

OMRI Materials REVIEW

IN THIS ISSUE

Director's Chair	2
NOP Allowance of Green Waste	3
Materials Q&A	4
Staff Changes	7
OMRI Policy and Standards Manual	7
Calendar	8

News and Information for the Organic Community

Summer 2010

NOSB Meeting Report

Woodland, CA, April 26 - 29, 2010

BY LINDSAY FERNANDEZ-SALVADOR

This National Organic Standards Board meeting was packed with interesting topics, complex recommendations, and thoughtful public comment. Ninety-six people gave public comment on agenda items ranging from corn steep liquor to animal welfare standards, to classification of materials. The NOSB also addressed the majority of materials on the National List (NL) for sunset. All sunset materials were relisted by unanimous vote. For more information regarding the relisted materials, go to the NOSB website and follow the links within the meeting agenda. The National Organic Program made a surprising announcement regarding its reinterpretation of the allowance of accessory nutrients in organic food. The NOP also requested that the NOSB put evaluating and developing criteria for material review programs on their work plan for the fall meeting.

Dr. Lisa Brines of the NOP presented the corn wet milling manufacturing process of **corn steep liquor** (CSL) and the history behind its current classification as nonsynthetic. Dr. Brines noted that OMRI's Advisory Council voted that CSL is synthetic, and later the NOP asked the industry to consider it nonsynthetic until the NOSB could review the material. The NOP is asking the NOSB to consider a Technical Advisory Panel (TAP) review on CSL and to make a determination on its status at the fall NOSB meeting.

In consultation with the FDA, the current NOP administration has reinterpreted the allowance of **accessory nutrients**. See the article, Accessory Nutrients, in this issue. These ingredients, as defined in the 1995 NOSB recommendation, are no longer allowed in organic foods. The NOP noted that manufacturers can petition any substance to be listed on the National List.

The Crops Committee discussed the petition to remove **ferric phosphate**, which had

NOSB Meeting continued on page 6

Accessory Nutrients NOP Issues a New Statement

At the spring NOSB meeting, the National Organic Program (NOP) issued an unexpected public statement that significantly changes the allowance of so called "accessory nutrient" ingredients. This has raised some questions as to how

these ingredients have been and should be defined

and monitored. According to 7 CFR

Part 205 Section 605(b), syn-

thetic nutrient vitamins and

minerals are allowed in organic

foods, so long as they comply

with 21 CFR 104.20, Nutritional

Quality Guidelines for Foods. The

Food and Drug Administration has

interpreted the regulation as governing

the use of protein, calcium, iron, thia-

min, riboflavin, niacin, folate, biotin, pantothenic acid,

phosphorus, magnesium, zinc, iodine,

Nutrients continued on page 3



The NOP has allowed the use of these materials in such organic foods as infant formula.

phosphorus, magnesium, zinc, iodine,



From the Director's Chair

BY PAUL LIPSCOMB, OMRI'S INTERIM EXECUTIVE DIRECTOR

In five months as Interim Director, I've been privileged to work with a professional and skilled staff and serve a strong and dedicated Board of Directors. I have witnessed many transitions in my time as a professional Interim Director. My job has required me to institute and plan complete overhauls of programs and operational systems. The transition here at OMRI has been different in a number of ways. Most notably, my role here has been and continues to be to facilitate and help implement the progress and changes that were already taking place upon my arrival, and which will continue long after I leave.

The primary goal of my interim has been to ensure progress on several key changes, the most important being the restructuring of our Materials Review Program and revision of our Policy and Standards Manuals. I am grateful to Renee Mann

who led our management team in the planning for that restructuring and revision before she was whisked away to her new role with the NOP. I am very thankful that, after a thorough search and selection process, our own Lindsay Fernandez-Salvador was selected for the role of Review Program Manager. Gwen Ayres has also helped us start a new role of Review Program Administrative Manager, supporting our ongoing improvements with her experience and expertise. Good leadership and a strong team along with key procedural changes should further enhance our review process. Whoever accepts this job as the ED steps into a great team and a solid restructured program. That's great news for any interim to deliver.

