

United States Department of Agriculture
Agricultural Marketing Service | National Organic Program
Document Cover Sheet

<https://www.ams.usda.gov/rules-regulations/organic/national-list/petitioned>

Document Type:

National List Petition or Petition Update

A petition is a request to amend the USDA National Organic Program's National List of Allowed and Prohibited Substances (National List).

Any person may submit a petition to have a substance evaluated by the National Organic Standards Board (7 CFR 205.607(a)).

Guidelines for submitting a petition are available in the NOP Handbook as NOP 3011, National List Petition Guidelines.

Petitions are posted for the public on the NOP website for Petitioned Substances.

Technical Report

A technical report is developed in response to a petition to amend the National List. Reports are also developed to assist in the review of substances that are already on the National List.

Technical reports are completed by third-party contractors and are available to the public on the NOP website for Petitioned Substances.

Contractor names and dates completed are available in the report.

Addendum #2

March 21, 2019

Christopher Taste
Program Specialist
National Organic Program
1400 Independence Avenue, SW.
Room 2646-S, STOP 0268
Washington, DC 20250-0268

Sent by email: christopher.taste@usda.gov

Dear Mr. Tate,

Please see below for addendum #2 related to my petition for removal of whey protein concentrate 7 CFR §205.606 – Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as “organic,” from September 30, 2019.

1. Are there any specific types or forms of whey concentrate that are not available as organic in sufficient quantity, and are not found in the NOP Organic Integrity Database? If yes, what are the barriers to producing that whey protein concentrate or other whey products, since it appears there are many manufacturers of raw liquid whey from both cow and goat suppliers, and numerous manufacturers currently certified and capable of making a variety of organic whey products?
 - a. No, after reviewing the NOP Organic Integrity Database there are sufficient quantities and forms of whey concentrate available, which are indicated by number of corresponding records for companies handling these specific organic whey products. Please note the variety being from Cow and Goat respectively.
 - i. Organic Whey – 97 Records
 - ii. Organic Whey Concentrate – 636 Records
 - iii. Organic Whey Protein Concentrate – 988 Records
 - iv. Organic Whey Protein Concentrate 34% - 1,062 Records
 - v. Organic Whey Protein Concentrate 60% - 1,135 Records
 - vi. Organic Whey Protein Concentrate 80% - 1,132 Records
 - vii. Organic Whey Protein Isolate – 515 Records
 - viii. Goat Whey – 291 Records
 - ix. Goat Whey Concentrate – 822 Records
 - x. Goat Whey Protein Concentrate – 1,170 Records
 - xi. Goat Whey Protein Concentrate 34% - 1,243 Records
 - xii. Goat Whey Protein Concentrate 60% - 1,316 Records
 - xiii. Goat Whey Protein Concentrate 80% - 1,312 Records
 - xiv. Goat Whey Protein Isolate – 700 Records

2. Can you provide detailed information on the size of the organic cheese and organic whey markets and what types and forms of WPC are commercially available?
 - a. The global Organic Dairy Market is projected to reach levels worth US\$28.7 Billion by 2024, growing at a Compound Annual Growth Rate (CAGR) of around 7% during 2019-2024. (as reported by: imarc Global Organic Dairy Market) <https://www.imarcgroup.com/organic-dairy-market>
Global Organic Cheese is expected to grow in demand based on health benefits and increasing consumption of cheese. Rising demand for Organic food will continue in North America, Mexico, Canada, Europe, and emerging markets in Asia. Global awareness regarding climate change has promoted Organic farming as a means to reversing the effects of global warming. Organic dairy is also a sustainable and more profitable business for smaller farms struggling to pay the bills.

Organic Whey Protein Concentrate is commercially available in the following types:

- Organic Whey Protein Concentrate 80%

More details regarding the forms of WPC which are commercially available can be seen in attached document.

3. The research report provided were helpful but would be even more helpful with greater details. Are you able to provide greater detail to the research report?
 - a. Please see attached Global Organic Cheese and Organic Whey Market Analysis Report – 2020 for additional details pertaining to both products respectively. Without organic cheese, there is no organic whey, so they are directly correlated. Also, the pounds of organic milk used in cheese, equal the pounds of whey produced, or one pound of organic cheese equals nine pounds of organic whey. As previously mentioned, the USDA requires the reporting of Dry Whey Protein Concentrate to determine the value and sales volume of dry whey products each month, below is an example of the whey protein concentrate reporting at the time of writing.

Please note that these reports are based on the Organic Dairy Market Overview https://www.ams.usda.gov/mnreports/md_da900.txt and a whey protein concentrate of 34% protein. https://www.ams.usda.gov/mnreports/md_da771.txt

Organic Dairy Market Overview

Report 12 - Released on March 20, 2020

During February 2020, organic whole milk utilization totaled 13.6 million pounds, up from 12.6 million pounds the previous year. The February 2020 butterfat content was 3.29 percent, slightly more than the 3.28 percent in 2019. The utilization of organic reduced fat milk for February this year, nearly 13.1 million pounds, dropped from 15.1 million pounds a year earlier. Meanwhile, butterfat content was 1.36 percent, up from 1.33 percent last year.

