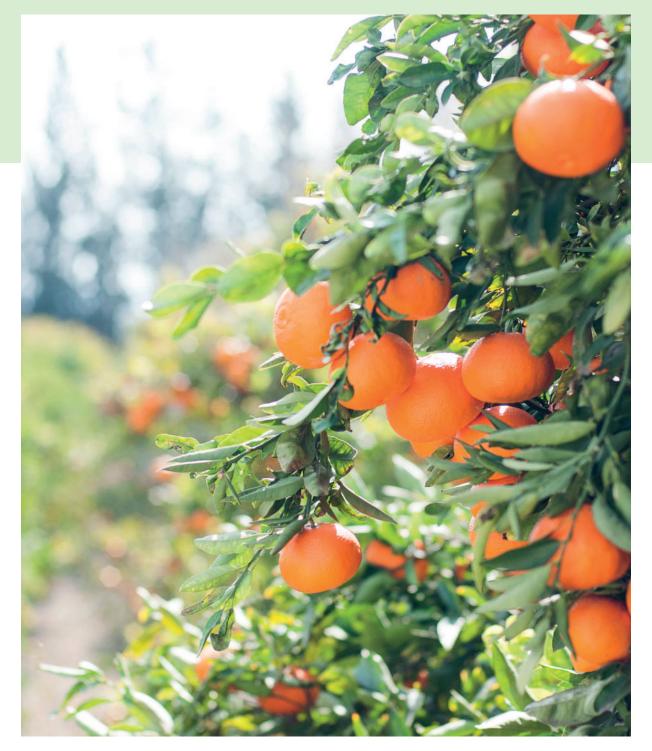
## NEW ORGANIC Regulation 2022





## The rules of organic flavoured food evolve!

Nactis Flavours, your partner to support you in these evolutions.

The new EU organic regulation will be effective from January 1st 2022. Are you in line with the new rules?

## WHAT WILL CHANGE IN 2022?

According to regulation 834/2007 still in force, all types of natural flavourings can be used<sup>1</sup>.

According to the new regulation 848/2018, only natural 'X' natural flavourings will be allowed.

	Regulation 834/2007	Regulation 848/2018
Natural 'X' flavourings	✓	<ul> <li>Image: A set of the set of the</li></ul>
Natural 'X' flavourings of with other natural flavourings	<ul> <li>Image: A second s</li></ul>	X
Natural flavourings	<ul> <li>Image: A set of the set of the</li></ul>	X

For the first time, organic certified flavourings will be defined atEuropean level.

Food manufacturers will have 2 options: to use standard natural 'X' flavourings or organic certified ones.

- Flavouring part  $\rightarrow$  Organic
- Non-flavouring part (carriers and additives)  $\rightarrow$  Organic
- Other additives → limited list of additives

**?** The amount of flavourings will now count!

According to Regulation 848/2018, the flavourings are considered as ingredients of agricultural origin. Therefore, manufacturers of organic foods will have to take into account the % of flavourings in their calculation of '95/5' ingredients of organic/non-organic origin.

You want to launch a new range of organic products, do not hesitate to contact our Regulatory Manager at vincent.ferrari@nactis.com

- We are pleased to support you in this evolution to adapt your current organic products as well as to develop new organic ranges.
- We have a wide range of natural 'X' flavourings (in line with this new regulation) dedicated to a large range of sweet and savoury products.
- We study the compliance of your flavouring and labeling.

<sup>1</sup>In addition to natural flavours for conventional foods, there are certain general rules of organic production, such as the absence of the use of ingredients obtained from or by GMOs.