As of two months ago, refined processes and hard work by staff have completely

eliminated the backlog for new applications. New applications are now tackled immediately when they come in the door. In addition, the board has approved a wise and strong budget allowing the director to effectively staff the program. This will certainly ensure that the progress already made continues, and that needed enhancements and opportunities can be pursued. That, too, is great news for an interim to deliver.

I've had the opportunity to work with Miles McEvoy and the NOP and others in this amazing industry. I and the board recognize that important issues are afoot. The dynamic situation in California, the diversity of those doing

and those interested in doing materials review, and the NOP's focus on how to standardize this process: they all make for a vibrant and challenging time. These developments pres-

ent us with a tremendous opportunity to develop and strengthen the practice of materials review. Since the goal of OMRI is primarily to support the integrity and strength of this process, then our mission is enhanced when that focus is intensified.

I will say it again. I am privileged to be part of such an exciting and dynamic organization during a time of incredible change. Whoever takes on the ED job permanently will have a major role to play in ensuring ongoing progress. They get to do so with a great staff, a strong board, and in the company of some amazing partnerships in an expanding industry vital to the health and welfare of our country. They get to add their unique skills to an already powerful mix. That's pretty good news to deliver as well. ○

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OMRI is a 501(c)(3) nonprofit organization created to benefit the organic community and the general public. Its mission is to provide professional, independent, and transparent review of materials and processes to determine their suitability for producing, processing, and handling organic food and fiber. OMRI is a member of the Organic Trade Association and of the International Federation of Organic Agricultural Movements.

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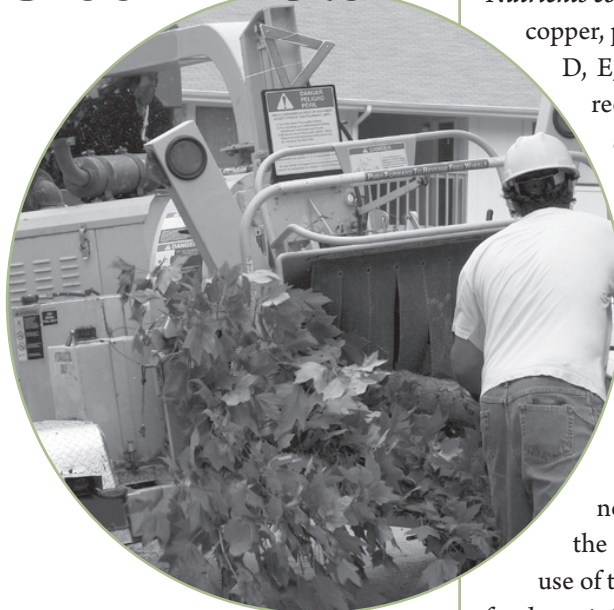
NOP Allowance of Green Waste

On April 19th, 2010, the National Organic Program released a directive entitled “The Allowance of Green Waste in Organic Production Systems.” The final instructions state: “Provided that the green waste and green waste compost (i) is not subject to any direct application or use of prohibited substances (i.e., synthetic pesticides) during the composting process, and (ii) that any residual pesticide levels do not contribute to the contamination of crops, soil or water, the compost is acceptable for use in organic production.”

This new directive does not change OMRI’s policies for reviewing composts, but it does provide clarification following last year’s discovery of pesticide residues in three green waste compost products in California. The NOP arrived at its ruling after a comment period and consideration of field tests by California Certified Organic Farmers which showed that bifenthrin was not detected in soils following applications of 5-6 tons per acre of compost which was shown to have elevated levels of bifenthrin.

Neil Edgar of Edgar and Associates, who represents compost producers statewide in Sacramento, welcomes the development, noting that bifenthrin is not taken up by plants and does not move with water. But the industry is always wary of the next potential contaminant, he says. “It’s not a matter of if, it’s when. There seems to be an ever-increasing amount of potential threats. I’m not sure what that next one is going to be.”

“I don’t think we’re out of the woods yet,” says Will Bakx of Sonoma Compost, citing chlorpyralid in straw and dairy manures, which can be taken up by plants, and increasing household use of bifenthrin, chlorpyralid and aminopyralid, a similar herbicide. Bakx believes the ultimate solution lies in better regulation of persistent compounds. “If that doesn’t happen, then the compost industry will remain vulnerable to the risk of being affected by pesticides.”