This week, organic milk accounts for 61% of organic dairy retail ad numbers by commodity, but posted a 9% decline compared to the last period. The retail milk price spread between conventional and organic half gallon milk is \$2.37.

Information for the period March 9 - 20, 2020, issued biweekly

Published by:

Dairy Market News - Madison, WI
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Whey Protein Concentrate - Central and Western U.S.

Report 12 - Released on March 19, 2020

The whey protein concentrate 34% price range and mostly price series both expanded this week as WPC 34% market segments diverged. Manufacturers that make WPC 34% for infant formula, and other applications with tight end user specifications, report many of their customers are asking for more loads. In some cases, buyers are willing to pay cash in advance of shipments to guarantee sales. Inventories are balanced to tight. WPC 34% production is steady. However, WPC 34% in some other market segments is facing headwinds. Economic uncertainties are making it more difficult for manufacturers to sell WPC 34% at prices above nonfat dry milk or other protein alternatives. Market tones for WPC 34% that is interchangeable with these other protein sources have the same unsettled feeling.

Prices for: Central and Western U.S., All First Sales, F.O.B., Extra Grade, Conventional, and Edible Whey Protein Concentrate

Price Range - 34% Protein; \$/LB:	.9200 - 1.1900
Mostly Range - 34% Protein; \$/LB:	.9450 - 1.0850

Information for the period March 16 - 20, 2020, issued weekly

Published by:

Dairy Market News - Madison, WI

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Sincerely,



Joby Rumiano

Administration Manager

Rumiano Cheese Company

Organic Cheese

“Global Organic Cheese Market Analysis Trends, Applications, Analysis, Growth, and Forecast to 2027” is a recent report generated by MarketResearch.biz, which offers in-depth insights, revenue details, and other vital information regarding the global organic cheese market, and the various trends, drivers, restraints, opportunities, and threats in the target market till 2027. The report offers insightful and detailed information regarding the various key players operating in the market, their financials, supply chain trends, technological innovations, key developments, apart from future strategies, acquisitions & mergers, and market footprint. Global organic cheese market report has been segmented on the basis of product type, form, distribution and region.

This report is based on synthesis, analysis, and interpretation of information gathered regarding the target market from various sources. Our researchers have analyzed the information and data and gained insights using a mix of primary and secondary research efforts with the primary objective to provide a holistic view of the market. In addition, an in-house study has been made of the global economic conditions and other economic indicators and factors to assess their respective impact on the market historically, as well as the current impact in order to make informed forecasts about the scenarios in future.

Overview:

Organic cheese is a type of cheese made of organic milk, which is obtained from cows that are fed with organic food. Global organic cheese market is estimated to register substantial growth, owing to increasing demand for milk-based products.

Market Dynamics:

Global organic cheese market is expected to register significant growth, owing to increasing demand for dairy, and milk-based products. Cheese is enriched with various nutrient values such as vitamins and calcium, that are essential in daily nutrient needs. In addition, increasing consumption of cheese, owing to rising inclination towards healthy diet is expected to generate demand for organic cheese, which in turn will provide an upward growth of the target market. In addition, availability of variety of cheese in terms of taste, flavour, and sizes in the market expected to augment growth of the target market. Extensive growth of food and beverages industry, and increasing application in a variety of cuisines are some factors expected to drive growth of the global organic cheese market. Cheese offers various health benefits such as weight gain, and strengthening of bones, which is estimated to generate demand for cheese, and expected to propel growth of the global organic cheese market.

However, cost of organic cheese is high, as compared to other cheese, which can limit growth of the target market to a certain extent. In addition, organic cheese does not contain any kind of preservatives, which limits the shelf life of the product, which can hamper growth of the global organic cheese market over the forecast period.

Regional Insights:

Market in Europe is expected to account for significant share of market, owing to increasing awareness regarding healthy lifestyle, and increasing consumption of organic cheese which are factors expected to fuel growth of the target market. Market in Asia Pacific is expected to register substantial growth, owing to increasing disposable income, strong presence of food processing industry, coupled with shift in lifestyle of consumers in the region. Increasing consumption of cross-cultural cuisines is expected to augment growth of the target market in the region. Markets in Latin America and Middle East and Africa are expected to witness moderate growth over the forecast period.

