



# BEYOND PESTICIDES

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October 2, 2015

Ms. Michelle Arsenault  
National Organic Standards Board  
USDA-AMS-NOP  
1400 Independence Ave. SW.,  
Room 2648-S, Mail Stop 0268  
Washington, DC 20250-0268

## **Re. HS: Sodium lactate and potassium lactate**

These comments to the National Organic Standards Board (NOSB) on its Fall 2015 agenda are submitted on behalf of Beyond Pesticides. Founded in 1981 as a national, grassroots, membership organization that represents community-based organizations and a range of people seeking to bridge the interests of consumers, farmers and farmworkers, Beyond Pesticides advances improved protections from pesticides and alternative pest management strategies that reduce or eliminate a reliance on pesticides. Our membership and network span the 50 states and the world.

Beyond Pesticides agrees that sodium lactate and potassium lactate must be on the National List in order to be used in organic food. However, we oppose their listing because they are synthetic preservatives and are thus not appropriate for use in organic food.

## **Sodium lactate and potassium lactate are synthetic.**

As described in the Lactic Acid and Lactates Technical Review (TR), sodium lactate and potassium lactate are manufactured by a reaction of lactic acid with a synthetic chemical, generally sodium or potassium hydroxide. (TR, lines 519-548) Thus, they would be classified as synthetic according to the NOP draft classification guidance.

## **The use of sodium lactate and potassium lactate for the petitioned use is prohibited by organic regulations at §205.600(b)(4).**

Both chemicals are used as preservatives, to prevent the growth of microorganisms. In addition, they are also considered flavor and color enhancers. They may also be combined with sodium diacetate. (TR, lines 266-326) Since sodium diacetate is not on the National List and is added for its functional effect of reducing pH, certainly any lactate product containing it should not be allowed.

§205.600(b)(4) of the regulation states:

(b) In addition to the criteria set forth in the Act, any synthetic substance used as a processing aid or adjuvant will be evaluated against the following criteria:

(4) The substance's primary use is not as a preservative or to recreate or improve flavors, colors, textures, or nutritive value lost during processing, except where the replacement of nutrients is required by law;

Since the purpose for which the lactates were petitioned is as a preservative, and other uses include flavor and color enhancement, sodium lactate and potassium lactate have no place on the National List.

## **Conclusion**

**Potassium lactate and sodium lactate are synthetic chemicals used for purposes not allowed in organic processing. Therefore, they should not be added to the National List.**

Thank you for your consideration of these comments.

Sincerely,

A handwritten signature in black ink, appearing to read "Terry Shistar".

Terry Shistar, Ph.D.  
Board of Directors