Erich Bremer, Organic Certification Program Supervisor at the New Jersey Department of Agriculture, says that his inspectors in the field have always been vigilant for any signs of improper composting or prohibited material. “When they get out in the fields, they’re looking: Is there any possible herbicide damage to any of the plants growing out there that could possibly indicate troubles with the compost?” The directive is sensible, he says, reinforcing standard procedures. “We were concerned that if testing requirements would have become part of the program, it would have restricted and/or ended the use of compost for some of our growers which would have been unfortunate.”

Bremer’s advice to growers remains consistent: “I always tell growers: ‘Ask a lot of questions.’ That’s the best thing they can do. If they’re bringing somebody’s barn waste onto the farm to compost, or if they’re receiving loads from a municipality, asking a lot of questions is the best way to protect themselves. ‘How was this material collected, where was it collected, do you know when was the last time someone sprayed this material?’

“I know that growers ask these questions because I get these calls from people with materials saying: ‘Holy cow, they’re grilling me over here.’ And I say ‘Yeah, I know. They need to ask.’” ○

Nutrients continued from page 1

copper, potassium, and vitamins A, C, D, E, B6, and B12. In their 1995 recommendation leading to the allowance of synthetic nutrient vitamins and minerals, the NOSB also recommended the allowance of synthetic “accessory nutrients” such as omega-3 fatty acids, inositol, choline, carnitine, and taurine in organic foods. Although the term “accessory nutrients” is not covered by 21 CFR 104.20, the NOP has since allowed the use of these materials in such organic foods as infant formula, milk, pet food, and energy bars. Following a recent consultation with the FDA, the NOP reinterpreted their allowance of these materials. They will issue a draft guidance later this year to align with FDA interpretation of 21 CFR 104.20. According to the NOP, the guidance will provide a transition time for businesses to reformulate products in order to comply with the regulations and FDA guidelines.

In conjunction with making the announcement, the NOP also issued a memo asking the NOSB to reevaluate the 1995 recommendation that allowed “accessory nutrients” and to provide specific recommendations regarding the scope of permitted vitamins, minerals and nutrients in organic food products. The NOSB was provided with a Technical Advisory Panel (TAP) report about accessory nutrients and will review it in the coming months. The NOSB is expected to address this issue at the fall 2010 meeting. The NOP also invited manufacturers and companies that use these materials in organic food to petition the materials for inclusion on that National List.

Attendees at the NOSB meeting had strong and varied reactions to the announcement. The reinterpretation represents a significant change for the organic market, and will surely cause a slew of peti-

Nutrients continued on page 5



Electrolytes

Q: I see that electrolytes appear on the National List as restricted for use as ‘disinfectants, sanitizers, and medical treatments as applicable.’ What are they and why are they used?

Electrolytes are substances such as potassium, calcium, magnesium, and sodium, that are essential to metabolic functioning. They dissolve in water and conduct electricity through ionization. They are important in the care of young animals—and infant humans—to prevent dehydration, or to rehydrate an animal suffering from diarrhea, anorexia, or the inability to absorb fluids from the digestive

tract. Electrolytes are also used in cases where shock might result.

Electrolytes can be administered orally or intravenously to mitigate fluid and electrolyte losses and subsequent disruptions of metabolic activity. In addition to salts, oral electrolyte solutions contain essential nutrients such as sugars and amino acids, as well as electrolytes. Ordinarily, all of these are regulated as food and feed. However, when they are used as electrolytes, they are administered as drugs in a dosage form based on their therapeutic usefulness rather than their nutritional or dietary content. When used as parenterally administered drugs, the salts generally

need to be of pharmaceutical (USP) grade rather than food or feed grade, with lower impurities. When given orally, electrolytes may be complexed with substances of high molecular weight, such as lignins and tannins, in order to increase palatability, retention, and binding capacity. Electrolytes that may be used in organic livestock production include, but are not limited to, sodium chloride, sodium bicarbonate, sodium carbonate, potassium chloride, potassium bicarbonate, and glucose. ○

– Thanks to Rich Theuer for his assistance in researching this FAQ.



Trehalose for Flavoring

Q: I know that Trehalose is used as a food additive for a variety of purposes. Is it allowed for use in organic processing as a natural flavor?

