



Processor News

National List Changes to Pectin and Yeast May Affect Your Organic Products

On June 6, 2012 the USDA-NOP published this year's rules pertaining to the 2012 Sunset Review of substances on the National List of Allowed and Prohibited Substances. Each year a subset of substances on the National List are reviewed by the NOSB and recommendations are forwarded to the Secretary of Agriculture.

This year there were changes to 3 substances that will affect MCS certified organic processors and which become effective on October 21, 2012. These substances are:

205.605(b) Pectin (low-methoxy)
Will be removed from the National List

205.606 Pectin (high-methoxy)
Will be changed to:
Pectin (non-amidated forms only).

205.605(a) Yeast
[nonsynthetic growth on petrochemical substrate and sulfite waste liquor is prohibited (Autolysate; Bakers; Brewers: Nutritional; and Smoked – nonsynthetic smoke flavoring process must be documented.)]
Will be changed to:
Yeast [When used as food or a fermentation agent in products labeled as "organic," yeast must be organic if its end use is for human consumption; non-organic yeast may be used when organic yeast is not commercially available. Growth on petrochemical substrate and sulfite waste liquor is prohibited. For smoked yeast, nonsynthetic smoke flavoring process must be documented.]

Changes to the Status of Pectin

Pectins are classified based on their ratio of esterified to non-esterified galacturonic acid; high-ester pectin is referred to as high methoxy while low-ester pectins are referred to as low methoxy pectins. High methoxy pectin is used when there is a high amount of sugar in the product. Low methoxy pectin is used in conjunction with a calcium product when there is a low amount of sugar in the product.

Amidated pectin is a modified form of pectin where some of the galacturonic acid is converted using ammonia to carboxylic acid amide. Amidated pectins are low-methoxy pectins which have more sites available for calcium to be adsorbed and which are more tolerant to variations in the calcium concentrations used in a product. Non-amidated low-methoxy pectin requires a more exact concentration of calcium to pectin ratio.

Previously the National List recognized high methoxy pectin as an agricultural ingredient on 205.606 while it recognized low methoxy pectin as a synthetic on 205.605(b). This previous version of the rule thus allowed the synthetic amidated low methoxy pectin.

The current rule change doesn't mean you can't use a low-methoxy pectin - you just can't use the synthetic amidated form.

We have talked with the supplier of the most commonly used form of low-methoxy pectin by our processors and unfortunately found out that their current product is an amidated form of low-methoxy pectin.

Consequences of Changes to Pectin

FOR AN ORGANIC LABEL - As a result of this change you will be required to show that you have attempted to source an organic form of pectin before using any pectin. You may not use an amidated low-methoxy pectin. If you do find a source of organic pectin you will need to revise the ingredient statement on your label to indicate "... organic pectin ..." and have the label approved by MCS.

FOR A "Made With Organic ..." LABEL – you may use an amidated low-methoxy pectin but you must have new labels approved by MCS.

This change initially went into effect on June 27, 2012. However, the USDA-NOP has granted an extension until October 21, 2012 in order to allow for product reformulation. (*Cont'd on Pg 2*)



National List Changes to Pectin and Yeast

(Continued from Pg 1)

Consequences to Changes to Yeast

Yeast is now required to be “organic” if it is used in products intended for human consumption. You may still use a non-organic source of yeast but you must document that organic yeast is not commercially available. In addition, the old annotation still stands if using non-organic yeast, therefore you will need to have your source sign a “Verification of National List Annotation” form that says the yeast was not grown on petrochemical substrate or sulfite waste liquor and for smoked yeast that a non-synthetic smoke flavoring process is documented.

Questions concerning the National List changes can be directed to Kate Newkirk, Assoc. Director of Processing, (207) 568-4142, knewkirk@mofga.org.

Questions concerning reformulation of your products can be directed to Cheryl Wixson with Ag Services staff, cheryl@mofga.org.

