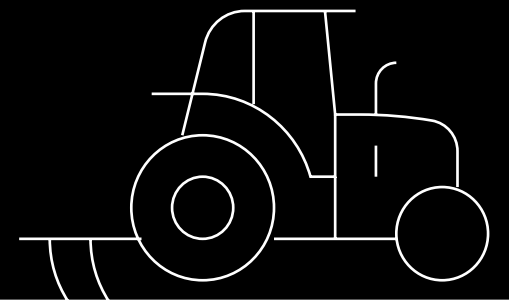


New EU organic regulations

Everything you need to know



“From 2022 a new organic legislation will be in place which will have an impact on the flavourings and extracts allowed in your organic products.”





Organic food regulations are changing

The market for organic food products is growing and regulations are changing.

In this document you will find important information on the new organic legislation and learn more about the changes required for organic certified flavours and extracts.

1/4 of European consumers claim they are buying or interested in buying organic products'

Source: Givaudan Covid Wave 2 study 2021

What is an organic food product?

Simply stated, organic products are grown with the limited use of artificial fertilisers, herbicides and pesticides. The use of genetically modified organisms or ionising radiation is forbidden. Animals that produce meat, poultry, eggs, and dairy products are not given growth hormones and the use of antibiotics is strongly restricted.



Organic Claims in Europe

When can you claim a product is organic in Europe?

- Currently, end products need to comply with the Regulation (EC) No 834/2007. The new Organic Regulation (EU) No 2018/848 will replace it from January 1st, 2022.
- End products need to be checked by a certifying body.

For an end product to carry an organic claim, 95% of the agricultural ingredients need to be organic, while 5% may come from non-organic sources.

Flavourings are often used at low levels in the end product (below 5%). They can be organic suitable or organic certified.

Other agricultural ingredients including natural preservatives, colouring foodstuffs, fruit and vegetable dried ingredients, and botanical extracts, must be organic certified.



What impact will the new organic legislation have on flavourings and extracts?

From 2021 a new organic legislation will be in place, which will **have an impact on the flavourings and extracts allowed in an organic certified product.**

Allowed until December 2021

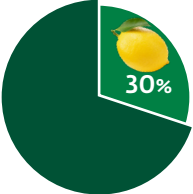



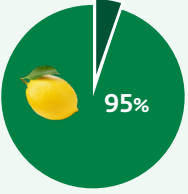



- Natural flavourings
- Natural source flavouring with other natural flavourings (WONF)
- Natural source flavouring (95:5)
- Extracts

Allowed from 2022 in EU in organic end products

- Conventional flavourings:
Natural Source flavourings (95:5)
and extracts
- Organic certified flavourings:
Natural Source flavourings (95:5)
and extracts

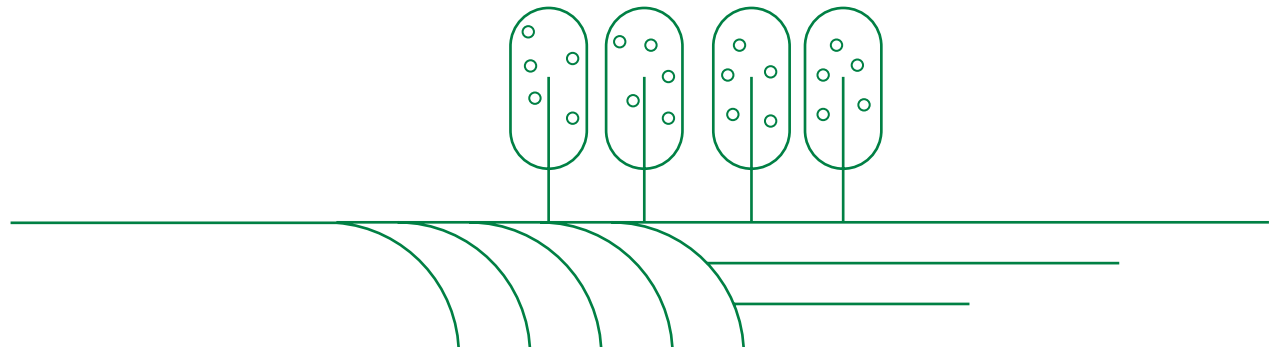
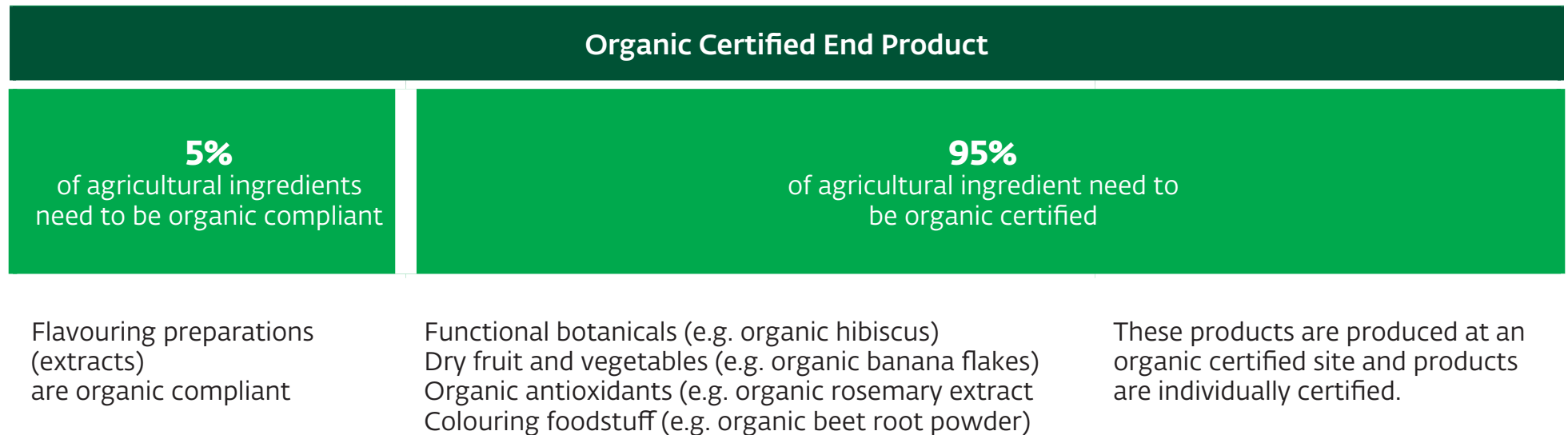