Segmentation and Key Players Operating in Global Organic Cheese Market:

Segmentation by product type:

- Mozzarella
- Parmesan
- Feta
- Cheddar

Segmentation by form:

- Blocks and Cubes
- Spreads
- Slices
- Others

Segmentation by distribution channel:

- Speciality Stores
- Modern Trade
- Convenience Stores
- Traditional Grocery Stores
- Online Store

Segmentation by region:

- North America
- Europe
- Asia Pacific
- Latin America
- Middle East and Africa

Name	Company Name
Organic Cheese Buds-Cheddar	Butter Buds Food Ingredients
Cheese (Parmesan) Type Flavor, Natural (Organic)	A.M. Todd Botanical Therapeutics
Cheese (Parmesan) Type Flavor, Natural (Organic)	A.M. Todd Botanical Therapeutics
Blue Cheese Type Flavor, Natural (Organic NOP)	A.M. Todd Botanical Therapeutics
Cheese (Sharp Cheddar) Type Flavor, Natural (Organic)	A.M. Todd Botanical Therapeutics
Cheese (Parmesan S.D.) Concentrate, Natural (Organic)	A.M. Todd Botanical Therapeutics
Melted Brie with Fruit d'Or organic berries	Fruit d'Or
Marzyme® 55PF Organic	Dupont Nutrition & Health
Organic Cumin	Organic Spices, Inc.
Isobutyric Acid, Natural (1189)	Advanced Biotech
Organic Oryz-O-Lait™	Axiom Foods Inc.
Beta-Carotene 20% Powder (320,000 iu/g)	Penta Manufacturing Company
Sorbic Acid	Foodchem International Corporation
Organic Curry Powder, Salt and Sugar Free	Organic Spices, Inc.
2,3-Butanedione	Qingdao Free Trade Zone United
5,6,7,8-Tetrahydroquinoxaline	Penta Manufacturing Company
5,6,7,8-Tetrahydroquinoxaline Natural	Penta Manufacturing Company
Delta-Dodecalactone	Hefei TNJ Chemical Industry Co., Ltd.
Methyl Thiobutyrate	Qingdao Free Trade Zone United
Wasabi Type Flavor, Natural (Organic Compliant)	A.M. Todd Botanical Therapeutics
Wasabi Type Flavor, Natural (Organic NOP) (02-)	A.M. Todd Botanical Therapeutics
Delta-Dodecalactone	Penta Manufacturing Company
Natural Orange Color (1955), Organic Compliant	American Color Research Center
Cumin Seed CO2-TO Extract (Organic) - 155.002	FLAVEX Naturextrakte GmbH
Chocolanté Milk Organic	Puratos
VITACEL® Bamboo Fiber	J. Rettenmaier & Söhne GmbH & Co. KG
Chocolanté Milk Organic Fairtrade	Puratos
GRINDSTED® LBG-Organic	Dupont Nutrition & Health
Benzyl Benzoate	Qingdao Free Trade Zone United
Methional	Penta Manufacturing Company
Chocolanté Dark Organic Fairtrade	Puratos
5,6,7,8 Tetrahydroquinoxaline (4033)	Advanced Biotech
Lysozyme	Specialty Enzymes and Biotechnologies Co.
Sorbic Acid	APAC Chemical Corporation
Chocolanté Dark Organic Chips 1M	Puratos

Lactic Acid	Shanghai Yancui Import and Export Corporation
Buttermilk Type Flavor, Natural (Organic NOP)	A.M. Todd Botanical Therapeutics
3-Methylthiopropanol	Qingdao Free Trade Zone United
Butyl Butyryl Lactate Natural (1027)	Advanced Biotech
Delta Dodecalactone	Qingdao Free Trade Zone United
Isovaleric Acid Natural (1121)	Advanced Biotech
Keystone® 9200	Agropur Ingredients
UC-II®	InterHealth Nutraceuticals
Catalase	Specialty Enzymes and Biotechnologies Co.
Organic Lavender	Organic Spices, Inc.
Potassium Sorbate	APAC Chemical Corporation
Smoke Type Flavor, Natural (Organic Compliant)	A.M. Todd Botanical Therapeutics
VITACEL® Cottonseed Fiber	J. Rettenmaier & Söhne GmbH & Co. KG
Butyl Butyryl Lactate Synthetic (2257)	Advanced Biotech
Jerzee® Organic 50 Palm	SensoryEffects Flavor Company
Organic Whey Protein Concentrate 80%	The Milky Whey, Inc.
Butyl Acetate	Qingdao Free Trade Zone United
Organic Whey Powder	The Milky Whey, Inc.
Turmeric Oleoresin	ColorMaker Inc.
Pasteurized Cream 40%	Vitalus Nutrition Inc.
Organic Dried Tomatoes	Culinary Farms
LYSOLAC	FORDRAS SA
Bakigen® 1111 Dough Conditioner (L-Cysteine)	Agropur Ingredients
High Protein Soy Powder - Dairy & Meat	Pacific Soybean & Grain
DariGen® 3000	Agropur Ingredients
Lactobacillus Casei	Vesta Ingredients, Inc.
NisinPro Nisin	Chihon Biotechnology Co., Ltd.
Organic Creamed Coconut	Connecticut Coconut Company
Darigen® 9004	Agropur Ingredients
Cornerstone® 112	Agropur Ingredients
Cornerstone® 225	Agropur Ingredients
Ecopol-25H	Economy Polymers & Chemicals
Ecopol-35H200	Economy Polymers & Chemicals
Ecopol-1k	Economy Polymers & Chemicals
Ecopol-5k	Economy Polymers & Chemicals
Ecopol - 7K	Economy Polymers & Chemicals

