

**National Organic Standards Board Meeting, May 13-14, 2003, Austin, Texas**

**Processing Committee Recommendation: Microorganisms**

**FINAL**

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**Introduction:** Microorganisms, including spore powder, have been petitioned for inclusion on the National List.

**Background:** Microorganisms, per se, do not currently exist as a category included on the National List. However, CFR205.605 (a) does include dairy cultures and enzymes.

Microorganisms come in a variety of forms such as freeze dried, frozen concentrate or frozen pellets. These microorganism delivery forms can contain a portion of the media that was used to grow the desired microorganism. The media is usually composed of substrate material, growth nutrients, mineral salts and ingredients for pH control.

Biological processing is clearly allowed under the National Organic Program Standards (NOPS) [205.270(a)]. However, the NOP currently lists only certain types of organisms used in biological processing on the National List. Dairy cultures and yeasts are the only fermentation organisms that currently appear on the National List, and many others are currently used to process organic food. These include *Acetobacter* for vinegar, *Leuconostoc* spp. for pickles, *Aspergillus oryzae* (koji spores) for miso, and *Rhizopus* for tempeh among others.

The committee offers the following recommendation.

**Recommendation:**

✖ Add to 205.605 (a): Microorganisms – any food grade bacteria, fungi and other microorganisms.

**Committee Vote:**

Non-synthetic – unanimous  
Recommendation - unanimous

**Minority Opinion:**

None

**Conclusion:**

This recommendation recognizes the beneficial use of microorganisms in organic products and is consistent with previous microorganism recommendations.