

Sunset 2017 Review Summary Meeting 1 - Request for Public Comment Handling Substances §205.606 April 2015

Introduction

As part of the <u>Sunset Process</u>, the National Organic Program (NOP) announces substances on the National List of Allowed and Prohibited Substances (National List) that are coming up for sunset review by the National Organic Standard Board (NOSB). The following list announces substances that are on the National List for use in organic crop production that must be reviewed by the NOSB and renewed by the USDA before their sunset dates in 2017. This list provides the substance's current status on the National List, use description, references to past technical reports, past NOSB actions, and regulatory history, as applicable. If a new technical report has been requested for a substance, this is noted in this list. To see if any new technical report is available, please check for updates under the substance name in the <u>Petitioned Substances Database</u>.

Request for Comments

While the NOSB will not complete its review and any recommendations on these substances until the fall 2015 public meeting, the NOP is requesting that the public provide comments about these substances to the NOSB as part of the spring 2015 public meeting. These comments should be provided through <u>www.regulations.gov</u> by April 7, 2015 as explained in the meeting notice published in the <u>Federal Register</u>.

These comments are necessary to guide the NOSB's review of each substance against the criteria in the Organic Foods Production Act (7 U.S.C. 6518(m)) and the USDA organic regulations (7 CFR 205.600). The current substances on the National List were originally recommended by the NOSB based on evidence available to the NOSB at the time of their last review which demonstrated that the substances were found to be: (1) not harmful to human health or the environment, (2) necessary because of the unavailability of wholly nonsynthetic alternatives, and (3) consistent and compatible with organic practices.

Public comments should focus on providing new information about a substance since its last NOSB review. Such information could include research or data that may support a change in the NOSB's determination for a substance. Public comment should also address the continuing need for a substance or whether the substance is no longer needed or in demand.

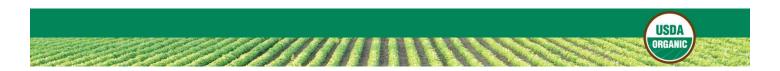
Guidance on Submitting Your Comments

Comments should clearly indicate your position on the allowance or prohibition of substances on the list and explain the reasons for your position. You should include relevant information and data to support your position (e.g., scientific, environmental, manufacturing, industry impact information, etc.).

For Comments That <u>Support</u> Substances Under Review:

If you provide comments in support of an allowance of a substance on the National List, you should provide information demonstrating that the substance is:

- (1) not harmful to human health or the environment;
- (2) necessary to the production of the agricultural products because of the unavailability of wholly nonsynthetic substitute products; and
- (3) consistent with organic crop production.



For Comments That <u>Do Not Support</u> Substances Under Review:

If you provide comments that do not support a substance on the National List, you should provide reasons why the use of the substance should no longer be allowed in organic production or handling. Specifically, comments that support the removal of a substance from the National List should provide <u>new</u> information since its last NOSB review to demonstrate that the substance is:

- (1) harmful to human health or the environment;
- (2) unnecessary because of the availability of alternatives; and
- (3) inconsistent with crop production.

For Comments Addressing the Availability of Alternatives:

Comments may present information about the viability of alternatives for a substance under sunset review. Viable alternatives include, but are not limited to:

- Alternative management practices that would eliminate the need for the specific substance;
- Other currently exempted substances that are on the National List, which could eliminate the need for this specific substance; and
- o Other organic or nonorganic agricultural substances.

Your comments should address whether any alternatives have a function and effect equivalent to or better than the allowed substance, and whether you want the substance to be allowed or removed from the National List. Assertions about alternative substances, except for those alternatives that already appear on the National List, should, if possible, include the name and address of the manufacturer of the alternative. Further, your comments should include a copy or the specific source of any supportive literature, which could include product or practice descriptions; performance and test data; reference standards; names and addresses of producers or handlers who have used the alternative under similar conditions and the date of use; and an itemized comparison of the function and effect of the proposed alternative(s) with substance under review. The following table can help you describe recommended alternatives in place of a current substance that you do not want to be continued.

For Comments on Nonorganic Agricultural Substances at Section 205.606.

