NATURAL FLAVOR QUESTIONNAIRE - NOP (US), COR (Canada), (EC) No 889/2008 (EU), LPO (Mexico)

This form must be completed for all non-organic natural flavors used in products requested for certification under the above noted organic standards. Note that QAI may request additional information as needed to verify compliance. This form is to be completed by the manufacturer or brand owner of the specified natural flavor.

Natural Flavor Name and code on Technical Data Sheet: HEXANOIC ACID (CAPROIC ACID), Natural- 2559

Manufacturer/Brand Owner Company Name and Address: Aurochemicals, 7 Nicoll St, Washingtonville, NY 10992

Type of flavor (select one or more as necessary):

☐	**Protein Hydrolysate**	☐	**Extracts**	☐	**Essential oil**
☐	**Compounded flavor**	☐	**Oleoresin**	☐	**Isolate**
☒	**Distillate**	☐	**Compounded WONF**	☐	**Other (single flavor chemical)**

A. Natural Flavor Compliance Information

1. Which regulatory body or regulation does the natural flavor and all its flavor constituents comply with, as applicable?
   ☒ FDA (US) ☒ CFIA (Canada) ☒ European Commission (EU) ☒ Codex Alimentarius Commission (Mexico)

2. Can the material legally be labeled as a "natural flavor" per the applicable regulatory body? ☒ **Yes** ☐ **No**

3. Is the material **only** formulated for flavoring purposes (no nutritional, preservative, solvent, or other function)? ☒ **Yes** ☐ **No**

4. Natural flavors authorized for use in NOP or COR "organic" or "made with organic" (70-95%) products must not be produced using **synthetic extraction solvents (NOP)** or **extraction solvents other than those listed in Table 6.4 Flavors CAN/CGSB 32.311 (COR)**. Is/are the natural flavor constituent(s) made using NOP or COR-suitable extraction materials* as applicable based on the response to A.1 above? ☐ **Yes** ☐ **No** ☒ **N/A, no extraction materials are used.**

   If **Yes**, list solvent(s)/extraction material(s) used in the production of this Natural Flavor. If **alcohol/ethanol** is used, please indicate whether it is produced naturally (via fermentation): ____
   *Allowed natural extraction materials include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. No hydrocarbon, chlorinated, or halogenated solvents may be used. Propane, hexane, triglycerides, and freon are examples of solvents that are prohibited.

5. Natural flavors authorized for use in NOP or COR "organic" or "made with organic" (70-95%) products must not contain any **synthetic carrier systems** or any **artificial preservatives** exclusive of those included at 205.605 of the National List (NOP) and CAN/CGSB-32.311, Section 6.3-6.5 (COR). Prohibited carrier systems and artificial preservatives include but are not limited to propylene glycol, polyglycerol esters of fatty acids, mono-, di-, and tri-glycerides, benzoic acid, and polysorbate 80.

   - List any carrier system(s) used in this Natural Flavor:
     ☒ **N/A, no carrier system(s) used.**
     - If **maltodextrin** is used as a carrier, please attach confirmation from the supplier/manufacturer that enzymes are primarily responsible for the hydrolysis. ☐ **Attached** ☒ **N/A**
   - List any preservative(s) used in this Natural Flavor:
     _____ ☒ **N/A, no preservative(s) used.**
     - If **citric acid** is used as a preservative, complete the following:
       - Is it produced via fermentation of carbohydrates? ☐ **Yes** ☐ **No** ☒ **N/A**

   If **glycerin** is used as a carrier or solvent, please provide its organic certificate or a completed QAI Non-Organic Material Compliance Questionnaire to detail its manufacturing process ☐ **Attached** ☒ **N/A**

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- Alternatively, if this Natural Flavor is only to be used in a product **certified under COR**, is the glycerin from vegetable oil or animal fats and produced using fermentation or hydrolysis? ☐**Yes** ☐ **No** ☒ **N/A**

6. If this natural flavor consists of a natural flavoring agent that must be declared by its common or usual name on the product label, list the agent here: _____☒ **N/A**

7. List all **non-flavor ingredients/adjuvants** and detail the function they serve in the flavor.

Non-Flavor Ingredient/Adjuvant	Function in the Flavor

☒ **N/A, no other non-flavor ingredients/adjuvants are present in the flavor aside from those identified elsewhere on this form.**

8. Do the flavoring agent(s) in this material only consist of substances that do not impart a specific characteristic flavor, such as flavorings with modifying properties? For example, if the only flavoring agent in the material is Luo Han Guo (Monk Fruit) derived products, Thaumatin, Glycosylated Steviol Glycosides, or similar the response should be **Yes**. ☐ Yes ☒ No

   If **Yes**, attach documentation detailing the maximum usage rate for the overall flavor material to qualify as a natural flavor: ☐ **Attached** ☒ **N/A**

B. Genetically Modified Organisms (GMOs) may not be used at any stage in the process of making natural flavor products for use in products certified under the NOP, COR, (EC) No 889/2008, or LPO. Genetic engineering and excluded methods (i.e methods used to produce GMOs) include a variety of methods used to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes and are not considered compatible with organic production. Such methods include but are not limited to cell fusion, microencapsulation, macroencapsulation, and recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology). Therefore, GMO plant extracts and natural flavors produced via GMO-microbial fermentations are not permitted.

- *This natural flavor, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled as applicable based on the response to A.1 above **without** the use of excluded methods (NOP), genetic engineering (Canada), and genetically modified organisms (EU and LPO), as defined at 7 CFR 205.2, CAN/CGSB 32.310 Section 3.31, Directive 2001/18/EC, and Ley de Bioseguridad de Organismos Genéticamente Modificados, respectively* ☒ **Yes** ☐ **No**

C. Ionizing Radiation is prohibited for the treatment of organic products and inputs used to produce organic products. Other forms of radiation, including those used for food inspection, are permitted providing the uses meet applicable regulations that establish limitations pertaining to all (organic and non-organic) food products.

- *This natural flavor has been handled **without** the use of ionizing radiation as described in 21 CFR 179.26 (US), Canadian Food and Drug Regulations, Division 26, B.26.001(a-c)(Canada),Council Directive 96/29/Euratom (EU) or LPO Guidelines for the Organic Operation Article 4 (Mexico) as applicable based on the response to A.1 above?* ☒**Yes** ☐**No**

D. Nanotechnology or technologies *intentionally* manipulating matter at atomic, molecular, or macromolecular dimensions typically between 1 and 100 nm to create materials, devices and systems with fundamentally new properties and functions, is prohibited for all uses and materials used in organic products. Naturally occurring nano-sized particles or those produced incidentally are permitted.

- *This natural flavor has been handled **without** the use of nanotechnology as described in NOP Policy Memo 15-2 (US), CAN/CGSB 32.310 Section 3.45 (Canada), and/or LPO Guidelines for the Organic Operation Article 276, VI (Mexico) as applicable based on the response to A.1 above?.* ☒ **Yes** ☐ **No**

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E. Commercial Availability is the ability to obtain an input, in this case a natural flavor product, in an appropriate form, quality, or quantity to fulfill an essential function. Non-organic natural flavors may only be used in products with an "organic" label claim when organic flavors are not commercially available.

- *Does your operation offer this natural flavor in an equivalent certified organic form?* ☐ **Yes** ☒ **No** ☐ **N/A – flavor is used in product certified under European Commission (EC) No 889/2008 or LPO only.**

To be Signed by a qualified technical person.

Pursuant to applicable regulations, I, on behalf of the manufacturer or brand owner of this natural flavor, hereby attest that I am qualified to assess the validity of the statements in this form and the information provided is accurate and truthful to the best of my knowledge.

Name of Representative (Print): Deo Persaud	**Position:** Regulatory Affairs
Signature: Deo N. Persaud	**Date:** 10/11/24
Manufacturer Contact Information (Phone/Email): 845-496-6065, regulatory@aurochemicals.com	

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