

**National Organic Standards Board
Handling Subcommittee Proposal
Ancillary Substances Permitted in Pectin
August 4, 2015**

Ancillary substances are intentionally added to a formulated generic handling substance on the National List. These substances do not have a technical or functional effect in the finished product, and are not considered part of the manufacturing process that has already been reviewed by the NOSB. While some of these substances are removed or consumed in their processing, many may remain in the final product in tiny amounts.

Many public commenters for the first posting were concerned about a process for amending the ancillary substances included in this review between sunset periods. The Handling Subcommittee believes that this captures all of the functional classes in use for pectin products. Additional ancillaries that fall within one of the functional classes below do not need to be reviewed further to be used. Any new functional class of ancillaries however will have to be petitioned.

1. Identity of **Ancillary Substances Permitted for use in Pectin**

Functional class	Substance name
Stabilizers/standardizing agent.	Sugars (including dextrose)
Buffering agents	Trisodium citrate and other salts

2. Identify any ancillary substances, or categories of substances prohibited for use in Pectin:
None Known

3. Describe need for the ancillary substances, review of materials, discussion, and subcommittee vote.

Ancillary substances for pectin consist only of sugars to standardize the amount of pectin in a product, and buffering salts to stabilize the product.

Evaluation Criteria (provide narrative responding to each question, repeat as necessary for additional ancillary substances or groups)

1. **Impact on Humans and Environment:** Is there any evidence the substance(s) may be harmful to human health or the environment?

No

2. **Essential & Availability:** Is the substance necessary to the handling of the product because of unavailability of wholly natural substitute products, or essential for the handling of an organic product?

The pectin from natural sources is not a consistent product as many variables will influence the concentration and pH of pectin extracted from fruit. Therefore the stabilizing sugars and salt are absolutely necessary to use in processing so that a consistent result is achieved with each batch.

3. **Compatibility & Consistency:** Is the substance's use consistent and compatible with organic handling practices?

Yes.

Subcommittee Action & Vote:

Motion to approve the functional classes of ancillary substances in the chart above for use with Pectin.

Motion by: Zea Sonnabend

Seconded by: Ashley Swaffar

Yes: 7 No: 0 Abstain: 0 Absent: 0 Recuse: 0

Approved by Tom Chapman, Subcommittee Chair, to transmit to NOSB August 4, 2015