



Organic Valley Added Ingredients

We strive at every level to produce our products as naturally as possible with a minimum of additional ingredients. When we do add ingredients, it is most likely consumer demand or government regulation that brings us to use these items. All Organic Valley product ingredients that are synthetic or non-organic are approved for use in organic products by the National Organic Program (NOP) and are listed in this document. We are working hard to move away from these ingredients or find organic sources to replace them. This is a work in progress, and we will update this list regularly as we find alternatives.

Added Ingredients

The following ingredients are necessary for the production of the listed products. In some cases, the ingredient is critical for making the product; in others, it is required by federal food safety or nutrition regulations. In accordance with USDA Certified Organic requirements, all added ingredients are approved for use in organic products by the National Organic Program.

INGREDIENT	ORGANIC VALLEY PRODUCT(S)	EXPLANATION OF INGREDIENT USE
AGRICULTURAL, NON-ORGANICALLY PRODUCED		
MEG-3™ Omega-3 Fish Oil Powder	64 oz. Organic Valley Ultra Pasteurized Omega-3 Whole and 2% Milk	MEG-3™ omega-3 fish oil powder is encapsulated fish oil sourced from a variety of wild fish species, including sardine and anchovy, which are sustainably harvested off the coast of Peru and from other regions throughout the world. We add it to our omega-3 milk line to offer consumers a complete source of DHA, EPA, and ALA omega-3 fatty acids to support brain and heart health.
Pectin	Grassmilk Yogurt (Bananaberry, Black Cherry, Blueberry, Strawberry)	Pectin is a naturally occurring polysaccharide (typically extracted from fruit) which is used as a setting agent to ensure consistent texture and mouthfeel in our yogurts.
NON-AGRICULTURAL, NON-SYNTHETIC		
Calcium Chloride	Baby Swiss, Feta, Mozzarella, Provolone Cheeses	Calcium chloride is derived from limestone. We use it in a few of our cheeses to ensure product quality and consistency of texture.
Calcium Carbonate	Soy Beverages	Calcium carbonate is a compound of limestone. We add it to our soy for nutritional benefit.
Citric Acid	Cottage Cheese, Whole Liquid Eggs, Frozen Whole Eggs, Hard-Boiled Eggs	Citric acid is a naturally occurring acid produced through the microbial fermentation of carbohydrates. We add it to preserve and ensure the product quality of our cottage cheese and whole liquid/frozen/hard-boiled eggs.
Dairy Cultures	Cheese, Butter, Buttermilk, Yogurt, Sour Cream	We use microbial dairy or animal cultures, rennet, and enzymes as part of the process of cheesemaking. They ensure product quality and consistent flavor throughout Organic Valley's cheese, butter, buttermilk, and yogurt products.
Gellan Gum	Eggnog, Chocolate Milk, Soy Beverages, Ultra Pasteurized Heavy Whipping Cream, Organic Fuel and Breakfast Balance milk protein shakes	Gellan gum is a polysaccharide derived by microbial (<i>Sphingomonas elodea</i>) fermentation of sugar. Gellan gum is used to suspend ingredients (such as cocoa or nutmeg) to keep them from settling to the bottom, increase viscosity and to ensure a consistent product.

Lactase Enzyme	Lactose Free Milk, Organic Fuel and Breakfast Balance milk protein shakes	Lactase is an enzyme (liquid lactase) derived from dairy yeast. It breaks down lactose into easily digestible simple sugars (glucose and galactose) for lactose free products.
Lactic Acid	Butter	Lactic acid is a naturally occurring acid produced through the fermentation of sugar. Lactic acid extends the life of our premium butter and ensures consistent flavor development.
Nitrogen	Shredded Cheese, Sliced Cheese, Cheese Bars/Blocks, Organic Fuel and Breakfast Balance milk protein shakes, Snack Kits	Liquid nitrogen is pure nitrogen under pressure, which turns to a gas when released. We use it during the packaging process to help eliminate oxygen in order to keep our cheese products, milk protein shakes, and snack kits fresh longer.
OxyVac™	Parmesan Cups, Feta Crumbles	OxyVac™ is a naturally occurring enzyme that digests oxygen after a product is packaged to extend shelf life.
Sodium Bicarbonate	Soy Creamers	Sodium bicarbonate (i.e., baking soda) is a naturally occurring mineral called nahcolite. It is naturally mined using a hot water technique that dissolves the molecules for extraction to the earth's surface, where it is dried into usable form. It is added to prevent our soy creamers from clumping when added to hot coffee, to counteract the coffee's acidity.
NON-AGRICULTURAL, SYNTHETIC		
Carbon Dioxide	Shredded Cheese, Sliced Cheese, Cheese Bars/Blocks	Carbon dioxide is a gas produced from the reaction between acids and metal carbonate. We use it during the packaging process to help eliminate oxygen in the package to keep our cheese shreds, slices, and bars fresh longer.
Cellulose Powder	Shredded Cheese, Grated Parmesan	Cellulose is an anti-caking agent derived from fibrous plant material. It keeps our shredded cheeses from clumping together.
Disodium Phosphate (DSP)	Heavy Whipping Cream at one plant only	DSP is used at only one of our partner processing plants and is stated as an ingredient on the heavy whipping cream packages that come from that plant. Due to the minute quantities used, it is not required to list DSP on the ingredient panel, but in the spirit of transparency, we have elected to list it on our packaging. DSP is a commonly used processing agent that binds to milk minerals to prevent the milk from coating the equipment during processing. DSP helps keep the equipment functioning properly, which in turn protects the quality of our milk. It does not cause texture or flavor differences.
Vitamin A	2%, 1% and Nonfat Milk Products, Low Fat Cottage Cheese, Soy products	It is a legal requirement that we add vitamin A palmitate, a vitamin derived from beta-ionone to our 2%, 1%, and nonfat milk products.
Vitamin B12	Soy Products	Vitamin B12 is produced by the fermentation of the bacterium <i>P. denitrificans</i> . We add it to our soy for nutritional benefit.
Vitamin B2	Soy Products	Vitamin B2 is riboflavin formed by the fermentation of the bacterium <i>D. subtilis</i> . We add it to our soy for nutritional benefit.
Vitamin D2	Soy Products	Vitamin D2 is produced from saccharomyces (baker's yeast). We add it to our soy for nutritional benefit.
Vitamin D3	2%, 1% and Nonfat Milk Products	It is a legal requirement for us to add vitamin D3, a vitamin derived from lanolin, to our 2%, 1%, and nonfat milk products.