David Olander

From: "David Olander" <david@qbfoods.com>
To: "David Olander" <david@qbfoods.com>; <National.List@usda.gov>
Sent: Friday, August 12, 2005 1:16 PM
Subject: Re: Supplier Petition

----- Original Message -----
From: David Olander
To: National.List@usda.gov
Sent: Friday, August 12, 2005 1:08 PM
Subject: Supplier Petition

Q&B Foods, Inc

August 12, 2005

Mr. Arthur Neal
Director, Program Administration
National Organic Program
USDA-AMS-TMO-NOP
1400 Independence Ave., SW. Room 4008
So., Ag Stop 0268
Washington, DC 20250

Email: National.List@usda.gov
Fax: (202) 205 7808

Dear Mr. Neal and the National Organic Standards Board:

This letter is in reference to the National Organic Program, Sunset Review, Docket number TM-04-07. Q&B Foods, Inc) supports the continued allowance of the follow substance(s):

Name of Substance	Location on National List (ie. 205.605(a))	How we use this substance in Organic Products (Ingredients, Processing Aid for what function).	Other NOP-Approved Alternative(s) for this function, if any.	Typical Material (s) that might be used in Non-Organic Products.
Xanthan Gum	206.605 (a)	Ingredient stabilizer/thickener		
Citirc Acid	206.605 (a)	Ingredient pH control		
Flavors Non-Synthetic	206.605 (a)	Ingredient/Flavor		
Colors Non-Synthetic	206.605 (a)	Ingredient/Color		
Vit E Tocopherol Natural Lactic Acid	206.605 (a) 206.605(a)	Stabilizer/Nat Anti-Oxidant Ingredient/pH control		

Sincerely,

David Olander
Director
Q&B Foods, Inc