



# CCOF

Organic Certification    Education & Outreach    Political Advocacy    Promotion

## Canadian Organic Regime (COR) Natural Flavour Affidavit

The CCOF Canadian Organic Regime Compliance Program is **ONLY** for operations located in Canada

**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)

**Flavour Manufacturer:** Fill out this form so CCOF can review this material for the CCOF certified client's use. Natural flavours may be used in COR certified products so long as they are: from non-synthetic sources; not produced using synthetic solvents, carrier systems or artificial preservatives; and not hexane extracted.

**A.** Nonorganic flavour name/code: \_\_\_\_\_

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

List all ingredients or attach complete ingredient statement. Flavouring substances may be listed as "natural flavour." Disclose any flavouring adjuncts. \_\_\_\_\_  Attached

**B.** The flavour listed above conforms to the following criteria:

	True	False
1. Genetic engineering was <b>not</b> used in the production of this material.	<input type="checkbox"/>	<input type="checkbox"/>
2. Irradiation was <b>not</b> used in the production of this material.	<input type="checkbox"/>	<input type="checkbox"/>
3. Sewage sludge was <b>not</b> used in the production of this material.	<input type="checkbox"/>	<input type="checkbox"/>
4. Nanotechnology was <b>not</b> used in the production of this material.	<input type="checkbox"/>	<input type="checkbox"/>
5. Cloned livestock and its descendants were <b>not</b> used in the production of this material.	<input type="checkbox"/>	<input type="checkbox"/>

**C. Definition of Natural Flavour:** the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavouring 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 flavouring rather than nutritional.

1. Do all **flavour** constituents meet the definition of a natural flavour (see above)?  Yes  No
2. Flavours 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.
  - a. Are natural flavour constituent(s) using allowed extraction solvents?  Yes  No
  - b. Solvent(s) used to extract natural flavour: \_\_\_\_\_

**D.** Natural flavours 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-flavour components must be either organic, nonsynthetic\*, or on the CAN/CGSB-32.311 Permitted Substances List.

1. Carrier system(s): \_\_\_\_\_  N/A Source Material: \_\_\_\_\_
  - a. If glycerin is a carrier/solvent, was it was produced by hydrolysis of fats and oils?  Yes  N/A, not used
  - b. If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis?  Yes  N/A, not used
2. Preservative/Other ingredient: \_\_\_\_\_  N/A Source Material: \_\_\_\_\_
  - a. Was citric acid produced by microbial fermentation of a carbohydrate substance?  Yes  N/A, not used
3. Other additive/ingredient: \_\_\_\_\_  N/A Source Material: \_\_\_\_\_

**E.** I am qualified to assess the validity of the statements in sections B, C, and D and the statements in Sections B, C, and D regarding the flavour 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:* Substance derived from mineral, plant or animal matter that has not been chemically altered.

*\*\*Synthetic:* Manufactured substance, including petrochemicals, formulated by a chemical process or by a process that chemically alters compounds extracted from plant, micro-organisms, animal or mineral sources. This term does not apply to compounds synthesized or produced by physical processing or biological processes, which may include heat and mechanical processing. However, minerals altered through chemical reactions caused by heating or burning shall be classified as synthetic.

