

FAIRFIELD FARM KITCHENS
We're passionate about food!

National Organic Standards Board
c/o Robert Pooler, Agricultural Marketing Specialist
USDA/AMS/TM/NOP, Room 2510-SO Ag Stop 0268
P.O. Box 96456
Washington, DC 20090-6456

April 23, 2007

Dear Mr. Pooler;

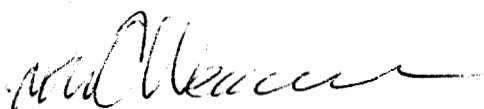
Please find enclosed two copies of our Petitions for Amending the National List of the USDA's National Organic Program (section 205.606) for inclusion of Marsala and Sherry cooking wines as a non-organic agricultural substance allowed in processing due to commercial unavailability of an organic version. Separate documentation is provided for each of the two ingredients.

Please use me as the contact person for this petition. My contact information:

John C. Weaver
Purchasing Manager
Fairfield Farm Kitchens
309 Battles St.
Brockton, MA 02301
508-584-9300 extension 301

Thank you for your consideration and assistance in processing this petition.

Regards,



John C. Weaver
Purchasing Manager

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**Petition of Nonorganic Agricultural Substances
to be Added to Section 205.606 of the National List**

Submitted by: Fairfield Farm Kitchens, 309 Battles St., Brockton, MA 02301
Document prepared by: John Weaver, Purchasing Manager

Item A

Fairfield Farm Kitchens, Brockton, Massachusetts, is the developer and marketer of certified organic entrees, soups, and sauces. We are requesting the following non-organic agricultural substances be added to Section 205.606 of the National List as commercially unavailable and allowed in or on processed products labeled as “organic.”

Item B

- 1) Substance’s chemical or material common name: Fortified Cooking Wine

Cooking Marsala Wine, denatured, no added sulfites produced by Gibson Wine Company. Sanger, California

- 2) Manufacturers of the product supplied to Fairfield Farm Kitchens:

Gibson Wine Co.
1720 Academy Ave.
Sanger, CA 93657
559-875-2505

- 3) The Marsala is an ingredient in organic entrees. The Marsala is a key flavor ingredient. These products were developed with the unique flavor characteristics provided by the Marsala wine.

Organic Classics Chicken Marsala
Organic Classics Meatloaf & Gravy with Vegetable Medley

- 4) Mode of Action:

Fortified cooking wines are used as a flavor ingredient.

- 5) Source of the ingredient and processing procedures

Grapes are crushed which consists of separating the berries and juice from the grape stems. The berries and juice are placed in a tank where they are allowed to form a cap. The tank is then drained and grapes are pressed which removes the juice from the skins and seeds. The skins and seeds are discarded and the juice is then placed in a tank. Yeast is added to the tank and allowed to ferment under fermentation to the desired sugar level. Grape spirits are then added to the wine to stop the fermentation. A centrifuge and filter then cleans

5) continued--

the sweet white wine. The sweet wine is then heated at a specific temperature and maintained for a specific length of time to produce Marsala wine. The wine is then chilled and filtered. Salt is added to the wine at 1.5% by volume. It then receives a bentonite treatment for heat stability, filtered, and made ready for shipping. No SO₂ is added during processing.

6) Summary of reviews

A commercial availability waiver has been granted by Quality Assurance International, NOFA-NY Organic Certification, and Baystate Organic Certifiers

7) EPA, FDA, or State regulatory authority registration—n/a

8) Chemical Abstract Service number—n/a

9) Physical properties and chemical mode of action

- a. Chemical interactions
- b. Toxicity and environmental persistence
- c. Environmental impacts
- d. Effects on human health
- e. Effects on soil organisms, crops, or livestock

Not applicable in this application for use as a food ingredient

10) Safety information

MSDS is not available from this manufacturer.

