



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 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/use.

Ingredient	Animal or vegetable product	Enzyme	Colouring/ flavouring agent	Emulsifier	Preservative	Processing aid	Fermentation media/ substrate	Other
	<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"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

II. Answer the below questions. Use N/A if the question does not apply, or the ingredient is not used. 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		N/A	YES	NO	Details
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/ Genetically Modified (GEO/GMO)?	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
2.	Are there synthetic ingredients in this product? (including flavouring agents, colouring agents, preservatives, cryo-protectants, etc.) If yes, identify in details column.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Is irradiation used on the product or any of its parts?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Is sewage sludge involved in any part of the production of the ingredient?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Are cloned animals/cloned animal products used in any step of ingredients or production?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Is any treatment applied to the product? For example, pathogen control substances on seeds and grains. If so, please provide details or attach technical sheet.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

B. ENZYMES, YEASTS, FLAVOURING/COLOURING AGENTS & MICRO-ORGANISMS		N/A	YES	NO	Details
7.	Where enzymes are used, identify below the source they are derived from: <i>(if no enzymes used, skip to #8)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	a) An edible, non-toxic plant, non-pathogenic fungi or non-pathogenic bacteria? If yes, are the above genetically engineered?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	b) Animals If yes, Was the animal/animal product certified organic? If animal-derived, Is the product guaranteed to be free of specified risk materials (SRM) including the skull, brain, trigeminal ganglia, eyes, tonsils, spinal cord and dorsal root ganglia of ruminants aged 30 months or older; and the distal ileum of ruminants of all ages?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	c) Egg whites (lysozyme)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	d) Fermentation of micro-organisms If yes, are micro-organisms non-GEO/non-GMO?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	e) Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Is yeast used organic? <i>(if no yeast is used, skip to #9)</i> If organic YEAST is not commercially available, confirm which of the following non-synthetic sources of yeast is used:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	i. autolysate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	ii. bakers' (may contain lecithin, as listed in Table 6.3.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	iii. brewers'	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	iv. nutritional	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	v. smoked	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	vi. other - specify	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	a) Has the yeast been grown using petrochemical substrate or sulphite waste liquor?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	b) If smoke flavouring is used, please attach documentation confirming it is non-synthetic.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Are flavouring and/or colouring agents derived from non-synthetic sources (e.g. plants, meats, seafood, micro-organisms)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Identify micro-organisms present :	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	a) Non-synthetic substrates.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	b) Carriers, fillers**. (if yes, identify the substance in details)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:
	c) Anti-caking agents**. (if yes, identify the substance in details)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:
	d) Identify additional synthetic ingredients (i.e. preservative, cryo-protectant)**	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:
	e) Other – (identify the substance in details)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:
	**Ingredient shall be listed in Tables 6.3 or 6.4 of CAN/CGSB 32.311.				
	NOTE: Micro-organisms include starters, dairy cultures and other preparations of micro-organisms used in product processing.				
11.	Is a substrate or growth medium used in the manufacture of this substance, including for each ingredient comprising the substance?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	a) Is the substrate present in the final product? ** (if yes, identify the substrate) **Substrate ingredients shall be listed in Tables 6.3, 6.4 or 6.5 of CAN/CGSB 32.311.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Identify:
	b) Is the substrate or growth medium used in any sub-ingredient of the substance non-GEO/non-GMO? If no, are alternative non-GM substrates commercially available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
C. ADDITIONAL INGREDIENTS & COMMERCIAL AVAILABILITY		N/A	YES	NO	Details
12.	Is citric acid:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	If no, explain
	a) Produced by microbial fermentation of carbohydrate substances?		<input type="checkbox"/>	<input type="checkbox"/>	
	b) Derived from fruit and vegetable products?		<input type="checkbox"/>	<input type="checkbox"/>	
13.	Are tannins derived from organic sources? (if no, describe commercial availability)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

14.	Are gums sourced only from the following sources? <i>arabic; carob bean (locust bean); gellan; guar karaya; tragacanth, or xanthan gums</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15.	Is glycerin(e) (glycerol) derived from: a) organic sources (If no, describe commercial availability) b) fermentation or hydrolysis of vegetable or animal fats and/or oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
16.	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 ** **Must be plant-derived and listed in Tables 6.3 or 6.4 of CAN/CGSB 32.311.	<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"/>	Specify:
17.	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"/>	
18.	Are vegetable oils derived from organic sources? (If no, describe commercial availability)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19.	Is casein organic? If no , 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"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
D. NON-GEO/GMO – GENETICALLY ENGINEERED/MODIFIED 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-GEO/GMO? <i>(Example: lecithin derived from soy – the soy plants must be documented to be from non-GMO seed and not contaminated with other soy that is possibly GMO at any stage. Citric acid – micro-organisms used to produce citric acid must not be GEO/GMO.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
NON-GMO Declaration (must be signed by someone with full knowledge of product):					
I, _____ declare that to the best of my knowledge, all ingredients in the final product do not contain GE/GM ingredients. <i>(Name & Title)</i>					

E. PRODUCTS USING EXTRACTS OR PRECIPITANTS <i>The Permitted Substances List restricts extraction solvents, carriers and precipitation aids to those listed to the right)</i>	Water	Culinary Steam	Fats & Oils	Alcohol (not isopropyl)	Supercritical CO₂	Other (specify)
i. Agar	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Carrageenan (Irish Moss)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Colouring agents	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Flavours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Gums (Isopropyl alcohol may also be used to extract gums)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Starch	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Tannic Acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Tocopherols and mixed natural concentrates	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Vegetable Oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

If culinary steam is used, does it have direct contact with source material? No Yes – Identify

Additional Details or Information:

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

Name of person completing this form: _____

Title: _____ **Company:** _____

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

Signature: _____ **Date:** _____