Ecopol - 6K	Economy Polymers & Chemicals
Ecopol-35H	Economy Polymers & Chemicals
Ecopol-300FG	Economy Polymers & Chemicals
Ecopol-5K200	Economy Polymers & Chemicals
Ecopol-50H-200	Economy Polymers & Chemicals
Darigen® 6251 Whole Milk Replacer	Agropur Ingredients
Darigen® 6141 Whole Milk Extender	Agropur Ingredients
Coconut Cream	Connecticut Coconut Company
Butyl Acetate Natural, ≥98%, FG	Sigma-Aldrich
Calcium Citrate	Zhejiang Wecan Biotechnology Co., Ltd.
Organic Coconut Milk 17% FMC	Connecticut Coconut Company
Turmeric Extract, Natural (Organic Compliant)	A.M. Todd Botanical Therapeutics
Cornerstone® 180	Agropur Ingredients
Sweet Whey Powder (20021)	Dutch Organic International Trade
Turmeric Extract, Natural (Organic NOP/EU)	A.M. Todd Botanical Therapeutics
Mag-Nifique Salt Away Powder (Natural Flavor)	Wixon, Inc.
Mag-Nifique Salt Away Liquid (Natural Flavor) 1	Wixon, Inc.
Organic whole dried cranberries	Fruit d'Or
Gely Guar	Gelymar
Sorbic Acid (684174)	Univar Solutions
Organic Whole Milk Powder	The Milky Whey, Inc.
Organic Nonfat Dry Milk	The Milky Whey, Inc.
Tri Potassium Citrate Monohydrate FCC/USP/EP	Gadot Biochemical Industries Ltd
Organic Salted Butter	The Milky Whey, Inc.
Soy Supreme Fiber Reduced	SunOpta Grains and Foods Group
SOY SUPREME BASIC	SunOpta Grains and Foods Group
SOY SUPREME LIGHT	SunOpta Grains and Foods Group
Benesoy™ Soymilk Powder, Conventional (1385 Devansoy	
Benesoy™ Liquid Soymilk (High Protein / Low Fa Devansoy	
BENESOY™ LIQUID SOYMILK, CONVENTIONAL (1 Devansoy	
Glucono-delta-Lactone	Jungbunzlauer International AG