11) Commercial availability

See attachments showing sourcing efforts

12) Petition Justification Statement

At this time there are no sources of organic fortified cooking wines available in the quantity and form necessary for the production of our products. The products that contain the fortified wines were developed under the previous guidelines for the use of non-organic ingredients and were allowed under a waiver for commercial unavailability granted by our certifying agent. Once a reliable source of organic fortified cooking wines that meet or approximate the flavor characteristics of the non-organic products, we will switch to the organic version.

13) Confidential Business Information statement

There is no proprietary information contained in these documents.



GIBSON WINE COMPANY

PRODUCERS OF

PREMIUM TABLE AND DESSERT WINES • FRUIT AND BERRY WINES

1720 ACADEMY • SANGER, CALIFORNIA 93657 • (559) 875-2505 • FAX: (559) 875-4761

NATURAL CERTIFICATE FOR FAIRFIELD FARMS

The Marsala Cooking Wine supplied to Fairfield Farm Kitchens meets the NOP standards for use in products labeled as organic

Product has been produced without genetically engineered ingredients. Crops have not been grown in fields treated with sewer sludge. Product was processed without the use of ionizing radiation.

No sulfites were added during production.

Michael Zocchi
Gibson Wine Company



GIBSON WINE COMPANY

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PREMIUM TABLE AND DESSERT WINES • FRUIT AND BERRY WINES

1720 ACADEMY • SANGER, CALIFORNIA 93657 • (559) 876-2505 • FAX: (559) 876-4781

PRODUCT DATA SHEET CALIFORNIA MARSALA COOKING WINE

PHYSICAL PROPERTIES

Gibson Wine Company California Premium Cooking Marsala is an amber color, an alluring bouquet and full bodied taste.

The aroma and flavor are clean and characteristic of cooking Marsala.

Property	Specification
Color	Amber

CHEMICAL PROPERTIES

Property	Specification
Alcohol	17.0 - 18.5 % by volume
Sodium Chloride	1.5 - 2.0 %
Titratable Acidity	0.4 - 0.6 gr/100mL (As Tartaric Acid)
Specific Gravity	1.033 - 1.040
Volatile Acidity	<0.12 gr/100mL (As Acetic Acid)
Degrees Brix	8.5 to 10.0 Brix
Copper	<1.0 ppm
Iron	<10.0 ppm
Lead (heavy metals)	<0.3 ppm
Free Sulfur Dioxide	LOW SO2

BACTERIOLOGICAL PROPERTIES

Property	Specification
Extraneous Matter	None visible to the naked eye, free of sediment.
Microscopic	Negative for insect fragments



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NON BEVERAGE MARSALA

Alcohol	=	16.5-17.5%
Balling	=	5.5-6.5g/100ml
T/A	=	.30-.50g/100ml
Max VA	=	.20g/100ml
Max/Min FSO ₂	=	Low
Max/Min TSO ₂	=	<100
PH	=	3.3

NUTRITIONAL FACTS

Serving Size 2 tbsp (30ML)

Amount per serving

Calories	37
Total Fat:	0
Sodium	150mg
Total Carbohydrates	6g
Sugar	2g
Protein	0



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Marsala Cooking Wine

Per your request listed below is Gibson Wine Company's procedure in producing Marsala Cooking Wine

French Colombard and Thompson grapes are crushed which consists of separating the berries and juice from the grape stems. The berries and juice are placed in a tank where they are allowed to form a cap. The tank is then drained and grapes are pressed which removes the juice from the skins and seeds. The skins and seeds are discarded and the juice is then placed in a tank. Yeast is added to the tank and allowed to ferment under fermentation to the desired sugar level. Grape spirits are then added to the wine to stop the fermentation. Using a centrifuge and a filter then cleans up the sweet white wine. The sweet wine is then heated at a specific temperature and maintained for a specific length of time to produce Marsala Wine. The wine is then chilled and filtered. Salt is added to the wine at 1.5% by volume. It then receives a bentonite treatment for heat stability, filtered and made ready for shipping.

No SO₂ is added although there is a residual level that is bound from the grapes that come in from the member's vineyards. That level is at a very minimal level due to the processing and baking process to make Marsala Wine

Gibson Wine Company