For nonorganic agricultural substances on section 205.606, the NOSB Handling Subcommittee requests current industry information regarding availability of and history of unavailability of an organic form of the substance in the appropriate form, quality, or quantity of the substance. The NOSB Handling Subcommittee would like to know if there is a change in supply of organic forms of the substance or demand for the substance (i.e. is an allowance for the nonorganic form still needed), as well as any new information about alternative substances that the NOSB did not previously consider.

Written public comments will be accepted through April 7, 2015 via <u>www.regulations.gov</u>. Comments received after that date may not be reviewed by the NOSB before the meeting.



Reference: 7 CFR §205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic."

Casings Celery powder Chia (Salvia hispanica L.) **Colors (various)** Dillweed oil Fish oil **Fructooligosaccharides** Galangal, frozen Gelatin Gums: Arabic, Carob bean, Guar, Locust bean Inulin-oligofructose enriched Kelp Konjac flour Lecithin-de-oiled Lemongrass-frozen Orange pulp, dried **Orange Shellac - unbleached** Pectin (non-amidated forms only) Peppers (Chipotle chile) Seaweed, Pacific kombu Starches, Cornstarch (native), Sweet potato Turkish bay leaves Wakame seaweed (Undaria pinnatifida) Whey protein concentrate

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Casings

Reference: 205.606(a) casings, from processed intestines

Technical Report: N/A

Petition(s): 2006 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Added to NL effective 06/21/07 (72 FR 35137); Sunset renewal notice published 06/06/12 (77 FR 33290)

Sunset Date: 6/27/2017

Additional information requested by NOSB

- 1. Are there any companies manufacturing casings made from certified organic livestock?
- 2. Are casings from intestines of organic certified animals commercially available in the USA or international?
- 3. What chemicals other than salt are used to process animal intestines into casings?

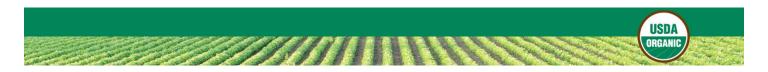
Celery powder

Reference: 205.606(b) Technical Report: N/A Petition(s): 2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014 a review of the USDA list of certified operations (2013 data) showed 423 organic crops certificates listing celery and 2 organic handling certificates listing celery powder. As of February 2014 606organic.com and the OTA Organic Pages do not list any suppliers of organic celery powder. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for celery powder in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.



- 2. Has the industry attempted to locate organic sources of celery powder and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of celery powder, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic celery powder currently used, and what are the specific reasons for its necessity in these products?

Chia (Salvia hispanica L.)

Reference: 205.606(c)(Salvia hispanica L.) Technical Report: N/A Petition(s): 2007 Petition Past NOSB Actions: 03/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: : Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

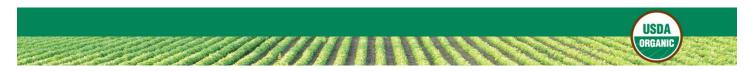
Additional information requested by NOSB

As of February 2014, a review of the USDA list of certified operations (2013 data) showed 71 organic crops certificates listing chia (from 9 countries in North and South America) and 99 organic handling certificates listing chia. As of February 2014 606 organic.com and the OTA Organic Pages both list suppliers of organic chia. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

- 1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for chia in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of chia and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of chia, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic chia currently used, and what are the specific reasons for its necessity in these products?

Colors - Beet juice extract color

Reference: 205.606(d) Colors derived from agricultural products - Must not be produced using synthetic solvents and carrier systems or any artificial preservative



(1) Beet juice extract color (pigment CAS #7659-95-2)
Technical Report: 2015 TR - Colors (all)
Petition(s): 2007 Petition
Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation
Recent Regulatory Background: Added to NL effective 06/21/07 (72 FR 35137); Sunset renewal notice published 06/06/12 (77 FR 33290)
Sunset Date: 6/27/2017

Additional information requested by NOSB

- 1. Availability: Colors were added to 205.606 of the National List after the 205.605 listing was allowed to sunset off the National List in 2007. Has the availability of organic colors increased?
- 2. Is the supply of individual organic colors sufficient to warrant the removal of some or all colors from the National List? If not, why?
- 3. Are colors essential to the continued success of the organic sector? Describe the effects to your operation should you no longer be allowed to use non-organic colors.
- 4. Are there ancillary substances associated with the manufacture of colors? If so describe and explain their uses.