Description

Organic Cheese Buds-Cheddar is a concentrated dairy flavor made from certified-organic milk, and can be used in bakery goods or desserts. The taste can be described as having medium cheddar cheese (Parmesan) Type Flavor, Natural (Organic NOP) is a colorless to pale yellow liquid organic flavor. Cheese (Parmesan) Type Flavor, Natural (Organic NOP) provides the characteristic cheddar cheese (Parmesan) Type Flavor, Natural (Organic NOP) is a pale yellow to yellow translucent liquid organic flavor. Cheese (Parmesan) Type Flavor, Natural (Organic NOP) provides the characteristic blue cheese Type Flavor, Natural (Organic NOP) (04-496-03) is a pale yellow to yellow liquid organic flavor. Blue Cheese Type Flavor, Natural (Organic NOP) provides an oil soluble blue cheese (Sharp Cheddar) Type Flavor, Natural (Organic NOP) is a pale to dark yellow liquid organic flavor. Cheese (Sharp Cheddar) Type Flavor, Natural (Organic NOP) provides the characteristic cheddar cheese (Parmesan S.D.) Concentrate, Natural (Organic - Made With) (Dry) is an organic white to cream colored powder concentrate. Cheese (Parmesan S.D.) Concentrate, Natural (Organic) Malted Brie with Fruit d'Or organic berries is made with brie cheese, maple syrup, organic whole dried cranberries or whole organic mixed berries and pine nuts. This recipe can be do Marzyme® 55PF Organic is a non-GMO, non-animal, organic, liquid microbial coagulant that ensures consistent milk clotting for high quality cheese production. This product is suitable for Organic Cumin is an organic spice that originates from the Egyptian plant, Cuminum cyminum. This product appears as a brownish green to yellow seeds with ridge. It has an earthy, pungent, slightly isobutyric acid, Natural (1189) is a natural, organic, colorless to pale yellow liquid with a cheese-type odor. This product is slightly soluble in water, and soluble in most organic solvents. Organic Oryz-O-Lait™ is a whole grain rice milk that appears as an off white to beige powder with a bland sweet flavor. This product is used as a milk substitute and binder when cooking. Beta-Carotene 20% Powder (320,000 iu/g) is a yellow-orange solution in organic solvents and fatty oils. It is used in butter, cheese, ice cream, vegetable oil, soups, gelatin desserts, fruit. Sorbic Acid is a natural organic compound used as a food preservative. It is a colorless solid that is slightly soluble in water and sublimates readily. Sorbic acid is widely used in cheese and other dairy products. Organic Curry Powder, Salt and Sugar Free is an organic spice. This product appears as a bright yellow-orange powder. It has a curry-like aroma with an earthy, slightly bitter and peppery taste. 2,4-Butanedione is a yellow or pale green liquid that is soluble in water and organic solvents such as ethanol. With an odor and flavor reminiscent of mild cheese, fat, butter, and cream. 5,6,7,8-Tetrahydroquinoxaline is a pale yellow to orange liquid with a cheese, nutty odor. It is insoluble in water and soluble in most organic solvents. This product is used as an artificial flavor. 5,6,7,8-Tetrahydroquinoxaline Natural is a pale yellow to orange liquid with a cheese, nutty odor. It is insoluble in water and soluble in most organic solvents. This product is used as an artificial flavor. Delta-Dodecalactone is a colorless or yellowish liquid that is insoluble in water, but easily soluble in alcohol organic solvents. It is used as a food additive for various fruity flavors in confectionery. Methyl Thiobutyrate is a clear to yellow liquid that is soluble in an organic solvent such as alcohol, and insoluble in water. With an odor reminiscent of sulfide, cheese and tomato, this product is used as a flavoring agent. Wasabi Type Flavor, Natural (Organic Compliant) (02-070-05) is a light yellow liquid with a characteristic strong, spicy, horseradish flavor of wasabi. Wasabi Type Flavor, Natural (Organic NOP) (02-070-02) is a light yellow liquid with spicy, horseradish-like sensory properties characteristic of wasabi. This product is the organic version of wasabi. Delta-Dodecalactone is a colorless to pale yellow liquid with a coconut, fruity odor. This product is insoluble in water, but soluble in alcohol organic solvents. It is used as a flavoring agent. Natural Orange Color (1955), Organic Compliant appears as a deep orange liquid, with a final color appearance of yellowish to deep orange depending on the use levels. This product is used as a colorant. Cumin Seed CO2-TO Extract (Organic) is a yellow-brown oil. It is used as a spice in products like cheese, sausages, soups, stew, in fillings and in liqueurs, It is also used in medicine as a natural preservative. Chocolanté Milk Organic is an organic milk chocolate with pleasant fruity cocoa notes. This product can be used in a number of applications including: bagels, cookies, brownies, cheese, etc. VITACEL® Bamboo Fiber is an organic fiber concentrate that is inert, non-caloric, and tasteless. It is most often used in fruit juices, beverages, spices, tablets, bakery goods, pasta, fragrances, etc. Chocolanté Milk Organic Fairtrade is an organic fairtrade milk chocolate with pleasant fruity cocoa notes. This product can be used in a number of applications including: bagels, cookies, etc. GRINDSTED® LBG-Organic is an organic locust bean gum with a neutral taste and odor. Locust bean gum is an all-natural vegetable gum extract from the seeds of the Carob tree. It creates a thick, creamy texture. Benzyl Benzoate is a clear liquid that is soluble in an organic solvent such as alcohol, and insoluble in water. With a sweet flowery and fruity odor, this product finds application in food and fragrance. Methional is an organic compound that is a colorless to pale yellow liquid, is insoluble in water, and has a meaty odor. It carries the array of tomato and potato flavoring characteristic of these vegetables. Chocolanté Dark Organic Fairtrade is a dark organic fairtrade chocolate chip with a sweet cocoa taste and pleasant fruity notes. This product can be used in a variety of applications in confectionery. 5,6,7,8 Tetrahydroquinoxaline (4033) is a pale yellow to orange liquid with cheese and nutty odors. It is insoluble in water and soluble in most organic solvents. This product is used as an artificial flavor. Lysozyme is an antimicrobial enzyme found in many organisms. It can be used as a food preservative in cheese and wine. Sorbic Acid is an organic compound primarily used as a preservative. It inhibits the growth of mold, yeast and other microorganisms for shelf life stability. This product is often used in confectionery. Chocolanté Dark Organic Chips 1M are an organic dark chocolate chip with a sweet cocoa taste and pleasant fruity notes. With 1000 pieces per pound, this product can be used in a number of applications.

Lactic Acid is an acidulant that is a natural organic acid present in meat, beer, and milk. It is heat stable, nonvolatile, and has a smooth, milk acid taste. This product can be used as a flavor.

Buttermilk Type Flavor, Natural (Organic NOP) is a pale yellow liquid flavor. Buttermilk Type Flavor, Natural (Organic NOP) imparts a creamy and slightly sweet buttery note to its dishes.

3-Methylthiopropanol is a clear to pale yellow liquid that is soluble in an organic solvent such as alcohol, and insoluble in water. With an odor reminiscent of sulfide, onion, garlic, vegetable.

