

Non-organic Ingredient & Processing Aid Declaration

Non-organic ingredients and processing aids used in organic production must be assessed to assure compliance to organic standards. To support this process, manufacturers should complete this form with respect to the non-organic product being used by the entity identified in this form.

I hereby declare that the following is true for the following product(s) and its components:

_____ (exact name and identification code of product)

as supplied to _____

_____ (name of organic processor/producer using this product)

Instructions: Circle "true" or "false" in regards to the statements below. True means that the statement is TRUE about the product listed above; False means that the statement is Not True. **Section A** is for ingredients/food additives. **Section B** covers processing aids. There should be **no need** to consult the standards for further details unless otherwise specified in this form.

A. REGARDING ALL NON ORGANIC INGREDIENTS IN THIS PRODUCT as related to CAN/CGSB 32.310 Para 8.2.7 leading to CAN/CGSB 32.311 Sec 6:	TRUE	FALSE	NA
<ul style="list-style-type: none"> • This product is considered Non-GMO since all components are <i>not</i> genetically engineered nor derived from or products of genetically engineered organisms 			
<ul style="list-style-type: none"> • Irradiation has <i>not</i> been used on the product or any of its parts 			
<ul style="list-style-type: none"> • Sewage sludge has <i>not</i> been involved with any step of production of the above product 			
<ul style="list-style-type: none"> • All the agricultural ingredients included in this product are organic <ul style="list-style-type: none"> ○ List the non-organic agricultural ingredients used: _____ 			
<ul style="list-style-type: none"> ○ Organic equivalents were unavailable 			
<ul style="list-style-type: none"> • Propylene glycol has not been added 			
<ul style="list-style-type: none"> • Artificial (synthetic) preservatives have not been added 			
<ul style="list-style-type: none"> • All emulsifiers if used are either listed in Sections 6.3 or 6.4 of 32.311 (Refer to the standard to assure accuracy of your statement) 			
<ul style="list-style-type: none"> • Confirm if these additional restrictions have been adhered to for the following items listed in Section 6.3 (if present in this product): 			
<ul style="list-style-type: none"> ○ Citric acid was from fruit or vegetable products 			
<ul style="list-style-type: none"> ○ Kelp products were used only as a thickener or dietary supplement 			
<ul style="list-style-type: none"> ○ Calcium sulphate was from a mined source 			
<ul style="list-style-type: none"> ○ Only used the non-synthetic form of magnesium sulphate 			
<ul style="list-style-type: none"> ○ Sulphurous acid only used for alcoholic beverages and the max allowable level of SO² meets the criteria defined per type of wine 			
<ul style="list-style-type: none"> ○ Tocopherols were derived from vegetable oil when rosemary extracts were not suitable 			
<ul style="list-style-type: none"> • Confirm if these additional restrictions have been adhered to for the following items listed in Section 6.4 (if present in this product): 			
<ul style="list-style-type: none"> ○ Only the non-synthetic form of a natural colouring has been used 			
<ul style="list-style-type: none"> ○ There no added chemosynthetic substances in the cornstarch 			
<ul style="list-style-type: none"> ○ Enzymes are derived from edible, non-toxic plants, non-pathogenic fungi, or non-pathogenic bacteria 			

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<ul style="list-style-type: none"> ○ Animal enzymes (e.g. rennet, catalase, animal lipase, pancreatin, pepsin, trypsin) are specified risk material free 			
<ul style="list-style-type: none"> ○ Only the non-synthetic form of a natural flavour has been used 			
<ul style="list-style-type: none"> ○ There no added chemosynthetic substances in any microorganism 			
<ul style="list-style-type: none"> ○ Only items in 6.3 or 6.4 have been added to salt 			
<ul style="list-style-type: none"> ○ Vitamins and minerals have only been added as legally necessary 			
<ul style="list-style-type: none"> ○ Only nonsynthetic yeast (autolysate, bakers, brewers, nutritional, smoked) used. Any lecithin contained complies with the lecithin criteria. Nor has the yeast been grown on petrochemical substrate or been fed sulphite waste liquor. 			
<ul style="list-style-type: none"> • Confirm that the organic equivalent of the following were not commercial available in the quality or in the quantity needed. 			
<ul style="list-style-type: none"> ○ Mono or diglycerides 			
<ul style="list-style-type: none"> ○ Glycerides 			
<ul style="list-style-type: none"> ○ Organic bleached lecithin versus organic unbleached 			
<ul style="list-style-type: none"> • Confirm that the synthetic form of the following were used because the non synthetic form was commercially unavailable: 			
<ul style="list-style-type: none"> ○ Ascorbic Acid 			
<ul style="list-style-type: none"> ○ Sodium carbonate 			
<ul style="list-style-type: none"> ○ Sodium bicarbonate 			
<ul style="list-style-type: none"> ○ Waxes (carnuba or wood resin) 			
<p>B. ARE THERE ANY PROCESSING AIDS IN THIS PRODUCT? IF YES PROCEED:</p>	TRUE	FALSE	NA
<ul style="list-style-type: none"> • If non-organic <u>agricultural</u> processing aids were use in the process of making this ingredient, can you confirm those processing aids were not genetically engineered, exposed to ionizing irradiation or sewage sludge, nor were derived from cloned animals (<i>32.310 para 8.3.3</i>) 			
<ul style="list-style-type: none"> • If any non-organic <u>non-agricultural</u> processing aids (<i>32.310 para 8.3.2</i>) were use in the process of making this ingredient they are explicitly listed in Section 6.6 of 32.311. If true, please confirm the following for each of the following items: 			
<ul style="list-style-type: none"> ○ Only plant derived activated charcoal was used 			
<ul style="list-style-type: none"> ○ Calcium sulphate was from a mined source 			
<ul style="list-style-type: none"> ○ Non-organic casein was used because the organic form was not available 			
<ul style="list-style-type: none"> ○ Non-organic egg white was used because the organic form was not available 			
<ul style="list-style-type: none"> ○ Non-organic gelatine was used because the organic form was not available and was SRM free 			
<ul style="list-style-type: none"> ○ Vegetable oils used as spray-on greasing agents were obtained without the use of synthetic solvents were 			

Name of Person completing this form: _____

Title _____ Company _____

Signature _____ Date _____

Form must be completed by a person in authority with full knowledge of the product