

Exemption Category 6

Taste and food quality evaluation and consumer acceptance studies:

No Additives	FDA, EPA, USDA approved levels
Studies involve the consumption of “wholesome foods without additives.”	Food ingredients must be “at or below the level and for a use found to be safe, or agricultural chemical or environmental contaminant at or below the level found to be safe, by the Food and Drug Administration or approved by the Environmental Protection Agency or the Food Safety and Inspection Service of the U.S. Department of Agriculture.”
Examples of studies that may be eligible for exemption under category 6:	Examples of studies that may <i>not</i> be eligible for exemption under category 6:
<ul style="list-style-type: none"> ◆ Taste test conducted to determine consumer preference of different types of oranges grown using normal agricultural practices and do not involve the addition of food additives or chemicals. ◆ Study assessing how the approved levels of an agricultural chemical impact taste of vegetables. ◆ Taste-testing pork products where the swine was fed corn and a chemical additive at a level designated below FDA guidelines that make the animal gain weight more quickly. The objective of the study is to determine whether the addition of the chemical changes the flavor of the pork. 	<ul style="list-style-type: none"> ◆ If the study includes food and color additives incorporated into the food product and the intent is to apply to FDA for marketing the additive, the research does not qualify for exemption. ◆ If procedures are preliminary in nature, if the research will eventually lead to FDA approval for marketing the food or color additive, it does not qualify for Exemption.

Researchers seeking this exemption must provide documentation that the food product being researched does not contain additives. Or that the alterations to the food project (either chemical, environmental, or agricultural) have been found to be safe by the FDA, EPA, and/or USDA.