

OCAL NATURAL FLAVOR AFFIDAVIT

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- ► **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 OCal products. Search for materials on Myccof.org.
- ► CCOF Client: OCal H2.7 Commercial Availability form is also required if flavors are used in products labeled "OCal."
- ► Flavor Manufacturer: Fill out this form so CCOF can review this material for the CCOF certified client's use. Flavors must be allowed for use in food as GRAS for the proposed use or approved by FDA for the proposed use.

| Α. | Nonorganic Flavor Details Nonorganic flavor name/code: | | | | | |
|----|--|-------------------------|--------------------------------------|---|--|--|
| | | | | | | |
| | Flavor Manufacturer Business Name: List all ingredients or attach complete ingredient statement. Include adjuvants, carriers, preservatives, incidentals, ancillaries, and an ingredient. The specific flavoring substance(s) may be listed as "natural flavor." | | | | | |
| | | | | | | |
| | | | | Attached | | |
| 1) | The flavor listed above conforms to the following criteria: | True | False | | | |
| | Genetically modified organisms were not used in the production of this material. | | | | | |
| | Irradiation was not used in the production of this material. | | | | | |
| | Sewage sludge was not used in the production of this material. | Ш | Ш | | | |
| В. | Natural Flavors Criteria | | | | | |
| | FDA Definition of Natural Flavors <i>FDA 21 CFR Part 101.22(a)(3)</i> : " natural fla oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of ro the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vege leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or ferme function in food is flavoring rather than nutritional." | asting, h table juid | eating or enzym ce, edible yeast, | olysis, which contains herb, bark, bud, root, | | |
| 1) | Do all flavoring substances meet the FDA definition of a natural flavor (see above)? Attach Natural Certificate if available. | | | | | |
| | Yes No, Prohibited | | | | | |
| 2) | Flavors 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 flavor constituent(s) made using NOP-suitable extraction solvents*? | | | | | |
| | ☐ Yes ☐ No, Prohibited ☐ N/A, none used | | | | | |
| | b) Solvent used to extract natural flavor: | | | | | |
| _ | · | | | | | |
| C. | Flavoring Adjuvants | | | | | |
| | Natural flavors must not contain any synthetic** carrier systems or any artificial emulsifiers or antioxidants. Prohibited substances include but are not limited to: promono- and di-glycerides, benzoic acid, polysorbate 80, medium chain triglycerides, components must be either organic, nonsynthetic*, or on the National List. | opylene (| glycol, polyglyce | rol esters of fatty acids, | | |
| 1) | Carrier system(s): | | | N/A | | |
| | Source Material: | | | | | |
| | a) If glycerin is a carrier/solvent, is it nonsynthetic*? | | | | | |
| | ☐ Yes ☐ N/A, glycerin not used ☐ No, Prohibited | | | | | |
| | b) If maltodextrin is a carrier, were enzymes primarily responsible for hydrolysis? | | | | | |
| | ☐ Yes ☐ N/A, maltodextrin not used ☐ No, Prohibited | | | | | |
| | c) If cellulose is a carrier, is it non-chlorine bleached and not microcrystalline cell | ulose? | | | | |
| | ☐ Yes ☐ N/A, cellulose not used ☐ No, Prohibited | | | | | |
| 2) | Preservative/Other ingredient: | | | | | |
| | Source Material: | | | | | |
| | a) Was citric acid produced by microbial fermentation of a carbohydrate substance | ce? | | | | |
| | ☐ Yes ☐ N/A, citric acid not used ☐ No, Prohibited | | | | | |
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| 3) | Other additive/ingredient: | N/A | | | |
|----|---|-----|--|--|--|
| | Source Material: | | | | |
| D. | Manufacturer Statement | | | | |
| | I am qualified to assess the validity of the statements in sections A, B, and C. The statements in sections A, B, and C regarding the flavor 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 | | | | |

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^{*}Non-synthetic (natural). A substance that is derived from mineral, plant, or animal matter; does not undergo a synthetic process as defined in section 6502(21) of the Act (7 U.S.C. 6502(21)). Non-synthetic is used as a synonym for natural.

^{**}Synthetic. A substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal, or mineral sources, except that such term shall not apply to substances created by naturally occurring biological process.