



Operation Name: _____ Date: _____

► Complete this form to describe your winemaking process and ingredients and processing aids that may be used in organic grape wine production and handling.

A. Winemaking Process

1) What is your role in wine production? Choose all that apply:

- Crush Fermentation Filtration Cellaring/Aging Bottling Labeling

Other (describe): _____

2) Is wine handled at multiple facilities?

All facilities that handle wine in any way must be certified. You may only use locations pre-approved by CCOF.

- No Yes

a) If yes, attach:

- 1. A flow chart describing the flow of wine between facilities. Attached
- 2. A list of the handlers or facilities and their certifiers (if not part of your operation). Attached
- 3. Organic certificates for facilities other than your own. *You must request updated certificates annually.* Attached

3) Is wine ever exported to the EU, UK, or Switzerland?

- No Yes, complete the [GMA Wine Approval Application](#)

B. Labels and Labeling

1) In what form(s) do you package wine?

- Retail Wholesale No package (explain): _____

2) Products will be labeled (check all that apply):

- Made with organic grapes Organic 100% Organic

If sulfur dioxide is added, wine must not be represented as "Organic" on USA labels, but may display "Made with organic grapes" Total sulfite concentration in wine labeled "Made with organic grapes" must not exceed 100 ppm, measured prior to bottling.

C. Wine Composition

- You may only use ingredients, suppliers, and processing aids approved by CCOF. Submit updates for pre-approval before using.
- You must maintain current organic certificates for all suppliers, contracted co-packers, certified private label brand owners, and any other certified operation you work with.

1) List grape suppliers on your [H2.0A Ingredient Suppliers](#). Attached

2) Complete a [Handler Materials Application \(OSP Materials List\)](#) to list all processing aids that may be used during processing of wines including packaging aids and other nonagricultural materials that come into contact with wine (i.e. yeast, acids, nitrogen, sulfur dioxide, fining agents).

Only processing aids pre-approved by CCOF and appearing on your OSP Materials List may be used. Failure to request CCOF pre-approval may result in suspension of your organic certification.

- Attached N/A, no materials used

3) Do any of your wines contain nonorganic agricultural ingredients (i.e. nonorganic sugar, flavors)?

- No
- Yes. Complete [H2.0B Product Formulation](#) for each wine containing nonorganic agricultural ingredients. Complete [H2.7 Commercial Availability](#) form for each nonorganic flavor.

4) Are the following ever added to wine? Choose all that may be added:

- Water Salt. If salt may be added, attach a specification sheet listing ingredients. N/A, no water or salt added

D. Monitoring Suppliers & Fraud Prevention

1) Describe your organic supplier certificate management system. You must ensure that all certificates are current (issued within the last 12 months) and complete, listing the specific products you source and any applicable export market compliance.

a) Who at your company is responsible for approving new organic suppliers?

Prior to purchasing, you must review the organic certificate to ensure it is current and complete. New suppliers must be added to your H2.0A form and be approved by CCOF.



- b) How often do you switch suppliers, add new suppliers, make one-off purchases or do "spot purchasing" to prevent shortages?
Frequent changes may result in increased audit trail verification at inspection.
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- c) How frequently do you review certificates for existing suppliers to ensure they are complete and current?
Must review annually for active suppliers, at a minimum.
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- 2) Do you purchase or receive organic products from uncertified brokers, traders, wholesalers, distributors, or importers?
Sourcing through uncertified handlers requires additional audit trail verification at inspection and will incur additional fees.
- No Yes. Attach an [Uncertified Handler Affidavit \(UHA\)](#) for each uncertified supplier of organic ingredients, as applicable.
If you are a co-packer receiving ingredients from a private label owner, UHA is not required if shipping documents link to certified suppliers.
- a) If yes, how will you ensure that only certified suppliers are used by the uncertified handler? Check all that apply.
Your OSP must list all certified suppliers, including products sourced through uncertified handlers. Audit trail records must link directly back to the last certified operation.
- I do not place an order until certified supplier is identified by uncertified handler, I have determined the organic certificate is legitimate and complete, and new suppliers are approved by CCOF.
- For any delivery that cannot be traced back to the certified supplier, I refuse or hold shipment until the certified supplier is verified.
- Other (describe): _____
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- 3) Do you purchase or receive any imported organic ingredients or products; grown or processed outside of the USA?
- No. Stop, this form is complete. Yes. Complete this section.
Imported ingredients are at higher risk of contamination and fraud. Additional audit trail documentation may be required to show that products were not treated upon entry to the USA. Refer to [H5.0 Record Keeping for Handlers](#).
- a) If yes, are you the importer of record?
- Yes. Attach Import Permit for each product listing Conditions of Entry (if applicable). Stop, this form is complete.
- No, I purchase ingredients from importers or suppliers. Continue to question 4.
- 4) Are importers/suppliers located in the USA?
- Yes, located in USA No, located outside USA
If you directly purchase or receive product from an importer or supplier located outside of the USA, you must maintain audit trail documentation described on the H5.0 form, even if the importer is certified organic.
- a) If importer is located in the USA, is the importer certified organic?
- Yes No. *If the importer is not certified organic, you must maintain audit trail documentation described on the H5.0 form.*