Colors - Black currant juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(3) Black currant juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007 Petition

Past NOSB Actions: <u>04/2007 NOSB recommendation</u>; <u>10/2010 NOSB sunset recommendation</u> Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.



Colors - Black/Purple carrot juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(4) Black/Purple carrot juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all) Petition(s): 2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for Colors - Beet juice extract above for questions pertaining to all 17 colors.

Colors - Blueberry juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(5) Blueberry juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all) Petition(s): 2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Carrot juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(6) Carrot juice color (pigment CAS #1393-63-1)



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Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Cherry juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(7) Cherry juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Chokeberry—Aronia juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(8) Chokeberry—Aronia juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0,

1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.



Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(9) Elderberry juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all) Petition(s): 2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

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Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Grape juice color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(10) Grape juice color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007 Petition

Past NOSB Actions: <u>04/2007 NOSB recommendation</u>; <u>10/2010 NOSB sunset recommendation</u> Recent Regulatory Background: : Sunset renewal notice effective 06/27/12 (<u>77 FR 33290</u>) Sunset Date: 6/27/2017

Additional information requested by NOSB

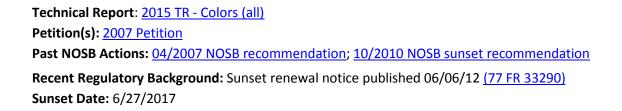
See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Grape skin extract color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(11) Grape skin extract color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

USDA Organic



Additional information requested by NOSB

See the summary for Colors - Beet juice extract above for questions pertaining to all 17 colors.

Colors - Paprika color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(12) Paprika color (CAS #68917-78-2)—dried, and oil extracted
 Technical Report: 2015 TR - Colors (all)
 Petition(s): 2007 Petition; 2007 Petition Amendment
 Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation
 Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290)
 Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Pumpkin juice color

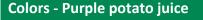
Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(13) Pumpkin juice color (pigment CAS #127-40-2)
Technical Report: 2015 TR - Colors (all)
Petition(s): 2007 Petition
Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation
Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290)
Sunset Date: 6/27/2017

Additional information requested by NOSB See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

USDA

ORGANIC



Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(14) Purple potato juice (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all) Petition(s): 2007 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for Colors - Beet juice extract above for questions pertaining to all 17 colors.

Colors - Red cabbage extract color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(15) Red cabbage extract color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

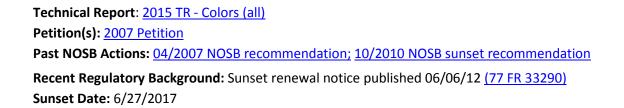
Colors - Red radish extract color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(16) Red radish extract color (pigment CAS #'s: 528-58-5, 528-53-0, 643-84-5, 134-01-0, 1429-30-7, and 134-04-3)

USDA

ORGANIC



Additional information requested by NOSB

See the summary for **Colors - Beet juice extract** above for questions pertaining to all 17 colors.

Colors - Saffron extract color

Reference: 205.606(d) Colors derived from agricultural products—Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(17) Saffron extract color (pigment CAS #1393-63-1).
Technical Report: 2015 TR - Colors (all)
Petition(s): 2007 Petition
Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation
Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290)
Sunset Date: 6/27/2017

Additional information requested by NOSB See the summary for Colors - Beet juice extract above for questions pertaining to all 17 colors.

Colors - Turmeric extract color

Reference: 205.606(d) Colors derived from agricultural products - Must not be produced using synthetic solvents and carrier systems or any artificial preservative

(18) Turmeric extract color (CAS #458-37-7)

Technical Report: 2015 TR - Colors (all)

Petition(s): 2007 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB See the summary for Colors - Beet juice extract above for questions pertaining to all 17 colors.



