

**Formal Recommendation by the
National Organic Standards Board (NOSB)
to the National Organic Program (NOP)**

Date: October 28, 2010

Subject: Sunset Review of Sulfur Dioxide as listed on §205.605(b), Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as “organic” or “made with organic (specified ingredients or food group(s)).”

Chair: Daniel G. Giacomini

The NOSB hereby recommends to the NOP the following:

Rulemaking Action X
Guidance Statement
Other

Statement of the Recommendation (Including Recount of Vote):

Sulfur dioxide is listed on 205.605(b) with the annotation “for use only in wine labeled ‘made with organic grapes,’ provided that total sulfite concentration does not exceed 100 ppm.” This substance was scheduled to sunset off the National List in 2012, was reviewed by the NOSB, and a motion was made for the re-listing of this substance at the October 2010 meeting.

Rationale Supporting Recommendation (including consistency with OFPA and NOP):

The Handling Committee’s recommendation covering this material is attached. There were no public written or verbal comments opposing the committee’s recommendation, and the material was recommended for relisting by the full NOSB as shown below.

NOSB Vote:

Moved: Joe Dickson		Second: Steve DeMuri		
Yes: 14	No: 0	Abstain: 0	Absent: 0	Recusal: 0

**National Organic Standards Board
Handling Committee
Sunset Recommendation – 2012
Sulfur Dioxide**

September 7, 2010

List: 205.605 Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as “organic” or “made with organic (specified ingredients or food group(s)).”

(b) Synthetics allowed

Sulfur dioxide—for use only in wine labeled “made with organic grapes,”
Provided that total sulfite concentration does not exceed 100 ppm.

Committee Summary

Sulfur dioxide is an preservative used for preventing the oxidization of wine. It has been used for centuries as part of the traditional winemaking process. Sulfur dioxide is produced naturally by the burning of elemental sulfur. The original technical review, and the NOSB which reviewed the original petition found that the traditional use of sulfur dioxide in wine would be permissible only in wines labeled “made with organic grapes,” and not in wines labeled “organic.”

Review of the original recommendation, historical documents, and public comments does not reveal unacceptable risks to the environment, human, or animal health as a result of the use or manufacture of this material. There is no new information contradicting the original recommendation which was the basis for the previous NOSB decision to list this material.

The committee is aware that that a petition has been submitted to alter the annotation for sulfur dioxide. This petition is currently in the NOP process and will not be voted on at the October 2010 NOSB meeting. We intend to review the petition in due course.

Committee Recommendation(s)

The handling committee recommends the renewal of the following substances in this use category as published in the final rule:

Sulfur dioxide—for use only in wine labeled “made with organic grapes,” Provided that total sulfite concentration does not exceed 100 ppm.

Committee Vote

Motion: Joe Dickson Second: Steve DeMuri
Yes: 6 No: 0 Abstain: 0 Absent: 1