**QAI Organic Flavor Commercial Availability Plan - OFCAP**

**Handling operations that use non-organic natural flavors in organic products should complete this form annually to detail the practices and procedures implemented, along with the records maintained to ensure compliance with organic flavor commercial availability requirements.**

**Date Completed**:

**Name of Entity Seeking New or Renewed Certification**:

1. **Current Flavor Usage** – detail the number of the natural flavor types **used in Organic products\***:

|  |  |  |
| --- | --- | --- |
| **Natural Flavor Type** | **Organic** | **Non-organic** |
| Extracts |  |  |
| Essential Oils |  |  |
| Essential Oil Isolates |  |  |
| Oleoresins |  |  |
| Essences |  |  |
| Distillates |  |  |
| Isolate |  |  |
| Protein Hydrolysates |  |  |
| Compounded Flavor |  |  |
| Compounded WONF |  |  |
| Single Flavor Chemical |  |  |
| **Total** |  |  |

\* If your operation produces organic natural flavors, detail the types of natural flavors ingredients used, not the intermediate flavors, flavor keys, or final organic natural flavors produced.

1. **Provide a detailed narrative of the practices and procedures implemented to source and use organic natural flavors in products requested for certification as Organic. In responding, be sure to provide any relevant qualitative or quantitative data that may be applicable to your assessment of organic flavor commercial availability:**
2. **In addition to the above narrative, answer the following:**
   1. How many suppliers are contacted in attempts to source organic flavors? Note: there is no requirement to contact a specific number of flavor suppliers. 
      1. If only one supplier is contacted for each non-organic flavor used, please explain why and what effort is being made by each supplier to provide your operation with organic flavor alternatives?
   2. Are all flavor suppliers currently in use certified organic or do they provide certified organic flavors? Yes No
      1. If **NO**, continuing to use a non-certified flavor without pursuing other opportunities to source an organic flavor does not satisfy the commercial availability requirement. Please explain what effort is being made to obtain an organic flavor alternative?
   3. How are suppliers contacted?
   4. How will the ongoing commercial availability of specific flavors in use be monitored, and how often will the search for an organic version of each specific natural flavor in use be conducted? Does this vary based on flavor type (i.e. essential oil or extract versus single flavor chemicals), and if so how?
   5. Is the “form” of currently available organic natural flavors a limiting factor in their use?  Yes  No
      1. If **YES**, provide an explanation including the specific requirements for form.
   6. Is the “quality” of currently available organic natural flavors a limiting factor in their use?  Yes  No
      1. If **YES**, address the following - Include examples of specific quality parameters required that are not met by organic versions. How has the quality of the available organic natural flavors been validated? Is any R&D conducted or planned to address quality parameters, either in the context of the organic flavor or the organic products requested for certification?
   7. Is the “quantity” of currently available organic natural flavors a limiting factor in their use?  Yes  No
      1. If **YES**, describe specific instances in which the limited quantity of available organic natural flavors prevented their use.
   8. What actions other than attempts to source the preferred organic natural flavor are being taken to further identify an equivalent organic natural flavor. Examples may include entering into contracts with suppliers to provide specified products in the future or R&D trials of organic flavors.
   9. If R&D trials have been conducted or are planned to assess the acceptability of available organic natural flavors, answer the following:
      1. How long does the R&D process typically take when conducting similar reformulations?
      2. Describe trial outcomes as applicable.
   10. If your operation is a certified organic flavor house, does your operation produce individual natural flavor constituents used in the organic flavors requested for certification?  Yes  No
       1. If **YES**, what efforts are being made to produce the natural flavors derived from agricultural sources as organic?
   11. If your operation is a certified organic flavor house, what are you doing to educate and encourage customers to switch to organic flavors reformulated with more organic natural flavor constituents than previously certified organic formulations?
3. **Describe all records maintained to document the above detailed practices and procedures including SOPs, sourcing attempts, R&D results, etc.** Description of Records:

**In addition to submitting this organic flavor commercial availability plan and maintaining your own documentation, the QAI Profile Workbook Supplier List tab includes a “comment” field that may be helpful for tracking commercial availability sourcing information at an ingredient level.**