

Non-Organic Flavor Affidavit
v. 030924

This form will need to be completed annually for EACH nonorganic flavor. It must be completed by the flavor supplier/manufacturer.

1. Non-organic Flavor Identified:

2. Manufacturer/Supplier:

3. List all ingredients, including adjuvants, carriers, preservatives, incidentals, ancillaries, and any other ingredient. The specific flavoring substance may be listed as "Natural Flavor":

4. I affirm that the above listed flavor complies with the following requirements:

Genetically modified organisms were NOT used in the production of this flavor:	True
Irradiation was NOT used in the production of this flavor:	True
No ingredient was grown using sewage sludge or biosolids	True

5. FDA Natural Flavors Criteria:

The FDA definition of Natural Flavor per 21 CFR Part 101.122 (a)(3) states: that a natural flavor is: "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."

Does this flavor meet this definition? Yes

6. Extraction Under the NOP requirements, an allowed natural flavor may only be extracted with nonsynthetic, non-petroleum based solvents. No hydrocarbon solvents, chlorinated solvents, 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 the natural flavor components of this flavor extracted using permitted extraction solvents? Yes

Identify the solvents used:

7. Flavoring Adjuvants: Natural flavors must not contain any synthetic carrier systems or any artificial preservatives including synthetic processing aids, emulsifiers or anti-oxidants. 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 specifically listed in 205.605 or 205.606.

Does this flavor meet these criteria? Yes

8. Attestation

I am an authorized representative of the manufacturer/supplier listed above. I am qualified to attest that the answers in this affidavit are true and correct. I Affirm Under Penalties of Perjury That the Information Contained in this Affidavit is True and Correct

Name:

Signature :

Date Signed: