



Pacific Agricultural Certification Society

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Non-Organic Ingredient Declaration

Non-organic ingredients, additives and processing aids used in the production of organic products must be evaluated for compliance to the Canadian Organic Standards. The Pacific Agricultural Certification Society requires that the **manufacturer** of each non-organic product used as an ingredient, additive or processing aid in an organic product complete the following declaration, as well as provide a list of ingredients.

This form must be completed by a person in authority having full knowledge of the product

(exact identification of product including product numbers if applicable)

as supplied to:

(name of organic processor/producer)

I. List all ingredients in the final product and specify their function or use.

Ingredient	Carrier	Enzyme	Colouring or flavouring agent	Emulsifier	Preservative	Processing aid (identify below)	Fermentation media or substrate	Other (specify)
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Where processing aid has been checked in the table above, identify the type:

<input type="checkbox"/> anticaking agent	<input type="checkbox"/> buffer	<input type="checkbox"/> filler	<input type="checkbox"/> pH adjuster	<input type="checkbox"/> stabilizer	<input type="checkbox"/> other (specify)
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II. Complete the following table. Provide additional information or details as required. Failure to provide details as requested will result in rejection of the form submitted.

A. GENERAL INGREDIENT INFORMATION		YES	NO	Details/Identify
1.	Does the product include agricultural ingredients derived from plants or animals? If yes are the agricultural ingredients organic? If non-organic , is the agricultural product genetically engineered?	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
2.	Is irradiation used on the product or any of its parts?	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Is sewage sludge involved in any part of the production of the product?	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Are cloned animals or cloned animal products used at any stage of production of the product?	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Is any treatment applied to the product? For example, pathogen control substances on seeds and grains. If so, provide details or attach technical sheet.	<input type="checkbox"/>	<input type="checkbox"/>	

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A. GENERAL INGREDIENT INFORMATION		YES	NO	Details/Identify
6.	Is the product a microorganism and/or is this product or its ingredients produced using microbial fermentation? If yes: a) Are the microorganisms genetically engineered (GE)? * <i>*Microorganisms that are products of genetic engineering are prohibited</i> b) Are substrates or growth media present in the final product? If yes , identify the substances. ** <i>Substrates or growth media remaining in the final product shall be listed in Tables 6.3, 6.4 or 6.5 of CAN/CGSB 32.311.</i> If no , are substrates or growth media genetically engineered (GE)? If yes , was a commercial availability search completed for non-GE substrates and growth media?	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	 Growth media or substrates present in final product:
7.	Is salt (as sodium chloride), or salt substitute that serves the same function, present in this product? If yes , what percentage of the product is comprised of salt?	<input type="checkbox"/>	<input type="checkbox"/>	%
8.	Is water present in this product? If yes , what percentage of the product is comprised of water?	<input type="checkbox"/>	<input type="checkbox"/>	%

B. SPECIFIC INGREDIENT INFORMATION: CARRIERS, COLOURING/FLAVOURING AGENTS, ENZYMES, MICROBIAL PREPARATIONS and YEASTS		N/A	YES	NO	Details	
9.	Is this product a carrier, or does the product include carriers ? If yes are carriers of non-agricultural origin? * (identify substance) If carriers are of agricultural origin, are they organic? (identify substance and provide proof of organic status) If carriers are of agricultural origin and are non-organic , identify the substance.	<input type="checkbox"/> - there are no carriers in this product				
			<input type="checkbox"/>	<input type="checkbox"/>	Non-agricultural substance	
			<input type="checkbox"/>	<input type="checkbox"/>	Agricultural substance	
					Agricultural non-organic substance	
10.	Are colouring and/or flavouring agents derived from biological sources (e.g. spices, annatto, juices made from plants) Do flavours or colouring agents contain carriers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
11.	If this product is an enzyme, or where enzymes are used, identify the source below: a) An edible, non-toxic plant, non-pathogenic fungi, or non-pathogenic bacteria If yes are the above <u>genetically engineered</u> ? b) Animals If yes was the animal or animal product certified organic? If animal-derived, is the product guaranteed free of specified risk materials (SRM)? c) Egg whites (lysozyme) d) Other (specify)	<input type="checkbox"/> - no enzymes are used				
			<input type="checkbox"/>	<input type="checkbox"/>		
			<input type="checkbox"/>	<input type="checkbox"/>		
			<input type="checkbox"/>	<input type="checkbox"/>		
			<input type="checkbox"/>	<input type="checkbox"/>		
12.	Where microbial preparations are used, are substrates derived from agricultural or biological substances such as milk, lactose, soy, agar, etc? Do microbial preparations contain carriers? NOTE: Microbial preparations include starter and dairy cultures and other preparations of micro-organisms normally used in product processing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:	
			<input type="checkbox"/>	<input type="checkbox"/>		