Butyl Butyryl Lactate Natural (1027) is a colorless to pale yellow liquid with buttery, mild cheese and milk odors. It is insoluble in water and soluble in most organic solvents. This product is used in the production of cheese.

Delta Dodecalactone is a clear to pale yellow liquid that is soluble in organic solvents such as alcohol, and insoluble in water. With an odor reminiscent of buttery peach and milky nut, it is used in the production of cheese.

Isovaleric Acid Natural (1121) appears as a colorless to pale yellow liquid with a rancid cheese like odor. This product is insoluble in water and soluble in most organic solvents. This product is used in the production of cheese.

Keystone® 9200 is an all-natural stabilizer system for frozen desserts and cultured products. It controls mix separation in ice cream and works well from low-fat to premium. It prevents mix separation.

UC-II is a standardized, natural collagen concentrate containing 25% undenatured type II collagen in a fine powder form for use in food and beverage products. It is used to improve joint health.

Catalase is a common enzyme found in many living organisms. It breaks down hydrogen peroxide into water and oxygen. This product is used in the production of cheese.

Organic Lavender is an organic spice from the plant, *Lavandula angustifolia*, which originates in Albania. This product appears as a blueish gray flower bud. It has a floral aroma and has been used in the production of cheese.

Potassium Sorbate is the potassium salt of sorbic acid, an organic compound. Used primarily as a preservative, it inhibits the growth of mold, yeast, and other microorganisms for shelf life.

Smoke Type Flavor, Natural (Organic Compliant) (04-289-02) is a pale yellow to colorless liquid with sensory properties characteristic of smoke. The product is used as a flavoring agent.

VITACEL® Cottonseed Fiber is an organic fiber concentrate that is inert, non-caloric, and tasteless. It is primarily used in baked goods, spices, pasta, cheeses, extruded products, and water-soluble products.

Butyl Butyryl Lactate Synthetic (2257) is a colorless to pale yellow liquid that is used as an artificial flavoring substance. This product has a milk, mild cheese and buttery scent. Butyl Butyryl Lactate Synthetic (2257) is used in the production of cheese.

Jerzee® Organic 50 Palm is a trans-fat free, dairy based organic creamer. It is based on organic palm, skim milk solids, rice syrup solids, sugar, and lecithin. This product has excellent creaming properties.

Organic Whey Protein Concentrate 80% is the product of Ultrafiltration processing of the liquid whey from cheese manufacturing. The concentrate is Spray Dried to form a consistent powder.

Butyl Acetate is a clear liquid that is soluble in an organic solvent such as alcohol, and insoluble in water. With the odor of a sweet banana, this product finds application in foods requiring a banana flavor.

Organic Whey Powder is a dry, sweet powder obtained by drying fresh whey which has been pasteurized and to which nothing has been added as a preservative. It is off-white to cream colored.

Turmeric Oleoresin is the organic extract of Turmeric (curcumin). This product is yellow to dark reddish brown in color, and protects food from sunlight. Turmeric Oleoresin is used for coloring and flavoring.

Pasteurized Cream 40% is a superior finished product that is manufactured from fresh milk of bovine origin using a centrifugal separation process. This product has a clean creamy taste.

Organic Dried Tomatoes are prepared from fresh, sound, sun-ripened Roma type tomatoes washed with microbiologically controlled water, and mechanically dried in controlled conditions.

LYSOLAC is a preservative that is used as a highly effective preservative in preventing food spoilage. It is a white, odorless, microcrystalline powder, with a sweet, unnoticeable taste. It is used in the production of cheese.

Bakigen® 1111 is a functional blend of dairy powder and L-cysteine for use in bakery products such as pizza dough and tortillas. Bakigen® dough conditioners ensure that your tortillas are soft and pliable.

High Protein Soy Powder - Dairy & Meat is a unique high protein soy product which has the functionality of traditional soy isolates, yet a superior flavor profile. It is made from Non-GMO soybeans.

DariGen® 3000 is a line of complete bases designed to produce premium soups. Bases are available in cream, chicken, seafood, beef, as well as custom flavors.

Lactobacillus casei (L. casei) is found naturally in the human mouth and intestines, this acid-resistant strain aids in the blockage of infections and disease. During digestion, it produces lactic acid.

NisinPro Nisin is a natural antimicrobial agent used as a preservative in heat processed and low pH foods. This product is effective at controlling a wide range of gram-positive organisms.

Organic Creamed Coconut is creamy white and has a smooth paste consistency. This product is made from unsweetened desiccated coconut finely processed to semi-solid or shortening.

Darigen® 9004 is a balanced functional dairy-based ingredient developed for reconstituted yogurt beverages in the institutional food service industry. It provides identical fat, protein, and solids.

Cornerstone® 112 is a 20% protein-based functional dairy ingredient developed to replace skim milk powder in premium chocolate and coatings. This product has a smooth spherical appearance.

