

Sunset 2015 Review
Meeting 2 - October 2014
NOSB Final Review
Handling Substances

As part of the National List Sunset Review process, the NOSB has evaluated the need for the continued allowance for or prohibition of the following substances for use in organic production and/or handling.

HANDLING SUBSTANCES	
Gellan Gum	Nonsynthetic

Use: As a nonagricultural (nonorganic) substance allowed as ingredient in or on processed products

Listing: Gellan gum (CAS # 71010-52-1) - high acyl form only

Reference: 7 CFR 205.605(a)

[Subcommittee preliminary review](#)

NOSB Review

Motion to remove Gellan gum from §205.605(a)

Gellan gum is a polysaccharide gum produced as a fermentation product of the microbe *Sphingomonas elodea*. This bacterium produces a gum which is useful as a thickening and gelling agent in food products, including bakery fillings, confections, dairy products, dessert gels, frostings, icings, glazes, jams, etc. Public comment supported the ongoing essentiality of this material, and concerns about its essentiality and potential use of excluded methods were address in written and oral comment by numerous experts.

Motion by: Joe Dickson

Seconded by: John Foster

Yes: 3 No: 12 Abstain: 0 Recuse: 0 Absent: 0

Outcome: Motion to remove failed. The NOSB completed its sunset review.

HANDLING SUBSTANCES	
Tragacanth Gum	Agricultural

Use: As nonorganically produced agricultural product allowed as ingredient in or on processed products

Listing: Tragacanth gum (CAS #-9000-65-1)

Reference: 7 CFR 205.606

[Subcommittee preliminary review](#)

NOSB Review

Motion to remove Tragacanth Gum from §205.606

This substance was originally reviewed by the Handling Subcommittee and recommended for addition to §205.606 in May, 2008. The Subcommittee noted at the time that due to limited growing regions (Turkey and Iran) and relevant trade embargoes, the supply of conventional tragacanth gum was fragile and limited, and

organic tragacanth gum was not known to be in production. The Subcommittee was unable to find evidence that tragacanth is available in organic form, and received testimony from a certifier and a producer who currently uses non-organic tragacanth.

Motion by: Joe Dickson

Seconded by: Harold Austin

Yes: 3 No: 12 Abstain: 0 Recuse: 0 Absent: 0

Outcome: Motion to remove failed. The NOSB completed its sunset review.

HANDLING SUBSTANCES

Marsala

Agricultural

Use: As nonorganically produced agricultural product allowed as ingredient in or on processed products

Listing: Fortified cooking wines. (1) Marsala

Reference: 7 CFR 205.606(g)(1)

[Subcommittee preliminary review](#)

NOSB Review

Motion to remove Marsala from the National List at 205.606(g)(1)

Marsala was originally petitioned in 2007 for addition to 205.606 because it was considered a unique flavor ingredient that was not commercially available in organic form. The NOSB received no public comments supporting the need for non-organic Marsala. At present, there appears to be a limited number of operations using Marsala as an ingredient in entrees (on the west coast, in northern CA), therefore, based upon essentiality, the NOSB recommends removal of this material.

Motion by: Tracy Favre

Seconded by: Zea Sonnabend

Yes: 15 No: 0 Abstain: 0 Recuse: 0 Absent: 0

Outcome: Motion to remove passed. The NOSB completed its sunset review and recommended that Marsala be removed from the National List.

HANDLING SUBSTANCES

Sherry

Agricultural

Use: As nonorganically produced agricultural product allowed as ingredient in or on processed products

Listing: Fortified cooking wines. (2) Sherry

Reference: 7 CFR 205.606(g)(2)

[Subcommittee preliminary review](#)

NOSB Review

Motion to remove Sherry from the National List at 205.606(g)(2)

The original petition cited the flavor profile of cooking Sherry as being unique to the product, and that no organic sources of the material were available. Cooking Sherry, or Sherry of any kind, is made using standard wine making processes, and is fortified with Brandy, which acts as a preservative and therefore no added sulfites are necessary. There are small-scale organic sources of Brandy available in the U.S., although the quantities available are not certain. Additionally, there are organic sources of Brandy internationally. The key to the manufacture of Sherry is Flor yeast, which is available from Spain. Generally, there is low demand for Sherry in the United States, with Americans preferring other forms of wine. Therefore, based upon lack of essentiality for organic production, and lack of public comments in support of use, the NOSB recommends removal of this material.

Motion by: Tracy Favre

Seconded by: Zea Sonnabend

Yes: 15 No: 0 Abstain: 0 Recuse: 0 Absent: 0

Outcome: Motion to remove passed. The NOSB completed its review and recommended that Sherry be removed from the National List.