

**Formal Recommendation by the
National Organic Standards Board (NOSB)
to the National Organic Program (NOP)**

Date: **October 28, 2010**

Subject: **Sunset review of corn starch on National List**

Chair: **Daniel G. Giacomini**

The NOSB hereby recommends to the NOP the following:

Rulemaking Action X

Statement of the Recommendation (Including Recount of Vote):

Native corn starch is the starch of the corn grain obtained from the endosperm of the corn kernel and is not processed further after recovery from the source. Corn starch is used as an anti-caking agent in baking powders, in powdered or confectioner's sugar and as a thickening agent in liquid-based foods. The NOSB makes the following recommendation to re-list:

Corn starch (native) on 7 CFR §205.606.

The NOSB passed the motion to relist corn starch (native) by a vote of 12 – yes, 1-no, and 1-abstention.

Rationale Supporting Recommendation (including consistency with OFPA and NOP):

The recommendation to re-list corn starch (native) in 7 CFR §205.606 was made in accordance with the National Organic Program and the NOSB's Policy & Procedures Manual. The substance is consistent with OFPA 1990 and NOP regulations and evaluation criteria.

NOSB Vote:

Moved: John Foster		Second: Steve DeMuri		
Yes: 12	No: 1	Abstain: 1	Absent: 0	Recusal: 0

**National Organic Standards Board
Handling Committee
Sunset Recommendation – 2012
Corn Starch**

September 7, 2010

List: 205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as “organic.”

Corn starch (native).

Committee Summary

Federal register notice of the sunset of corn starch brought forth no public comments against re-listing; several public comments requested the re-listing of this material.

Corn starch is the starch of the corn (or maize) grain obtained from the endosperm of the corn kernel. Corn starch is often included as an anticaking agent in baking powders. It is also often used in powdered sugar (10X or confectioner's sugar). Corn starch is also used as a thickening agent in soups and liquid-based foods, such as sauces, gravies and custards.

Review of the original recommendation, historical documents, and public comments does not reveal unacceptable risks to the environment, human or animal health as a result of the use or manufacture of these materials. There is no new information contradicting the original classification as an agricultural substance; neither is there new information contradicting the recommendation which were the basis for the previous NOSB decisions to list this material. As with all materials listed on §205.606, corn starch should be subject to commercial availability determinations by Accredited Certification Agencies.

Committee Recommendation(s)

The handling committee recommends the renewal of the following substance in this use category as published in the final rule:

Corn starch (native).

Committee Vote

Motion: John Foster Second: Steve DeMuri
Yes: 6 No: 0 Abstain: 0 Absent: 1