Cornerstone® 225 is a 19% protein-based functional dairy ingredient developed for premium ice cream, soft-serve mixes, milkshake mixes, novelties and other frozen dairy applications.

Ecopol-25H is an organic guar gum food additive that has a viscosity level of 2500-30000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol-25H is used in the production of cheese.

Ecopol-35H200 is an organic guar gum food additive that has a viscosity level of 3000-4000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol-35H200 is used in the production of cheese.

Ecopol-1K is an organic guar gum food additive that has a viscosity level of 1000-1500cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol-1K is used in the production of cheese.

Ecopol-5k is an organic guar gum food additive that has a viscosity level of 5000-6000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol-5k is used in the production of cheese.

Ecopol-7K is an organic guar gum food additive that has a viscosity level of 6500-7500cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol-7K is used in the production of cheese.

Ecopol - 6K is an organic guar gum food additive that has a viscosity level of 5500-6500cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol Ecopol-35H is an organic guar gum food additive that has a viscosity level of 3000-4000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol Ecopol-300FG is an organic guar gum food additive that has a viscosity level of 550cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Ecopol - 3C Ecopol-5K200 is an organic guar gum food additive that has a viscosity level of 5000-6000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Eco Ecopol-50H-200 is an organic guar gum food additive that has a viscosity level of 5000-6000cps at 1%. It has unique properties as a thickening and binding agent. Among other uses, Er Darigen® 6251 is a balanced dairy protein ingredient developed to replace whole milk powder (full cream) for applications such as reconstituted milk and food formulations where wh Darigen® 6141 is an economical whole milk base 26% fat dairy solid extender in fluid milk applications.

Coconut Cream is a pure natural extract of fresh, mature coconut meat at 24% fat content combined with natural stabilizers. The process of production used preserves the freshness, Butyl Acetate Natural, ≥98%, FG, product number W217417, also known as butyl ethanoate, is an organic compound found in many types fruit, which imparts characteristic flavors an Calcium Citrate is a white crystalline powder that is odorless and slightly hygroscopic. It is very difficult to dissolve in water. This product can be used as chelating agents, buffers, orga Organic Coconut Milk 17% FMC is the pure and natural extract of fresh, mature coconut meat. This product contains 17% fat combined with natural stabilizers. It is a smooth-flowing l Turmeric Extract, Natural (Organic Compliant) is a yellowish-brown to dark yellowish-brown liquid extract of turmeric. Turmeric Extract, Natural (Organic Compliant) provides yellow Cornerstone® 180 is a 17% protein-based functional dairy ingredient developed for premium ice cream, soft-serve mixes, milkshake mixes, novelties and other frozen dairy applicatio Sweet Whey Powder (20021) is an organic yellowish powder with the characteristic that is free from any off flavor or aroma. Its country of origin is Germany and is an acceptable fooo Turmeric Extract, Natural (Organic NOP/EU) is a yellowish-brown to dark yellowish-brown liquid extract of turmeric. Turmeric Extract, Natural (Organic NOP/EU) provides yellow colo Mag-Nifique Salt Away Powder is a light tan to tan powder containing no allergens. The non flavor ingredient for this product is maltodextrin. It reduces the perception of saltiness. M Mag-Nifique Salt Away Liquid is a Clear yellow to brownish liquid containing no allergens. The non flavor ingredients in this product are propylene glycol and water. It reduces the perc Organic whole dried cranberries are processed from sound and matures cranberries. They are infused in sucrose solution. Then the fruits are dried until the moisture level required an Gely Guar is guar gum, a natural polysaccharide of high molecular weight that is obtained from the endosperm of the seed of *Cyamopsis tetragonolobus*, a plant in the Leguminosea l Sorbic Acid, an unsaturated fatty acid, has inhibitory activity against a wide spectrum of yeast, molds, and bacteria, including most food borne pathogens. Its inhibitory activity depend Organic Whole Milk Powder is a dried powder obtained by removing water from pasteurized, organic whole milk. It consists of 23% (+/- 1%) protein, 28.5% fat, 6.0% ash, and 3.8% mc Organic Nonfat Dry milk is the powder resulting from the removal of the fat and water from fresh milk. It contains the lactose, milk proteins and milk minerals in the same relative prc Tri Potassium Citrate Monohydrate FCC/USP/EP/BP is a white crystalline product that is practically odorless and has a saline taste. It can be used to replace Tri Sodium Citrate, whene Organic Salted Butter is a Grade AA sweet cream and lightly salted butter that is manufactured to conform to all requirements for the USDA and FDA. It is composed of 80.0 - 80.8% b Soy Supreme Fiber Reduced is a soymilk powder with a minimal soy taste that can be used as a replacement for dairy milk. It is a very soluble protein and is great for beverage applica Soy Supreme Basic can replace dairy milk due to its ability to bind water and fat, as well as it high fiber content and minimal soy flavor. This product has a standard plate count (cfu/g) Soy Supreme Light is a soymilk powder with a minimal soy flavor. It is a very soluble protein that can be used to replace dairy milk in low fat beverage applications, can can reduce "S.1 Benesoy™ Soymilk Powder, Conventional (1385) is a soymilk powder with identity preserved soybeans where no additives or preservatives are used. All Benesoy ingredients are ident Benesoy™ Liquid Soymilk (High Protein / Low Fat), Conventional (2191) is a high protein/low fat product with identity preserved soybeans where no additives or preservatives are use Benesoy™ Liquid Soymilk, Conventional (1391) is a high protein/low fat product with identity preserved soybeans where no additives or preservatives are used. All Benesoy ingredient Glucono-delta-Lactone is a neutral cyclic ester of gluconic acid. It's unique properties make GdL a preferred acidifier in cheese, tofu, sausages, shrimps, sauces, dressings and preparec

