

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

Processing Committee Recommendation: Sodium Acid Pyrophosphate FINAL

Introduction: Sodium Acid Pyrophosphate was petitioned for use as a leavening acid in baked goods.

Background: Phosphates have a wide variety of uses in food processing applications – from emulsification to acidulates. The National List 205.605 (b) (7) allows Calcium Phosphates and 205.605 (b) (33) allows Sodium Phosphates for use only in dairy foods. Plus the NOSB recommended in, Sept 2002 the inclusion of tetrasodium pyrophosphate also in 205.605 (b) with the following annotation – for use only in textured meat analog products.

Recommendation: Add to 205.605 (b) – synthetics allowed – with the annotation: for use only as a leavening agent.

Committee Vote:

Synthetic – unanimous

Vote:

Yes - 5

No – 1

Abstain – 1

Absent - 0

Minority Opinion:

No – Not based on the material – but on the tap review – the criteria for processing material was not addressed by the contractor & the international status of the material was not addressed from an organic status.

Conclusion:

This recommendation recognizes the value of SAPP for the petitioned use and is consistent with other approved uses of phosphates in organic handling.