**Flavor Commercial Availability Plan**

**Directions**: This form must be completed if an operator is using or intending to use non-organic flavors or 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.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

1. Current Flavor Usage – detail the number of the natural flavor types or flavor substances used in Organic products \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. 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 provide any relevant qualitative or quantitative data that may be applicable to your assessment of organic flavor or flavor substance commercial availability:     \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. In addition to the above narrative, answer the following:
4. How many suppliers are contacted in attempts to source organic flavors or flavor substances? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   1. The expectation is that a minimum of 3 suppliers be contacted. If fewer than 3 suppliers are contacted for each non-organic flavor used, please explain why and what effort is being made by each supplier to provide your operation with organic flavor alternatives? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Are all flavor suppliers currently in use certified organic or do they provide certified organic flavors or flavor substances?

Yes

No

* 1. 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. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. How are suppliers contacted, such as by email or phone? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. 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? Commercial availability searches are expected to be conducted annually, unless justification for less frequent searches is submitted. Does this vary based on flavor type (i.e. essential oil or extract versus single flavor chemicals), and if so how? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Is the “form” of currently available organic natural flavors or flavoring substances a limiting factor in their use? *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.

Yes

No

* 1. If YES, provide an explanation including the specific requirements for form. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Is the “quality” of currently available organic natural flavors or flavor substances a limiting factor in their use? *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.

Yes

No

* 1. If YES, address the following - Include examples of specific quality parameters required that are not met by organic versions. How has the quality of the available organic natural flavors been validated? Is any R&D conducted or planned to address quality parameters, either in the context of the organic flavor or the organic products requested for certification? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Is the “quantity” of currently available organic natural flavors or flavor substances a limiting factor in their use? *Quantity* relates to the appropriate amount needed for production. Factors to consider regarding quantity include Insufficient amounts for production requirements or excessive minimum purchase requirement.

Yes

No

* 1. If YES, describe specific instances in which the limited quantity of available organic natural flavors prevented their use. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. What actions other than attempts to source the preferred organic natural flavor or flavoring substance are 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. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. 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:
   1. How long does the R&D process typically take when conducting similar reformulations? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   2. Describe trial outcomes as applicable. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Describe all records maintained to document the above detailed practices and procedures including SOPs, sourcing attempts, R&D results, etc. Description of Records:    \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_