



Canadian Organic Regime (COR) Natural Flavour Affidavit

The CCOF Canadian Organic Regime Compliance Program is **ONLY** for operations located in Canada

- ▶ **CCOF Client:** Forward this affidavit to the flavour manufacturer. They must complete and sign this form.
- ▶ Submit one affidavit for each nonorganic flavour used in your organic products. Search for approved materials on MyCCOF.org.
- ▶ **Flavour Manufacturer:** Complete this form so CCOF can review this material for the CCOF certified client's use. Natural flavours may be used in COR certified products so long as they are: derived from biological sources; produced using physical, enzymatic, or microbial processes; produced using substances listed in the Permitted Substances List 6.3 (Extraction Solvents and Precipitation Aids).

A. Nonorganic Flavour Details

Nonorganic flavour name/code: _____

Manufacturer Business Name: _____

List all ingredients or attach complete ingredient statement. Include adjuvants, carriers, preservatives, incidentals, ancillaries, and any other ingredient. The specific flavouring substance(s) may be listed as "natural flavour."

☐ Attached

- | 1) The flavour listed above conforms to the following criteria: | True | False |
|---|--------------------------|--------------------------|
| Genetic engineering was not used in the production of this material. | ☐ | ☐ |
| Irradiation was not used in the production of this material. | ☐ | ☐ |
| Sewage sludge was not used in the production of this material. | ☐ | ☐ |
| Nanotechnology was not used in the production of this material. | ☐ | ☐ |
| Cloned livestock and its descendants were not used in the production of this material. | ☐ | ☐ |

B. Natural Flavours Criteria

Definition of Natural Flavour: Includes any food for which a standard is provided in Division 10 of the Food and Drug Regulations [B.01.001(1)]. Substances that impart flavours that have been derived from a plant or animal source, may be claimed to be "natural" [CFIA Food Labeling for Industry-Method of Production Claims].

- 1) Do all **flavour constituents** meet the definition of a natural flavour (see above)?
☐ Yes ☐ No
- 2) Flavours may only be **extracted** with solvents listed in the Permitted Substances List 6.3 (Extraction Solvents and Precipitation Aids). Allowed natural extraction solvents include water, culinary steam, supercritical carbon dioxide, and natural vegetable oils.
 - a) Are natural flavour constituent(s) made using allowed extraction solvents?
☐ Yes ☐ No ☐ N/A, none used
 - b) Solvent used to extract natural flavour: _____

C. Flavouring Adjuvants

All non-flavour components must be either organic or on the Permitted Substances List.

- 1) Carrier system(s): _____ ☐ N/A
Source Material: _____
 - a) If glycerin is a carrier/solvent, was it derived from vegetable or animal fats and/or oils and was it produced by fermentation or hydrolysis?
☐ Yes ☐ N/A, not used ☐ No, Prohibited
- 2) Preservative/Other ingredient: _____ ☐ N/A
Source Material: _____
 - a) If citric acid is used, was it derived from fruit or produced by microbial fermentation of a carbohydrate substance?
☐ Yes ☐ N/A, not used ☐ No, Prohibited





D. Manufacturer Statement

I am qualified to assess the validity of the statements in sections A, B, and C. The statements in sections A, B, and C regarding the flavour produced by my company are true to the best of my knowledge.

Manufacturer Representative's Name & Title (please print)

Manufacturer Representative's Authorized Signature

Date

***Non-synthetic:** Substance derived from mineral, plant or animal matter that has not been chemically altered. (CAN/CGSB 32.310 3.39)

****Synthetic:** Manufactured substance, including petrochemicals, formulated by a chemical process or by a process that chemically alters compounds extracted from plant, micro-organisms, animal or mineral sources. This term does not apply to compounds synthesized or produced by physical processing or biological processes, which may include heat and mechanical processing. However, minerals altered through chemical reactions caused by heating or burning shall be classified as synthetic. (CAN/CGSB 32.310 3.65)