Commonly referred to as Trehalose or ‘Treha’, the disaccharide sugar is naturally produced by plants, fungi, yeast and invertebrates. It serves as an anti-desiccant during drought and a nutrient transfer medium in insects. Treha is catabolized by the enzyme trehalase and is effectively digested by humans into glucose. Historically extracted from yeast cultures, it is now commonly extracted from starch. Because of its moisture retention capabilities and sugar content, it serves commercially as a preservative and mask for bitter flavors, and as a moisturizer in cosmetics.

Whether it can be defined as a ‘natural flavor’ for use in organic processing was recently considered by the OMRI Advisory Council.

The FDA defines ‘flavoring agents and adjuvants’ as “substances added to impart or help impart a taste or aroma in food” in contrast with ‘flavor enhancers’ or “substances added to supplement, enhance or modify the original taste and/or aroma of a food, without imparting a characteristic taste or aroma of its own”. A GRAS Notice grants that Trehalose serves a number of technical effects in food, including acting as a flavor enhancer and a nutritive sweetener, noting additional uses such as coloring adjuvant, humectant, stabilizer, thickener, synergist and texturizer.

OMRI thus distinguishes that, while

Treha itself does not meet the identity of a natural flavor

Treha produced entirely from organic parent material would be allowable for use in processing, Treha itself does not meet the identity of a natural flavor under the existing FDA definition and GRAS Notification, and thus is not specifically granted exemption from the requirements assigned to natural flavors at 205.605(a). ○



Q&A

SEND YOUR QUESTIONS Email or mail your materials questions to OMRI. OMRI wishes to help address common questions about the organic standards. If we select your question for the FAQ section of the newsletter, then you will be notified prior to printing it. Email info@omri.org with 'FAQ' as the subject or mail your question to: OMRI, Newsletter FAQ, PO Box 11558, Eugene, OR 97440.



Calcined Clay

Q: Many organic growers are asking to use calcined clay in their transplant media, but I'm not sure whether it would be compliant for use in organic production. What is the calcination process and what kinds of other materials are calcined?

The term "calcination" refers to the treatment of a mineral product at a very high temperature up to 1200 degrees centigrade. The word "calcined" is derived from the process of converting calcium carbonate (limestone) to calcium oxide (quicklime). However, the calcination process is used on a variety of mineral products, such as clay and diatomaceous earth. Calcination is used mainly to cause a loss of moisture, reduction or oxidation, and for decomposition of carbonates. The high heat treat-

ment of such minerals can result in either a synthetic or nonsynthetic product, depending on several factors. These include the raw mineral being treated and the level of heat being employed. Intense heating of kaolin clay, for example, drives off all hydration and yields a bright, anhydrous clay product in which individual clay fragments fuse together. The calcined clay is then used as a filler in transplant media for its outstanding water and nutrient retention capacity. The organic grower should be aware however, of possible intermediate steps in the process that would create a synthetic calcined mineral. Clearly, the calcination of limestone results in quicklime, a prohibited substance. Calcined clay however, may be heated and pulverized just to the point of driving off all moisture but not creating a synthetic substance. This basic manufacturing process would not create a synthetic material. Some calcined clays however, are pelletized, and during the pelletization process, come into contact with prohibited substances such as ammonia gas or synthetic binders such as carboxyly methyl callulose, polyvinyl alcohol, or hydroxyethyl cellulose. Organic growers wanting to use calcined mineral products should check with their certifier prior to use. ○

The final decision as to whether a specific use or application of any given input is permitted on a particular operation is the responsibility of the accredited certification agent.

Nutrients continued from page 3

tions to the NOSB requesting that some of these substances be listed as allowed synthetics in organic foods. Following are two examples of important materials that were previously allowed as accessory nutrients.

