National Organic Standards Board
Handling Subcommittee Proposal
Ancillary Substances Permitted in Yeast
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 yeast 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 yeast

Functional class	Substance name
Antioxidants	butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate (PG).
Preservatives	ascorbic acid
Emulsifiers	soybean oil, cottonseed oil, sorbitan monostearate, sorbitan tristearate, sorbitan monolaurate, sorbitan monooleate, sorbitan monpalmitate.
Defoaming agents	many in TR[1]
Substrate that may remain in final product	food waste, microorganisms, molasses, starch

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

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

Ancillary substances for yeasts consist primarily of emulsifiers, antioxidants and defoaming agents. These compounds make a more uniform product that maintains its quality and form until used and prevents excess foaming during production.

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

[1] 2014 TR, Table 5, Line 351

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

   While some of the compounds in the chart may have effects on humans or the environment if misused, the tiny amounts necessary to put into yeast ingredients have not been shown to be of concern to human health or the environment. The Handler Subcommittee has confidence that yeast manufacturers are following all regulations about disposing of wastes and worker safety to prevent undue exposure.

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?

   Yeasts are very precise strains for the desired end product and great pains are taken to maintain product purity when it is grown. Yeast from natural sources is not a feasible choice for most uses. The ancillaries are necessary to help maintain the purity and to enable the yeast to be a consistent performer.

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 Yeast.
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