



## Natural Flavor Affidavit

### Background Information:

Nonsynthetic (natural) flavors are allowed as nonorganic ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food group(s))," provided:

- they meet the FDA definition of a flavor [21 CFR 101.22](#)
- they comply with provisions established in the USDA National Organic Program (NOP) [7 CFR 205.605\(a\)\(12\)](#), which states:
  - *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.*
- equivalent organic flavors are not commercially available

Producers are required to document a commercial availability search whenever purchasing any nonorganic ingredient or processing aid (including flavors) and will be asked to submit this documentation with any new product requests if the product formula includes nonorganic flavors. Producers may use the [VOF Commercial Availability Search: Ingredients & Processing Aids](#) form for this purpose.

### Instructions:

**VOF Producer:** Complete the VOF Producer Information below before forwarding this affidavit to your nonorganic flavor manufacturer. They must complete, sign and return this form unless they have provided you with other documentation verifying the relevant flavor information. Once completed, save a copy for your records and submit a copy to VOF for review. Submit one affidavit for each nonorganic ingredient or processing aid used in or on your organic product(s).

**Material Manufacturer:** Fill out the Natural Flavor Information section below as it applies to the specific flavor listed in the VOF Producer Information section and return to the producer. VOF will review this material for the VOF certified producer's use in certified organic processed product production.

### VOF Producer Information:

VOF producer business name: \_\_\_\_\_

Contact person and title: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Flavor name (as appears in your product formulations submitted to VOF): \_\_\_\_\_

Certified product formula(s) this material is used in: \_\_\_\_\_

**Natural Flavor Information:**

Manufacturer business name: \_\_\_\_\_

Manufacturer address: \_\_\_\_\_

Full nonorganic material name, including brand: \_\_\_\_\_

CAS Number or other product code, if applicable: \_\_\_\_\_

<b>A. Natural Flavor Type</b> (check all that apply)		
Compounded flavor	Extract(s)	
Compounded WONF (with other natural flavors)	Isolate	
Distillate	Oleoresin	
Essential oil	Other (eg single flavor chemical):	
Essential oil isolate		

<b>B. Natural Flavor Product Flavor Constituents</b>		
The FDA definition of a Natural Flavor <a href="#">21 CFR 101.22(a)(3)</a> reads: <i>The term 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. Natural flavors include the natural essence or extractives obtained from plants listed in Secs. 182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in Sec. 172.510 of this chapter.</i>	Yes	No
Do all the flavoring constituents in the natural flavor product named above meet the FDA definition of a natural flavor at 21CFR Part 101.22(a)(3)?		
<i>Natural flavors authorized for use in NOP "organic" or "made with organic" products must not be produced using synthetic extraction solvents. Extraction may only use non-synthetic, no-petroleum based solvents. Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. No hydrocarbon solvents or chlorinated or halogenated solvents may be used. Propane, hexane, and Freon are example of synthetic solvents that are prohibited.</i>	Yes	No
Are only non-synthetic, no-petroleum based solvents used to produce the natural flavor product named above?		
List any solvents used during the manufacturing of each natural flavor constituent below, if applicable:		

<b>C. Non-flavor Constituents</b>		
<i>Natural flavors authorized for use in NOP "organic" or "made with organic" products must not contain any synthetic carrier systems or any artificial preservatives. This extends to synthetic processing aids, emulsifiers or antioxidants; i.e. prohibited substances include but are not limited to e.g., propylene glycol, polyglycerol esters of fatty acids, mono and di glycerides, benzoic acid, polysorbate 80, medium chain triglycerides, BHT, BHA, triacetin, etc.</i>	Yes	No
Was the natural flavor product named above produced without the addition of synthetic carrier systems or artificial preservatives?		
Was the natural flavor product named above produced without the use of synthetic processing aids?		

<b>D. Other Ingredients</b>		
Indicate whether any of the following ingredients were used in the production of the natural flavor product named above.		
	Yes	No
Nonorganic glycerin (CAS# 56-81-5)		
If Yes, was the nonorganic glycerin produced from agricultural source materials and processed using biological or mechanical/physical methods as described under NOP Rule Section 205.270(a)?		
Maltodextrin		
If Yes, was hydrolysis primarily carried out by enzymes?		
Citric acid		
If Yes, was it produced by microbial fermentation of carbohydrate substances?		

<b>E. Prohibited Methods</b>		
<b>Genetically Modified Organism (GMO)</b> products may not be used at any stage in the process of making natural flavors. 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. Such methods include but are not limited to recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology). Therefore, GMO-plant extracts may not be used; natural flavors may not be the product of GMO-yeast fermentation.		
<b>Ionizing radiation</b> is prohibited for all uses involving food preservation, pest control and pathogen control. Other radiation uses, including food inspection, are permitted, provided such use meets applicable FDA regulations, which establish limitations applicable to all (organic and non-organic) food products.	True	False
This natural flavor product, including any solvents, carriers, preservatives or processing aids used or contained therein, was <b>NOT</b> produced or handled using excluded (GMO) methods		
This natural flavor product was <b>NOT</b> produced using ionizing radiation as described in <a href="#">21 CFR 179.21</a> .		
This natural flavor product was <b>NOT</b> derived from products using sewage sludge in their agricultural production or handling		

#### Manufacturer Statement:

Pursuant to NOP [§205.2](#), [205.105](#), and [205.605-606](#), I, on behalf of the named manufacturer, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge. Note that per NOP [§205.100\(c\)\(2\)](#), any person falsifying statements to an accredited certifying agent shall be subject to the provisions of section 1001 of title 18, United States Code.

\_\_\_\_\_  
Manufacturer Representative Name

\_\_\_\_\_  
Title

\_\_\_\_\_  
Phone

\_\_\_\_\_  
Email address

\_\_\_\_\_  
Manufacturer Representative's Authorized Signature (Digital, Ink, or E-Verified)

\_\_\_\_\_  
Date