DHA: Docosahexaenoic acid (DHA), an omega-3 fatty acid, is a common ingredient in infant formulas, organic yogurts and milk. Naturally-occurring omega-3 fatty acids can be found in seafood, especially mackerel, salmon, halibut and tuna. Supplements of fish oils that contain DHA are sold over the counter. DHA added to infant formulas is also known as docosahexaenoic acid-rich single-cell oil (DHASCO). According to the GRAS petition by Wyeth Nutritionals International (1998), DHASCO is a "triglyceride preparation that is enriched to 40% by weight in DHA. It is a mixture of an oil extracted from the marine microalgae *Cryptocodinium cohnii* and a high oleic sunflower oil". In the

Organic products containing accessory nutrients currently on the market will not be recalled.

case of DHASCO manufactured by Wyeth Nutritionals International, the algae is "grown in axenic liquid culture... [and] harvested by centrifugation and spray dried. The DHASCO oil is [hexane] extracted from the algae biomass...using methods and procedures that have been well established in the edible oils industry. These processes include refining, bleaching, and deodorizing the oil". The DHASCO oil may also contain antioxidants such as ascorbyl palmitate and tocopherols. The manufacturer states that the extraction solvents such as hexane are no longer present in the final product at significant levels.

Another significant material previously allowed as an accessory nutrient is taurine. Taurine is a nonessential sulfur-containing amino acid that is commonly used in or-

Nutrients continued on page 7

NOSB Meeting continued from page 1

elicited public comment in favor of relisting. The main question is whether ferric phosphate acts by itself or if it needs additional materials to be effective as a molluscicide. The vote on the removal petition was postponed until the committee could gather more information.

There were no comments to remove any **sunset materials** and many comments to support their continued listing. Committee member John Foster clarified that the sunset process does not encompass changes in annotation. Annotations can only be changed through the regular petition process.

In response to public comment, the crops committee modified the recommendation regarding containers and greenhouse production to exclude sprouts grown in containers. In addition, public comment noted that carbon dioxide is synthetic and needs to be petitioned as an allowed synthetic for use in greenhouse and container production.

Jeff Moyer started the conversation on **inerts** by saying that the Organic Food Production Act (OFPA) requires the NOSB to work with the EPA and other agencies to determine human and environmental safety. In response to public comment, the NOSB added to the recommendation that the NOP create a Memorandum of Understanding (MOU) with the EPA to review 2004 List 4 inert materials. The NOSB will start by making a sublist of nonsynthetics, and will direct-manufacturers to reformulate using substances from that list first. In conjunction with the MOU, an Inerts Task Force will be formed that will take into account various stakeholders' opinions.

The Livestock Committee presented a petition from the Methionine Task Force to extend **methionine** use at the current allowed quantities as a feed additive in organic poultry production. The committee rejected the petition, and instead voted to reduce the allowance of methionine after October 1, 2012. The NOSB also discussed placing a phase-out date on me-

thionine of October 1, 2015.

The committee also proposed creating a definition of **health care products** which would include drugs, as regulated by the FDA, as a subset. Upon further discussion, the committee withdrew the recommendation from voting until they can rethink the definition and explore the consequences of such a change. They discussed a clarification for 205.238(c) (1), intended to allow offspring of animals

A proposal passed to vote on materials in two tiers: the first vote will define the material's classification, the second vote will decide whether it should be listed.

treated with drugs to continue to receive their milk from the treated mother during the withholding period. A discussion document intended to finalize the stocking chart portion of the animal welfare recommendation was also discussed. Using these charts will align the US more with Canada, where stocking densities are also required as part of organic certification. An apiculture discussion document was also presented.

The Materials Committee did not receive extensive comments for or against the relisting of any sunset materials, with the exception of kelp. All sunset materials were relisted by unanimous vote. Comments regarding the relisting of **kelp** were concerned with its listing as an agricultural ingredient, and whether it can legitimately be certified. The committee also mentioned that their work plan for the fall NOSB meeting would include a petition to create an **annotation for colors** from 205.606. The annotation will require them to be steam or water extracted, instead of the more common hexane extracted.

There was lively discussion and signifi-

cant public comment on the recommendation and guidance document for **classification of materials**. General sentiment in the audience was that the final definition still had major problems. The NOP suggested that the guidance be used in the industry for an introductory period, and the NOSB should reassess it after they understand the consequences of the changes. The NOP will inform the industry when the guidance document becomes available for use and will define the parameters under which ACAs should make further classifications.