Reference: 205.606(e) Dillweed oil (CAS # 8006-75-5) Technical Report: none Petition(s): <u>2006 Petition</u> Past NOSB Actions: <u>2007 NOSB recommendation</u>; <u>10/2010 NOSB sunset recommendation</u> Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014, a review of the USDA list of certified operations (2013 data) showed 380 organic crops certificates listing dill and 5 organic handling certificates listing dillweed oil or dill oil. As of February 2014, the website 606 organic.com and the OTA Organic Pages both list suppliers of organic dillweed oil. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

- 1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for dillweed oil in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of dillweed oil and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of dillweed oil, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic dillweed oil currently used, and what are the specific reasons for its necessity in these products?

Fish oil

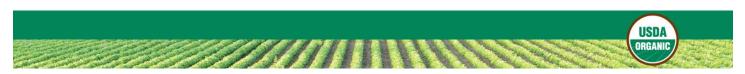
Reference: 205.606(f) Fish oil (Fatty acid CAS #'s: 10417-94-4, and 25167-62-8) - stabilized with organic ingredients or only with ingredients on the National List, §§205.605 and 205.606 **Technical Report**: 2015 TR in development

Petition(s): 2007 Petition

Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

1. What are the primary geographic sources of Fish oil and primary fish species harvested for purpose



of oil extraction?

- 2. Are there conservation and environmental issues surrounding harvest of wild caught fish for fish oil?
- 3. What is the manufacturing and purification process?
- 4. Is there a mandatory standard for fish oil purity with limits on contaminants dioxins and PCB's for example? How is purity assessed?
- 5. Is the Voluntary Standard from the Council of Responsible Nutrition (CRN) for contaminant limits still in effect?
- 6. What is the most current research on plant-derived alternatives such as flax and chia and how comparable are they to the Omega 3 in fish and algal oils?

Fructooligosaccharides

Reference: 205.606(h) Fructooligosaccharides (CAS # 308066-66-2) Technical Report: 2006 TAP; 2015 TR Petition(s): 2006 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

- Input is requested on ancillary substances that may be part of fructooligosaccharides formulations. Potential ancillaries identified in the TR include residues of processing aids such as glucose, sucrose, calcium gluconate, glucose oxidase enzyme, catalase enzyme, or ethyl alcohol. Manufacturers of fructooligosaccharides, organic handlers and material review organization are urged to send in brand names and specification sheets of products in use so that specific ancillary substances can be identified.
- 2. Input is requested regarding the current use of and commercial demand for fructooligosaccharides in organic products and comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 3. A review of 2013 USDA database of certified operations and the websites theorganicpages.com and 606organic.com in February 2015 revealed no organic sources for fructooligosaccharides (FOS). Has the industry attempted to locate or develop organic sources of FOS and with what degree of success?
- 4. Are there other ingredients with suitable functionality and sufficient supply that could be used in place of fructooligosaccharides, given adequate transition time for ingredient inventory and label depletion?

5. In what organic products are non-organic fructooligosaccharides currently used, and what are the specific reasons for its necessity in these products?

Galangal, frozen

Reference: 205.606(i) Galangal, frozen Technical Report: none Petition(s): 2006 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014, a review of the USDA list of certified operations (2013 data) showed 380 organic crops certificates listing galangal (in the US and Southeast Asia) 2 organic handling certificates listing frozen galangal. As of February 2014, the website www.606organic.com listed no suppliers of organic frozen galangal but the OTA Organic Pages list 1 supplier of organic frozen galangal. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

- 1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for frozen galangal in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of frozen galangal and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of frozen galangal, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic frozen galangal currently used, and what are the specific reasons for its necessity in these products?

