**Flavor Commercial Availability Form Organic Search**

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| 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.  **Directions for use of this form:** This form must be completed by the certified operator intending to use a non-organic flavor or flavor substance under the listing for flavors at §205.605(a) of the National Organic Program Regulations. Prior to the use of an non-organic 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. Sources checked must carry organic ingredients.  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. | | | | | | | |
|  | **Form**. A spec sheet (or similar document or method) for the desired flavor or flavor substance should be submitted 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**. Specify how this determination was made. ie r&d testing, visual of the product upon arrival, microbial, organoleptic, etc. Clearly describe to your certifier 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 should be submitted if the ingredient was tested.  **Quantity.** 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 must be submitted. | | | | | | |
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| **Name of Non-Organic Flavor/ Flavor Substance** | |  | | | | | |
| **Manufacturer of Non-Organic Flavor/ Flavor Substance** | |  | | | | | |
| **Date** | |  | | | | | |
|  | **Organic flavor/flavor substance supplier contacted** | **Date Contacted** | **Method of Contact** | **Does this supplier carry organic ingredients?** | **If Yes, does this supplier carry an organic version of your ingredient?** | **If Yes, why is the organic version not sufficient? Attach any documentation, including spec sheets and/or flavor profiles.** | **Explain.** |
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