Request for comment regarding **nanotechnology** solicited significant responses, mainly calling for the prohibition of nanotechnology. The NOSB will take further public comment into account and create a definition and parameters by which nanotechnology should be prohibited. They expect to have another recommendation available by the fall NOSB meeting.

A recommendation stating that **atmospheric gases** should be considered as packaging aids was discussed. After consulting the FDA regulations, it was recognized that these inert gases are not regulated as packaging aids, but rather as "oxygen replacers". Committee agreed to change "packaging aid" to "oxygen replacers" in the recommendation.

The committee proposed altering the USDA size of the seal allowed on "made with" organic products. Public comment was uniformly against the recommendation.

A proposal passed to vote on materials in two tiers: the first vote will define the material's classification, the second vote will decide whether it should be listed. Several material classification issues are coming before the NOSB, and it seemed pertinent to return to this approach when making classifications and voting to list materials. Both votes will be recorded. There was also some discussion surrounding the sunset process and whether changes to annotation should or should not be allowed during that process, with comments both for and against the proposition. ○

Staff Changes

Changing Hats at OMRI

We are proud to announce that our own **Lindsay Fernandez Salvador** will become the new **Review Program Manager**. Lindsay previously served as Technical Director and Quality Manager for OMRI. The applicant pool for this position included several good candidates with great qualifications. However, we ultimately concluded that we need someone very familiar with our process to carry on with the tremendous procedural improvements we have accomplished over the past year. Lindsay was instrumental in developing a more streamlined and responsive system, and we are looking forward to continuing that progress under her leadership. She will bring her background in research on organic policy and science to ensure that OMRI stays at the forefront of serving our clients.

Gwen Ayres has also taken on a new position at OMRI. Gwen was a Product Review Coordinator for more than two

years, and she recently began working in the newly created position of **Review Program Administrative Manager**. Gwen has been a valuable contributor to process improvements and procedural analysis, and will continue to facilitate improvements in this new role.

Amy Bradsher will add the position of **Quality Manager** to her existing Marketing and Communications Coordinator role. She will bring her excellent organizational skills and will ensure that OMRI procedures continue to meet ISO 65 Guidelines.

We would also like to welcome **Todd Ziglinski**, our new **IT Specialist**. Todd comes to us with a BS in Journalism/Telecommunications from the University of Oregon. He has been working in the information technology field since 1990. Todd has been a great addition to OMRI and already provides us with valuable technical support. ○

Policy and Standards Manual

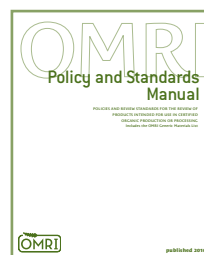
OMRI Releases the New, Combined Manual

OMRI has just released the new OMRI Policy and Standards Manual for the product review process. This streamlined 2010 version will replace the existing two separate manuals, providing all review reference material in one handy volume. In addition to combining the two manuals, OMRI made some additional changes in order to facilitate a more dynamic and responsive review process.

According to Lindsay Fernandez-Salvador, Review Program Manager, "We have been looking forward to the arrival of these new manuals for quite some time. We found that in the past our Policy Manual included far too much detail. The changes

we have made will allow us to be more flexible and efficient in our review process. Now, we can respond to changes in the industry and consumer demand. We couldn't be happier."

Suppliers of OMRI Listed products and applicants received new manuals by mail, and access to the electronic version is available on the OMRI website. Our Generic Materials List and OMRI Products List remain separate documents for subscribing certifiers, businesses, and individuals. ○



Nutrients continued from page 5

ganic pet foods. It serves to emulsify dietary lipids in the intestine, aiding digestion. It is found at high levels in the heart and skeletal muscles. While it is made naturally in the pancreas, commercial supplements are chemically derived from

... a significant change regarding the allowance of these materials will be forthcoming, and the policy will be open for public comment at that time.

isethionic acid or by reacting aziridine with sulfuric acid. Cats are especially susceptible to taurine deficiency, and without adequate supplements, may develop permanent visual impairment and irreversible blindness. The American Feed Control Officials Incorporated (AAFCO) notes that most recent data suggests that the minimum requirement for taurine in cat foods should be 0.1%, well above the 0.04% recommended 20 years ago.