Gelatin

Reference: 205.606(j) Gelatin (CAS # 9000-70-8) Technical Report: 2002 TAP Petition(s): 2001 Petition; 2007 Petition Past NOSB Actions: 05/2002 NOSB recommendation for addition to the National List; 10/2010 NOSB sunset recommendation

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB NONE

Gums: (Arabic, Guar, Locust bean, and Carob bean)

Reference: 205.606(k) Gums - water extracted only (Arabic; Guar; Locust bean; and Carob bean) Technical Report: <u>1995 TAP</u> Petition(s): N/A

Past NOSB Actions: <u>10/1995 NOSB minutes and vote</u>; <u>10/2010 NOSB sunset recommendation</u> Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

The HS is aware of organically grown Guar and Locust Bean Gums. Is there enough source of these organic gums to remove them from the list

Inulin-oligofructose enriched

Reference: 205.606(I) Inulin-oligofructose enriched (CAS # 9005-80-5) Technical Report: 2015 TR Petition(s): 2007 Petition Past NOSB Actions: 04/2007 recommendation; 2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

- Input is requested on ancillary substances that may be part of Inulin-oligofructose enriched formulations. Potential ancillaries identified in the TR include residues of processing aids such as glucose, sucrose, calcium gluconate, glucose oxidase enzyme, catalase enzyme, or ethyl alcohol (from the TR of fructooligosaccharides). Manufacturers of Inulin-oligofructose enriched, organic handlers and material review organization are urged to send in brand names and specification sheets of products in use so that specific ancillary substances can be identified.
- 2. Input is requested on the current use of and commercial demand for Inulin-oligofructose enriched in organic products and comments on the impact that removing it from 205.606 would have on



organic business and/or organic products.

- 3. A review of 2013 USDA database of certified operations and the websites theorganicpages.com and 606organic.com in February 2015 reveled no sources for Inulin Oligofructose Enriched specifically, however there were 32 organic certificates for operations handling Inulin (operations were concentrated in the US, Mexico and China). Has the industry attempted to locate or develop organic sources of Inulin-oligofructose enriched and with what degree of success?
- 4. Are there other ingredients with suitable functionality and sufficient supply that could be used in place of Inulin-oligofructose enriched, given adequate transition time for ingredient inventory and label depletion? Specifically, is it possible to use organic inulin along with non-organic fructooligosaccharides that are already listed on §205.606 in place of non-organic Inulin Oligofructose Enriched?

Kelp

Reference: 205.606(m) Kelp—for use only as a thickener and dietary supplement Technical Report: <u>1995 TAP</u> Petition(s): N/A Past NOSB Actions: <u>04/1995 NOSB recommendation</u>; <u>10/2010 NOSB sunset recommendation</u> Recent Regulatory Background: Sunset renewal notice published 06/06/12 (<u>77 FR 33290</u>) Sunset Date: 6/27/2017

Additional information requested by NOSB

The HS is considering removing the annotation, since some types of kelp are used as flavoring and there appears to be little basis for the reason for the annotation. In light of separate listings for Kombu and Wakame, does this annotation make sense?

Konjac flour

Reference: 205.606(n) Konjac flour (CAS # 37220-17-0) Technical Report: None Petition(s): 2001 Petition Past NOSB Actions: 05/2002 NOSB minutes (determined to be agricultural); 10/2010 NOSB sunset recommendation Recent Regulatory Background: 2007 Interim Rule (72 FR 35137); Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017



Additional information requested by NOSB

- 1. Is organically grown Konjac flour available?
- 2. In what unique situations is Konjac flour a better choice than an organic alternative such as potato flour?

Lecithin -de-oiled

Reference: 205.606(o) Lecithin – de-oiled

Technical Report: <u>1995 TAP</u>; <u>2009 TR</u> Petition(s): <u>Lecithin, bleached (remove 2008)</u> Past NOSB Actions: <u>04/1995 minutes and vote</u>; <u>05/2009 recommendation (remove from 605b</u>); <u>05/2009 Recommendation (amend 606)</u> Recent Regulatory Background: Annotation change effective 03/15/2012 (77 FR 8089)

Sunset Date: 03/15/17

Additional information requested by NOSB

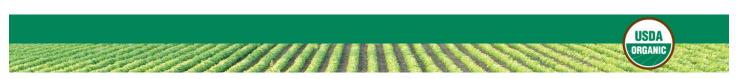
- 1. Has the supply of dry forms of organic unbleached lecithin increased sufficiently since 2009 that this can be removed from the list?
- 2. The 2009 Technical Report refers to at least several ancillary substances: vegetable oil as a carrier and other "fluidizing additives". Please submit spec sheets or names of any ancillary substances that may be used with de-oiled lecithin formulations.

