



## Organic Flavor Commercial Availability Plan

**Directions for use of this form:** This form must be completed by the certified operator using or intending to use nonorganic nonsynthetic (natural) flavors, or by a manufacturer of flavors using flavor substances as ingredients in or on processed products labeled as “organic”. Complete one form for your operation detailing your overall usage of natural flavors.

**Company Name:** \_\_\_\_\_

**Company Representative:** \_\_\_\_\_

**Date Completed:** \_\_\_\_\_

**A. Current Flavor Usage:** Provide a brief overview of the natural flavor types or flavor substances used in Organic products:

**B. Provide a detailed narrative of the practices and procedures implemented to source and use organic natural flavors or flavor substances in products requested for certification as Organic.** In responding, be sure to describe relevant qualitative or quantitative data that may be applicable to your assessment of organic flavor or flavor substance commercial availability:

**C. In addition to the above narrative, answer the following:**

1. How many suppliers are contacted in attempts to source organic flavors or flavor substances? \_\_\_\_\_  
i. The expectation is that a minimum of 3 suppliers, that carry organic flavors, be contacted. If fewer than 3 suppliers are contacted for each nonorganic flavor used, please explain why and what effort is being made by each supplier to provide your operation with organic flavor alternatives?

2. Are all flavor suppliers currently in use certified organic operators, or are they uncertified suppliers that provide certified organic flavors or flavor substances?

- Yes
- No

i. If No, continuing to use a non-certified flavor or flavor substance without pursuing other opportunities to source an organic flavor or flavor substance does not satisfy the commercial availability requirement. Please explain what effort is being made to obtain an organic flavor or flavor substance alternative.

3. Commercial availability searches are expected to be conducted annually, unless justification for less frequent searches is submitted. How will the ongoing commercial availability of specific flavors or flavor substances in use be monitored, and how often will the search for an organic version of each specific natural flavor or flavor substance in use be conducted? Does this vary based on flavor type (i.e. essential oil or extract versus single flavor chemicals), and if so how?

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4. Are other actions to source the preferred organic natural flavor or flavoring substance being taken to further identify an equivalent organic natural flavor or flavoring substance? Examples may include entering into contracts with suppliers to provide specified products in the future or R&D trials of organic flavors.

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5. If R&D trials have been conducted or are planned to assess the acceptability of available organic natural flavors or flavoring substances, answer the following:

i. How long does the R&D process typically take when conducting similar reformulations?

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ii. Describe generally how trial outcomes may affect your decision:

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**D. Description of Records:** Describe the records maintained to document the above practices and procedures including SOPs, sourcing attempts, R&D results, etc.