Name	Company Name
Organic Whey Powder	The Milky Whey, Inc.
Organic Whey Protein Concentrate 80%	The Milky Whey, Inc.
DAIRY SUPREME ORGANIC WHEY POWDER	SunOpta Grains and Foods Group
Organic Grass Fed Whey Protein Concentrate 80%	Rumiano Cheese Company
SUNOPTA™ DAIRY SUPREME ORGANIC REDUCE	SunOpta Grains and Foods Group
Avonlac® 182 Organic	Glanbia Nutritionals
Organic Oryzatein® 80	Axiom Foods Inc.
Sweet Whey Powder (20021)	Dutch Organic International Trade
Organic Oryzatein® Silk 70	Axiom Foods Inc.
Organic Oryzatein® Silk 90	Axiom Foods Inc.
Organic Oryzatein® Silk 80	Axiom Foods Inc.
Organic Oryzatein® Ultra 80	Axiom Foods Inc.
Organic Oryzatein® 70	Axiom Foods Inc.
Oryzatein® 80	Axiom Foods Inc.
Oryzatein® 70	Axiom Foods Inc.
Oryzatein® Silk 80	Axiom Foods Inc.
Keystone® 9200	Agropur Ingredients
Cornerstone® 112	Agropur Ingredients
Whey Protein	Zhejiang Wecan Biotechnology Co., Ltd.
Cornerstone® 225	Agropur Ingredients
Cornerstone® 180	Agropur Ingredients

Description

Organic Whey Powder is a dry, sweet powder obtained by drying fresh whey which has been pasteurized and to which nothing has been added as a preservative. Organic Whey Protein Concentrate 80% is the product of Ultrafiltration processing of the liquid whey from cheese manufacturing. The concentrate is Spent Dairy Supreme Organic Whey Powder has a uniform color, is free flowing, and free of lumps that do not break up under slight pressure. This product has a uniform color and free of lumps that do not break up under slight pressure. Organic Grass Fed Whey Protein Concentrate 80% is a mixture of proteins isolated from organic whey by Ultra Filtration process. It is commonly marketed as SunOpta™ Dairy Supreme Organic Reduced Minerals Whey Powder is a free flowing powder with a uniform color and free of lumps that do not break up under slight pressure. Avonlac® 182 Organic is an 80% whey protein concentrate delivering an excellent source of whey protein to various food and beverage applications. It is a free flowing powder with a uniform color and free of lumps that do not break up under slight pressure. Organic Oryzatein® 80 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Sweet Whey Powder (20021) is an organic yellowish powder with the characteristic that is free from any off flavor or aroma. Its country of origin is Germany. Organic Oryzatein® Silk 70 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland flavor. This product is free from any off flavor or aroma. Organic Oryzatein® Silk 90 is a whole grain brown rice protein isolate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Organic Oryzatein® Silk 80 is a whole grain rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Organic Oryzatein® Ultra 80 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Organic Oryzatein® 70 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Oryzatein® 80 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Oryzatein® 70 is a whole grain brown rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is free from any off flavor or aroma. Oryzatein® Silk 80 is a whole grain rice protein concentrate that appears as a light beige to beige colored powder with a bland taste. This product is used in various food and beverage applications. Keystone® 9200 is an all-natural stabilizer system for frozen desserts and cultured products. It controls mix separation in ice cream and works well from 0°F to 100°F. Cornerstone® 112 is a 20% protein-based functional dairy ingredient developed to replace skim milk powder in premium chocolate and coatings. This product is free from any off flavor or aroma. Whey Protein is a milky white translucent yellow-green liquid or solid with a little milk fragrance. This product contains all the essential amino acids the body needs. Cornerstone® 225 is a 19% protein-based functional dairy ingredient developed for premium ice cream, soft-serve mixes, milkshake mixes, novelties and other dairy-based products. Cornerstone® 180 is a 17% protein-based functional dairy ingredient developed for premium ice cream, soft-serve mixes, milkshake mixes, novelties and other dairy-based products.