Lemongrass

Reference: 205.606(p) Lemongrass—frozen. Technical Report: N/A Petition(s): 2006 Petition Past NOSB Actions: 04/2007 recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014 a review of the USDA list of certified operations (2013 data) showed 73 organic crops certificates listing lemongrass but no organic handling certificates listing frozen lemongrass specifically. As of February 2014 606 organic.com and the OTA Organic Pages do not list any suppliers of organic frozen lemongrass but did list 8 suppliers of other organic lemongrass products. Based on this



information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

- 1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for frozen lemongrass in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of frozen lemongrass and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of frozen lemongrass, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic frozen lemongrass currently used, and what are the specific reasons for its necessity in these products?

Orange pulp, dried

Reference: 205.606(q) Orange pulp, dried Technical Report: N/A Petition(s): <u>2008 Petition</u> Past NOSB Actions: <u>11/2008 NOSB recommendation for addition to the National List</u> Recent Regulatory Background: Added to NL effective 03/15/2012 (<u>77 FR 8089</u>) Sunset Date: 03/15/17

Additional information requested by NOSB

As of February 2014 a review of the USDA list of certified operations (2013 data) showed 304 organic crops certificates listing oranges and 13 organic handling certificates listing orange pulp or dried oranges. No organic handling certificates specifically listed dried orange pulp. As of February 2014 606organic.com and the OTA Organic Pages do not list any suppliers of organic dried orange pulp. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

- The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for dried orange pulp in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of dried orange pulp and with what degree of success?
- 3. Are there other ingredients with suitable functional profiles that could be used in place of dried orange pulp, given adequate transition time for ingredient inventory and label depletion?

- 4. In what organic products is non-organic dried orange pulp currently used, and what are the specific reasons for its necessity in these products?
- 5. Given the availability of organic oranges, why have manufacturers of dried orange pulp been unable to produce organic dried orange pulp?

Orange shellac

Reference: 205.606(r) Orange shellac-unbleached (CAS # 9000-59-3) Technical Report: 2002 TAP; 2014 TR Petition(s): N/A Past NOSB Actions: 10/1999 NOSB minutes and vote; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

Input is requested on ancillary substances that may be part of shellac formulations. Potential ancillaries identified in the TR include residues of processing aids such as sodium carbonate, emulsifiers, plasticizers (such as vegetable oils and fatty acids), coloring agents, and de-colorization agents. Organic handlers and Material Review Organization are urged to send in brand names and specification sheets of products in use so that specific ancillary substances can be identified.

Pectin

Reference: 205.606(s) Pectin (non-amidated forms only) Technical Report: <u>1995 TAP</u>; <u>2009 TR</u>; <u>2010 supplemental TR</u>; 2015 TR in development Petition(s): <u>2005 Petition – low methoxy pectins</u> Past NOSB Actions: <u>04/1995 minutes and vote</u>; <u>11/2005 sunset recommendation</u>; <u>10/2010 NOSB</u> recommendation on petition Recent Regulatory Background: Sunset Review effective 06/27/12 (<u>77 FR 33290</u>) Sunset Date: 6/27/2017

Additional information requested by NOSB

Are there any ancillary substances used in pectin?

USDA Organic



Reference: 205.606(t) Peppers (Chipotle chile) Technical Report: N/A Petition(s): 2006/2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014 a review of the USDA list of certified operations (2013 data) showed 618 organic crops certificates listing peppers or chilies (although only 1 specifically listed chipotle) and 20 organic handling certificates listing chipotle products. As of February 2014 606organic.com listed no suppliers of organic chipotle peppers but the OTA Organic Pages list 3 suppliers of chipotle and 17 suppliers of chilies or peppers. Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for chipotle chile pepper in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.

- 1. The Handling Subcommittee requests that the public provide comment regarding the current use of and commercial demand for chipotle chile pepper in organic products and provide comments on the impact that removing it from 205.606 would have on organic business and/or organic products.
- 2. Has the industry attempted to locate organic sources of chipotle chile pepper and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of chipotle chile pepper, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic chipotle chile pepper currently used, and what are the specific reasons for its necessity in these products?

