

Canadian Organic Products recognized in Taiwan

There is a unilateral organic agreement between Canada and Taiwan: products certified compliant to the Canadian Organic Standards and produced in Canada can be sold as organic in Taiwan. But organic products from Taiwan are not recognized as organic in Canada. This one-way agreement is due to the political complexity of the relations between Taiwan and China, confirms Michel Saumur, the national manager of the Canada Organic Office. So the 23,000,000 inhabitants of Taiwan can buy Canadian organic products whose labeling can bear the Taiwan organic logo, a very thoughtful design.



The green leaf on the logo symbolizes agricultural products. The arrows pointing in two directions represent the tracing of an agricultural product's production source and the tracing of the product from the consumption end.

The G represents good agricultural products, and the heart under the arrow represents the goodwill that makes consumers feel at ease, confident and relieved. The entire illustration combines two arrowheads into a "G" shaped leaf shape. The logo conveys a visual image that reminds consumers of the high quality of agricultural products that they are buying.

The color orange represents the sun, nature, ecology and overall, the image of warmth, sunshine and energy to signify the abundance of the organic industry.

ORGANIC, THE REAL AGRICULTURE

If an individual or a corporation has the privilege to hold a patent on transgenic constructs they should also be held liable to contain the patented construct on the land it is intended to be used on and not affect those who do not wish to be affected. The transgenic technology is unnatural and proven unsafe. I can't smoke in a bar because the effect of second hand smoke on others!! I do not want to see the release of transgenic perennial plants into the ecosystem. I know it is not good for us, agriculture as a whole, the people and the environment.

[Peter Eggers](#),
 Organic producer, Alberta



Organic research serves all producers!

Join the move!

Up to 75% of organic food consumed in Canada is imported and global demand for organic continues to rise. Production of organic food in Canada is not keeping pace with demand in this country or around the world. As the organic sector is relatively young in Canada, there are many challenges and opportunities for growth that need to be addressed.

The [Organic Agriculture Center of Canada](#) and the [Organic Federation of Canada](#) are partnering to strengthen the ties between researchers, industry, extension personnel and the organic community, in an effort to create the research projects that are embarked upon have meaningful impact.

Research can support organic agriculture

- by developing innovative new products or production practices,
- improving on-farm efficiency,
- increasing competitiveness and

finding solutions to problems that are holding back farmers, processors and distributors.

Have your say! As a producer, a potential industry partner or as an extension specialist, you can shape the future of organic agriculture by expressing what you want to improve, what barrier you need to eliminate and which opportunity you want to explore.

Contact OACC's Director Andy Hammermeister - 902-893-8037 at ahammermeister@nsac.ca or Margaret Savard – 902-896-3481 at MSAVARD@nsac.ca

If you pay money (for research), you are going to ask for control of your project; you will get relevant projects, early or immediate adoption where you developed your project and you will expand the quality of organic agriculture.

Linda Edwards, BC producer
[Organic Farmers and Researchers Sharing Knowledge](#)

For more information, you can visit the OACC website where a whole section is dedicated to the [Organic Science Cluster II](#).

Questions & Answers

about Canadian Organic Standards open to comment

Can inputs that have been produced using substrates from GE plants be used in organic food production? Do topical applications of antibiotics in milking cows require a 30 day withdrawal? Is crop rotation mandatory in organic systems? Is the training of staff working in organic facilities mandatory? Mandated by the Canada Organic Office, the Canada Standards Interpretation Committee (SIC) is proposing answers to these and other pertinent questions, All Canadian organic stakeholders are invited to issue their comments. All received comments will be assessed by the SIC.

[Please click here](#) to read and comment on the Q&As submitted for the current public comment period.

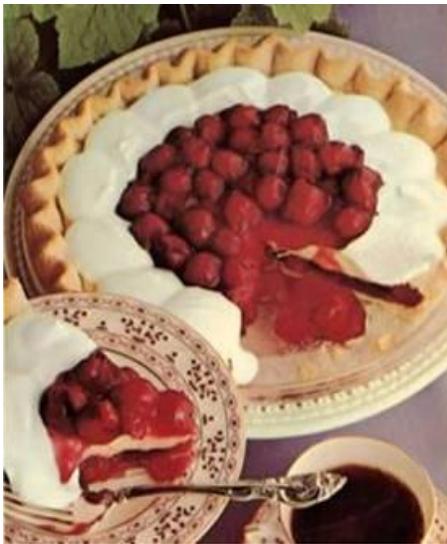
The deadline for issuing your comment at OPR.RPB@inspection.gc.ca is September 17th 2012.

Short news....

...What is Genetically Modified Food? Many people are confused.... But a [7 minute video](#) explains how genes from various species are recombined to produce GMOs.

...The Organic Federation of Canada is partnering with Peppersoft to create a list of brand name inputs acceptable in organic agriculture. More to come.

