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

Date: October 28, 2010

Subject: Sunset Review of Sodium Phosphates as listed on §205.605 (b), Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as “organic” or “made with organic (specified ingredients or food group(s)).”

Chair: Daniel G. Giacomini

The NOSB hereby recommends to the NOP the following:

<table>
<thead>
<tr>
<th>Rulemaking Action</th>
<th>Guidance Statement</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Statement of the Recommendation (Including Recount of Vote):

Sodium phosphates is listed on 205.605(b) with the annotation “for use only in dairy products.” This substance was scheduled to sunset off the National List in 2012, was reviewed by the NOSB, and a motion was made for the re-listing of this substance at the October 2010 meeting.

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

The Handling Committee’s recommendation covering this material is attached. There were no public written or verbal comments opposing the committee’s recommendation, and the material was recommended for relisting by the full NOSB as shown below.

NOSB Vote:

<table>
<thead>
<tr>
<th>Moved: Joe Dickson</th>
<th>Second: Steve DeMuri</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yes: 14</td>
<td>No: 0</td>
</tr>
<tr>
<td>Abstain: 0</td>
<td>Absent: 0</td>
</tr>
<tr>
<td>Recusal: 0</td>
<td></td>
</tr>
</tbody>
</table>
National Organic Standards Board
Handling Committee
Sunset Recommendation – 2012
Sodium Phosphates

September 7, 2010

List: 205.605 Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as “organic” or “made with organic (specified ingredients or food group(s)).”

(b) Synthetics allowed

Sodium phosphates—for use only in dairy foods.

Committee Summary

Sodium phosphate is used as an emulsifier, coagulant, stabilizer, emulsifier, sequestrant and pH control/buffer in food production. It is used specifically in dairy foods as an emulsifier, to keep protein and fat from separating in products like cheese and pudding. The original technical review found sodium citrate to be consistent with the OFPA 2119(m) criteria.

Review of the original recommendation, historical documents, and public comments does not reveal unacceptable risks to the environment, human, or animal health as a result of the use or manufacture of this material. There is no new information contradicting the original recommendation which was the basis for the previous NOSB decision to list this material.

Committee Recommendation(s)

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

Sodium phosphates—for use only in dairy foods.

Committee Vote

Motion: Joe Dickson Second: Steve DeMuri
Yes: 6 No: 0 Abstain: 0 Absent: 1