and C. The statements in sections A, B, and C regarding the flavor produced by my company are true to the best of my knowledge.

\_\_\_\_\_  
Manufacturer Representative's Name & Title (please print)

\_\_\_\_\_  
Manufacturer Representative's Authorized Signature

\_\_\_\_\_  
Date

**\*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)). Non-synthetic is used as a synonym for natural.

**\*\*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, except that such term shall not apply to substances created by naturally occurring biological process.

