



ORGANIC FLAVOR SEARCH - HANDLER

Nonsynthetic flavors are allowed at §205.605(a) of the National Organic Program regulations:

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.

An organic flavor search is not required for flavors used in products certified to the “made with organic” category.

Directions for use of this form:

This form must be completed by the certified operator intending to use a nonorganic flavor or flavor substance under the listing for flavors at §205.605(a) of the National Organic Program Regulations. Prior to the use of a nonorganic flavor or flavor substance, you must document a lack of **commercial availability** of an organic version of that flavor or flavor substance. Use this form to indicate the three sources that you checked for an organic version of the flavor or flavor substance, and submit this form to MOSA. **Sources checked must carry organic ingredients.** Commercial availability searches are expected to be conducted annually.

Commercially available is defined as the ability to obtain a production input in an appropriate form, quality, or quantity to fulfill an essential function in a system of organic production or handling, as determined by the certifying agent in the course of reviewing the organic plan. Price cannot be taken into consideration for determination of commercial availability. Documentation of insufficient form, quality, or quantity must be maintained by you in a way that is readily auditable and understandable. MOSA requires your Organic Flavor Search and your Organic Flavor Commercial Availability Plan be submitted, and supporting records are verified at inspection.

Form. *Form* relates to the physical attributes of a flavor or flavoring substance such as its specifications. Examples of form for commercial availability include powder or liquid. A spec sheet (or similar document or method) for the desired flavor or flavor substance could be maintained along with a spec sheet (or similar) of the flavor found. The inappropriateness of the form available should be clearly described with supporting proof.

Quality. *Quality* relates to performance attributes most often accompanied by research and development (R&D). Examples of quality for commercial availability include, but are not limited to, shelf life, grade, and flavor profile. Specify how this determination was made, ie R&D testing, visual of the product upon arrival, microbial, organoleptic, etc. Clearly describe why the quality of the flavor or flavor substance is not acceptable and how this conclusion was made. A statement or documentation from R&D supported by test results could be maintained if the ingredient was tested.

Quantity. *Quantity* relates to the appropriate amount needed for production. Factors to consider regarding quantity include insufficient amounts for production requirements or excessive minimum purchase requirements. Report on the number of suppliers and amount produced. Specify the projected production and quantity of the flavor or flavor substance needed for a given amount of time and contrast that amount with the amount available. Describe other issues that may present a challenge to a consistent supply. A statement from the company contacted (or similar documentation) regarding the amount available could be maintained.

Name: _____ Account Number: _____ Year: _____

Name of Nonorganic Flavor/ Flavor Substance	Manufacturer of Nonorganic Flavor/ Flavor Substance	Organic flavor/ flavor substance supplier contacted	Date Contacted	Does this supplier carry an organic version of your ingredient	If Yes, why is the organic version not sufficient? Include a description in the text box below.			
					Organic unavailable in the appropriate form	Organic unavailable in the appropriate quality	Organic unavailable in the appropriate quantity	List specific flavor characteristics or quantity needed to fulfill the essential function in organic production
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		1.		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		2.		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		3.		<input type="checkbox"/> Yes <input type="checkbox"/> No				