... The **Organic Week** organized by the Canada Organic Trade Association and Canadian Organic Growers is coming soon, from September 22 to 29 2012. Check the [Organic Week website](#) to learn about activities or submit your own ideas.



Why Organic?

This is a list of the chemical products used for the preparation of the cherry pies typically sold at the supermarket, including all chemicals used in the field, right through to the baking and manufacturing of the pie. Bon appétit!

The flour and dough - Beginning at planting, wheat grains are coated with a fungicide before sowing.

While growing in the field, a wheat crop receives between 2 to 6 pesticide treatments per year, as well as a hormone treatment to shorten the stem to reduce lodging and one significant dose of fertilizer: 240 kg of nitrogen, 100 kg of phosphorous and 100 kg of potassium per hectare.

After harvest, once in grain elevator the grain is fumigated with carbon tetrachloride and carbon bisulfide, then sprayed with chlopyriphosmethyl.

When milled, the flour receives nitrosyl chloride, then ascorbic acid, bean flour, gluten and amylases. The pastry dough can then be made. The leavening agent is treated with calcium silicate, while the starch is bleached with potassium permanganate.

A fatty substance is needed to bind the dough. These have often been treated with an antioxidant to prevent rancidity, such as butylated hydroxytoluene, and an emulsifier, such as lecithin.

The cream that will envelop the cherries is prepared with eggs, milk, and often, even with oil.

The **Eggs** are produced in animal factory farms where hens are fed with pellets that include:

- Antioxidants,
 - Flavoring agents,
 - Emulsifiers, such as calcium alginate,
 - Preservatives, such as formic acid,
 - Colouring agents, such as capsanthine,
 - Binding agents, such as lignosulfate,
 -
- and appetizers, such as sodium glutamate, that allow hens to swallow all of the above.

The hens are also treated with antibiotics, mostly anticoccidials. The eggs are then dried, and treated with emulsifiers, a cholic acid surfactant and an enzyme to remove sugar.

The milk used in many pies is produced on an factory farms, where cows are fed with food rich in chemical products, including:

- Antibiotics , often including flavophospholipol or monensin-sodium
 - Antioxidants, such as sodium ascorbate , synthetic alphanatocopherol , buthylated hydrox-toluene or ethoxyquine
 - Emulsifiers, such as propylene-glycol alginate or polyethylene glycol,
 - Preservatives, including acetic acid, tartaric acid , propionic acid and its derivatives
 - Chemical nitrogen compounds, including urea or diuredo-isobutane
 - Binding agents, like sodium stearate,
 - Colouring agents, dyes
- and appetizers such as sodium glutamate, that allow the cows to swallow all of that stuff.

The oils used in the cream have been extracted with solvents such as acetone, then refined through the action of sulfuric acid; this is followed by a hot wash, a neutralization with soda lye. Oils are then discolored with chloride bioxyde or potassium bichromate and deodorized at 160°C with zinc chloride. Finally, oils are recoloured with curcumin.

Once all of the above are combined to prepare the pie cream, it receives additional flavours and stabilizers, such as alginic acid .

The cherries are grown on cherry trees that are often treated with pesticides up to 40 times during the growing season. Once harvested, the cherries are discolored with sulfur dioxide, evenly recolored with carmic acid or erythrosine, immersed in a brine containing aluminum sulfate and finally, treated with a preservative such as potassium sorbate .

In the end, the processed cherries are embedded in **sugar** derived from beets that, like the wheat, have been generously treated with pesticides and fertilizers. During its extraction and processing, the sugar is extracted and clarified with lime and sulfur dioxide, discoloured with sodium sulfoxylate, refined with norite and isopropyl alcohol and finally, brightened with anthraquinone blue.

With all of the above processing, the cherries lose their taste and it becomes necessary to add flavour. An **artificial food perfume** synthetically reproduces the taste and odor of the cherries with artificial components derived from petrochemicals, which come at a very cheap price when compared with the natural perfume of the fruit.

Such components also are also used when creating artificial perfumes of strawberries, pineapples, raspberries, honey, caramel, and so on...

The artificial cherry perfume is composed of the following synthetic molecules : ethyl acetate, acethyl methylcarbinol, isoamyl butyrate, ethyl caproate, isoamyl caprylate, ethyl caprate, terpen butyrate, geraniol, ethyl geranyl, acetylacetate butyrate, ethyl heptanoate, benzaldehyde, vanillin, artificial essence of bitter almond, artificial essence of Bourbon clove, artificial essence of Ceylan cinnamon and essence of wine lees.

Claude Bourguignon, soil microbiologist

**Support your organic representatives,
working to develop sustainable agricultural practices in Canada!**



Click on <http://organicfederation.ca/ofc-voting-members> to view the list of the Canadian organic associations supporting the implementation of organic agriculture in Canada!

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