

National Organic Standards Board Meeting, May 6-8, 2002, Austin, Texas

Processing Committee Final Recommendation: Gelatin

Introduction:

Gelatin is petitioned primarily for use as a processing aid used to clarify tea. It is also used as a fining agent in wine, and as a stabilizer, thickener, and texturizer for a range of products. It can be used as either a processing aid or ingredient.

Background:

Gelatin can be made from many different sources of collagen. It may be prepared in a way that is more like cooking or in ways that would render it synthetic. The TAP reviewers recommended that gelatin be added to the National List. One recommended that it be prohibited for use in organic processing and handling.

Recommendation:

Gelatin to be listed in 205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as “organic” or “made with organic” (specified ingredients or food group(s)).

Committee Vote:

Approved – 5

Disapproved – 0

Absent – 0

Conclusion:

This recommendation determines gelatin to be an agricultural product to be listed in 205.606 for use in products labeled as “organic” or “made with organic.”