



Oh, Oh Organic

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Good Day All - *Please tell me if you want off this list - happy to reduce stress derived from email!*

### **TODAYS NEWS:**

**1 – What are the regulations for front label “organic” or “made with org.” claims?**

**2 – Highlight: Certified Organic Quinoa Flakes**

**3 – Tip #12 for buying organic ingredients – do you export?**

### **1 – What are the rules for front label “organic” or “made with organic” cosmetic claims?**

There are two primary rules to keep in mind:

**1 - Truth in Labeling:** if you say you have organic ingredients they need to be “organic” per the USDA – National Organic Program regulation. That is “truthful”. Do you have USDA-NOP certificates for each claimed ingredient? Are they valid? While some people may not agree that “organic” production is important, it is a law – one with punitive penalties attached. Compliance = good. Penalties = bad. Bosses don’t like paying penalties.

**2 - The California Organic Products Act of 2003 – you must have a **minimum of 70% organic content by VOLUME** (liquid) or **WEIGHT** (dry) in a product to sell it at retail in California.** This does not mean, for example, that you can put an “organic” extract in and call it organic – because the extract is probably only about 16% organic content. Plus, you need to make sure that the extract itself, not just the herb, is certified. So – can you total your volume of org. content and verify that it meets the 70% mark? Oddly, many oils may not be counted at their full 100% - because of the way the organic regulations are written. Make sure you know the rules! I have copies of the State regulation available via email if you contact me.

**3 – (I know I said 2 . . .)** If you sell or manufacture product that makes a front label “organic” claim in California, you are **required to register with the Calif. Dept. of Health Services Organic Program**. Find the form at: <http://www.dhs.ca.gov/fdb/HTML/Food/organreq.htm>.

### **2 – Highlight: Feeling Flakey anyone? NEW INGREDIENT!!!!**

One of my biggest challenges has been finding an organic grain product that has a microbial profile that is reasonably acceptable to a GMP lab – finally! Certified organic quinoa can have a Total Plate Count of 200 – 500. I have flakes that behave like colloidal oats and may work for something . . . you creative types! Let me know if you are interested.

Quinoa is an ancient grain from Bolivia and Peru that is gluten free so especially good for avoiding allergic reactions. These flakes appear to offer a soft yet effective exfoliating option. Samples available on request.

### **3 – Tip #12 for buying organic ingredients. Do you export?**

Both the EU and Japan have organic regulations similar, but slightly different than the USDA-NOP regulations. If you intend to export to the EU or Japan and use organic claims, you need to ensure that you have organic ingredients that are certified to the standards of these countries. This may require special certificates or affidavits. Ask your vendor for these documents before you design a product that may be exported!

Take care of the future now –

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