To keep organic certification, only 95:5 flavourings and extracts are allowed

% source ingredient	Labelling	Organic suitable >2022
	Natural flavouring	 No
	Natural lemon with other natural flavourings (WONF)	 No
	Natural lemon flavouring (95:5)	 Yes
	Lemon extract	 Yes

What impact will the new organic legislation have on functional and nutritional ingredients?

Givaudan proposes organic certified products, and for some ranges, only organic compliant solutions



Organic certification

Is organic certification equal in all EU member states?

Yes, all European member states have the same organic legislation; however there are certifiers who can have additional requirements.

Therefore it is possible that a certifier in one country has different or additional requirements than in other member states.

Does Givaudan have certified organic ingredients?

For functional and nutritional ingredients including, natural preservatives, colouring foodstuffs, fruit and vegetable dried ingredients, and botanicals, we have 8 organic certified production sites in Europe and can help you meet the new EU organic regulations.

For flavours and extracts, at this moment, the Givaudan factories are not organic certified.

However, you can still meet the new EU organic regulations with our portfolio of nearly 400 conventional natural (source) flavouring (95:5).

Note that it is not mandatory to have organic certified flavourings or extracts in an organic product, as long as 95% of the agricultural ingredients of the end product are organic certified - conventional natural source flavourings and extracts are still allowed in organic food.



What does the new organic legislation mean for my product?

If you are currently using a natural source flavouring (95:5) or extract in an organic product:

Based on the type of flavouring used, there is no need for reformulation. This type of flavouring will still be allowed after January 2022 in organic products.

If you are currently using a product with the declaration “natural flavouring”* or “natural flavourings”* in an organic product:

Reformulation is required; from January 2022 the flavouring type needs to be a 95:5 or extract.

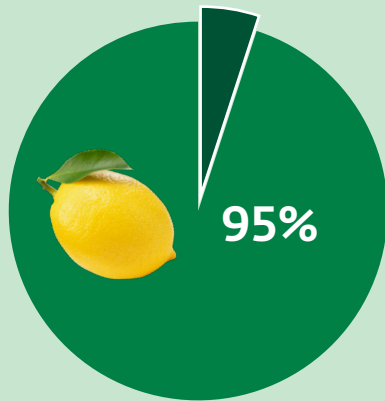


* Source: EFSA Guidance Document on Organic Regulation – provision for flavourings updated July 2019 <https://www.efsa.eu/library/guidance-documents>



What is the main difference between a natural source flavouring and an extract?

Natural source flavouring (95:5)



- In a natural source flavouring, 95% must come from the named source
- Other 5% can emphasise existing notes or add new notes, such as creamy strawberry or jammy strawberry, to connect with the product's brand identity

Example of the labelling: natural lemon flavouring

Extract



- In an extract, 100% must come from the named source
- Reduced profile diversity for some source materials

Example of labelling: lemon extract

Givaudan can help

Givaudan can support you with:

Broad organic suitable portfolio

Givaudan has nearly 400 conventional natural (source) flavourings (95:5) where the organic suitability has already been verified and fits the needs for organic products.

Expanded portfolio of organic certified functional and nutritional ingredients. Produced at an organic certified site.

Compliance letters

Based on the status of the flavouring, Givaudan can provide a compliance letter. This compliance letter reflects our interpretation of the EU legislation on organic suitability.

Consulting services

The final call on whether a flavouring or extract is suitable for an organic product is based on the interpretation of the certifying body. Givaudan has good relationships with many European certifiers and provides all relevant information. Givaudan experts are always available for you.