Seaweed, Pacific kombu

Reference: 205.606(u) Seaweed, Pacific kombu Technical Report: N/A Petition(s): 2007 Petition Past NOSB Actions: 05/2008 NOSB recommendation Recent Regulatory Background: Added to NL effective 03/15/12 (77 FR 8089) Sunset Date: 03/15/17

Additional information requested by NOSB



Starches; cornstarch, sweet potato

Reference: 205.606(v)

- (1) Cornstarch (native)
- (2) Sweet potato starch for bean thread production only

Technical Report: 1995 TAP - Cornstarch

Petition(s): N/A – Cornstarch; 2007 Petition - Sweet Potato Starch

Past NOSB Actions: <u>10/1995 NOSB minutes and vote</u>; <u>10/2010 sunset review Sweet potato starch</u>; <u>10/2010 sunset recommendation on cornstarch</u>

Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

- 1. The HS is would like to know if organic cornstarch is available.
- 2. Has organic sweet potato starch become commercially available since the last sunset review?

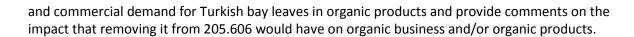
Turkish bay leaves

Reference: 205.606(x) Turkish bay leaves Technical Report: N/A Petition(s): 2006 Petition Past NOSB Actions: 04/2007 recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

As of February 2014 a review of the USDA list of certified operations (2013 data) showed 5 organic crops certificates listing bay leaves and 19 organic handling certificates listing bay leaves. Of the previously mentioned operations, 7 certificates specifically listed *Laurus Nobilis* the scientific name for Turkish bay leaves. As of February 2014 the website 606organic.com listed no suppliers of organic bay leaves but the OTA Organic Pages list 5 suppliers of bay leaves (but none specifying "Turkish"). Based on this information the handling subcommittee believes sufficient supply may be available to remove this material from 205.606.

1. The Handling Subcommittee requests that the public provide comment regarding the current use of



- 2. Has the industry attempted to locate organic sources of Turkish bay leaves and with what degree of success?
- 3. Are there other ingredients with suitable flavor profiles that could be used in place of Turkish bay leaves, given adequate transition time for ingredient inventory and label depletion?
- 4. In what organic products is non-organic Turkish bay leaves currently used, and what are the specific reasons for its necessity in these products?

Wakame seaweed

Reference: 205.606(y) Wakame seaweed (Undaria pinnatifida) Technical Report: N/A Petition(s): 2007 Petition Past NOSB Actions: 04/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB NONE

Whey protein concentrate

Reference: 205.606(z) Whey protein concentrate Technical Report: 2015 TR in development Petition(s): 2007 Petition Past NOSB Actions: 05/2007 NOSB recommendation; 10/2010 NOSB sunset recommendation Recent Regulatory Background: Sunset renewal notice published 06/06/12 (77 FR 33290) Sunset Date: 6/27/2017

Additional information requested by NOSB

- Input is requested on ancillary substances that may be part of whey protein concentrate formulations. Manufacturers of whey protein concentrate, organic handlers and material review organization are urged to send in brand names and specification sheets of products in use so that specific ancillary substances can be identified.
- 2. Input is requested on the current use of and commercial demand for whey protein concentrate in

organic products and comments on the impact that removing it from 205.606 would have on organic business and/or organic products.

- 3. A review of 2013 USDA database of certified organic operations reveled 8 sources whey protein concentrate and 32 sources of whey. The websites theorganicpages.com and 606organic.com accessed in February 2015 revealed 8 sources whey products (1 specifically listing whey protein concentrate) and 2 sources of whey protein concentrate respectively. Is there sufficient supply of whey protein concentrate and what has the industry attempted to develop organic sources of whey protein concentrate and with what degree of success?
- 4. Are there other ingredients with suitable functionality and sufficient supply that could be used in place of whey protein concentrate, given adequate transition time for ingredient inventory and label depletion?
- 5. In what organic products is non-organic whey protein concentrate currently used, and what are the specific reasons for its necessity in these products?