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13. Where yeast is the final product for which this form is being submitted, or used as an ingredient in the final product, respond to the following:	<input type="checkbox"/> - no yeast is used		
a) Is non-organic yeast the final product?	<input type="checkbox"/>	<input type="checkbox"/>	
b) Is non-organic yeast used as an ingredient in the final product?	<input type="checkbox"/>	<input type="checkbox"/>	
The following sources of non-organic yeast may be used in organic production. Confirm which sources comprise, or are used in production of, this product:			
i. autolysate	<input type="checkbox"/>	<input type="checkbox"/>	
ii. bakers' (may contain lecithin, as listed in Table 6.3.)	<input type="checkbox"/>	<input type="checkbox"/>	
iii. brewers'	<input type="checkbox"/>	<input type="checkbox"/>	
iv. nutritional	<input type="checkbox"/>	<input type="checkbox"/>	
v. torula	<input type="checkbox"/>	<input type="checkbox"/>	
c) Has the yeast been grown using petrochemical substrate or sulphite waste liquor?	<input type="checkbox"/>	<input type="checkbox"/>	
d) If yeast is smoked or smoke-flavoured, has smoke come from concentrated, condensed smoke from wood without additional ingredients? (unless listed in Tables 6.3, 6.4, or 6.5 of CAN/CGSB 32.311)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

C. ADDITIONAL INGREDIENTS	N/A	YES	NO	Details
14. Identify the type(s) of acid in this product: <input type="checkbox"/> alginic <input type="checkbox"/> lactic <input type="checkbox"/> citric <input type="checkbox"/> Other – Identify	<input type="checkbox"/> - no acids are used			
If citric acid is an ingredient, is it: a) Produced by microbial fermentation of carbohydrate substances? b) Derived from fruit and vegetable products?		<input type="checkbox"/>	<input type="checkbox"/>	
15. Identify the source of gelatine : <input type="checkbox"/> animals <input type="checkbox"/> plants If derived from cattle, can you confirm that the final product is free of Specified Risk Material (SRM)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:
16. Is glycerin(e) (glycerol) derived from: a) organic sources (<i>identify source</i>) b) fermentation or hydrolysis of vegetable oil or animal fat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:
17. Are gums sourced only from the following: arabic; carob bean (locust bean); gellan; guar; karaya; tragacanth; or xanthan gums?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:
18. Is starch derived from rice, or waxy maize, or corn? a) Is the starch modified by using physical or enzymatic methods? b) List substances contained in cornstarch	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Specify: Specify:
19. Are tannins derived from organic sources?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:
20. Are tocopherols and mixed natural concentrates derived from vegetable oil when rosemary extracts are not a suitable alternative?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
21. Are vegetable oils derived from organic sources?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:
22. Is casein organic? <i>If no</i> was the casein derived from the milk of animals not treated with rBGH (recombinant bovine growth hormone)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Source:

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D. PRODUCTS USING EXTRACTION SOLVENTS OR PRECIPITATION AIDS						
The <i>Permitted Substances Lists</i> restrict extraction solvents to those listed to the right	Water	Culinary Steam	Fats & Oils	Alcohol (not isopropyl)	Supercritical CO ₂	Other (specify)
Agar	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrageenan (Irish Moss) (<i>Isopropyl alcohol may also be used to derive carrageenan</i>)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Colouring agents	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flavours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Gums (<i>Isopropyl alcohol may also be used to derive gums</i>)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Starch	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Tannic acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Tocopherols and mixed natural concentrates	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Vegetable oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Precipitation Aids						<input type="checkbox"/> <i>not applicable</i>
What is the source of precipitation aids used in preparing the product:						
Biological sources:						
<input type="checkbox"/> plant proteins <input type="checkbox"/> albumin <input type="checkbox"/> casein <input type="checkbox"/> gelatine sourced from plants <input type="checkbox"/> gelatine sourced from animals – if sourced from cattle, is it guaranteed free of Specified Risk Material (SRM)? <input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> Other: <input type="checkbox"/> Non-biological sources - Identify						
If culinary steam is used, does it have direct contact with source material?			<input type="checkbox"/> No	<input type="checkbox"/> Yes	<i>Identify</i>	

E. NON-GENETICALLY ENGINEERED ORGANISMS				N/A	YES	NO	Details
Is each ingredient, processing aid and/or microorganism used in the creation of this substance documented to be non-GE? <i>(Example: lecithin derived from soy – the soy plants must be documented to be from non-GE seed and not contaminated with other soy that is possibly GE at any stage. Citric acid – if produced using GE micro-organisms, they must not be present in final product.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
NON-GE Declaration (<i>must be signed by someone with full knowledge of product</i>):							
I, _____ <div style="text-align: center; font-size: small;"><i>(Name & Title)</i></div>				declare that to the best of my knowledge, all ingredients in the final product do not contain genetically engineered ingredients.			

Additional Details or Information:

Attachments (if included): Company GE declaration Ingredients/specifications sheet Other

Name of person completing this form: _____

Title: _____ **Company:** _____

Phone Number: _____ **Email Address:** _____

Signature: _____ **Date:** _____