Organic products containing accessory nutrients currently on the market will not be recalled. Rather, the announcement from the NOP was intended to inform the industry that a significant change regarding the allowance of these materials will be forthcoming, and that the policy will be open for public comment at that time. ○

ORGANIC SEED ALLIANCE RELEASES NEW GUIDES

Organic Seed Alliance (OSA) has released three new guides that provide the information growers need to successfully produce seed. Principles and Practices of Organic Lettuce, Beet, and Carrot Seed Production may be downloaded for free. New variety trial results are also available.

Free downloads of these new releases and other OSA publications are available at www.seedalliance.org/Publications/

CALENDAR

July 16-18 Seed Savers Exchange 30th Annual Conference and Campout, Decorah, IA. This promises to be a lively event, packed with open houses, workshops, tours, live music, wagon rides, food demos, keynote speakers and a film festival. This year's festival has expanded to include more workshops in three sessions. www.seedsavers.org

July 17-20 IFT Annual Meeting and Food Expo, Chicago, IL. This annual event brings together professionals involved in both the science and the business of food - experts from around the world from industry, academia, and government. You'll learn about the very latest trends, the newest products, and the most recent scientific innovations. This year's meeting will be co-located with PROCESS EXPO. www.am-fe.ift.org

July 21-22 Napa Valley Grapegrowers 2010 Organic Winegrowing Conference, Rutherford, CA. Join fellow growers and winemakers for two days of discussions, networking and education on important topics in organic winegrowing. Speakers are diverse growers, winemakers, researchers and consultants for whom organic farming is a passion! Don't miss this opportunity to interact with like-minded professionals. PCA credit will be available. www.napagrowers.org/owc

August 13-15 NOFA Summer Conference, Amherst, MA. Featuring over 200 workshops and special events for the whole family. This year's keynote speakers are community activist and author of *Nourishing Traditions* Sally Fallon Morell and Dr. Fernando Funes, the father of the Cuban organic agriculture movement. www.nofasummerconference.org

* OMRI staff will attend, present, or exhibit at this event.
Compiled from a variety of sources. OMRI welcomes your calendar suggestions. Email to info@omri.org.

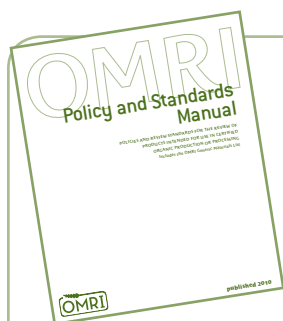
September 10-12 Growing Power's National-International Urban & Small Farm Conference, Milwaukee, WI. This event is hosted annually by Growing Power – a national organization helping to provide equal access to healthy, high-quality, safe and affordable food for people in all communities. It will feature networking opportunities for farms and local food initiatives. www.growingpowerconference.org

September 25-26 Mother Earth News Fair, Seven Springs, PA. This promises to be a fun-filled, family-oriented fair featuring hundreds of practical, hands-on demonstrations and workshops from leading authorities. www.motherearthnews.com/fair

October 13 The Organic Summit, Boston, MA. This forum will be a singular opportunity for representatives from a variety of organic industry stakeholder groups to participate in complex discussion and learning. Author Ellen Ruppel Shell will present this year's keynote, "Growing Organic in a Discount Culture". www.theorganicsummit.com *

October 13-16 All Things Organic™ Conference and Trade Show, Boston, MA. This Organic Trade Association event is dedicated to growing the organic industry and bringing buyers and sellers together to focus on the business of organic. This year's event will have its own pavilion within Natural Products Expo East, and organic program content will be incorporated into the Expo's educational program. www.organicexpo.com *

October 14-16 BioFach America Organic Products Expo, Boston, MA. This event, also co-located with Natural Products Expo East, will feature thousands of new and unique certified organic products, with a focus on the market for organic food, drinks, natural cosmetics, natural textiles and pet supplies. www.biofach-america.com



OMRI'S NEW MANUAL

Announcing the New OMRI Policy and Standards Manual. Listed Suppliers and Applicants, please recycle the old orange and purple manuals and use the new green manual for the most up to date *OMRI policies and standards*, *Generic Material List*, and National Organic Standards.

LOOK FOR THE NEW MANUAL IN YOUR MAILBOX