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August 2008

Oregon Tilth Certified Organic

Canada Organic Regulation: Be Ready... But Don't Jump the Gun!

As the implementation date for Canadian Organic Regulations of 14 December 2008 draws nearer the hurricane of rumors builds in strength. Here is what we know;

- The final version of the Canadian Regulations is not expected until at least September.
- There will be changes to the 2006 Draft Regulations and Permitted Substances List.
- The Canadian and US authorities are committed to negotiating Final Regulations as well as a transition plan that will minimize trade disruption while at the same time maintaining organic integrity.
- Organic producers and processors operating in or exporting to Canada will almost certainly need to modify their Organic Plan in order to continue doing business in Canada.

At this time, Oregon Tilth is advising clients to be patient until the Final Rules become official. We feel that it would be premature and not in your best interest to make major changes to your Organic Handling Plan prior to knowing precisely what changes to make. The [Oregon Tilth certification webpage for Canada](#) information will remain updated regularly as further information breaks. If you have specific questions please [contact Jim Pierce](#).

OOC Seeks Nominees for 2008 Awards of Excellence

The [Oregon Organic Coalition \(OOC\)](#), an Oregon trade organization working to advance the development and growth of organic agriculture in Oregon, is currently seeking nominees for their 2008 Awards of Excellence. The [Awards of Excellence](#) provide an opportunity for the Coalition and local organic community to honor colleagues and organic enterprises for their support of Oregon's organic industry. There are a number of categories for the awards including, farmer, retailer, processor and scientists. Award Nominations are due by Sunday August 31st, 2008. If you know someone you would like to nominate, please be sure they are considered for this prestigious award and recognized for the work they do. Complete the [Nomination form](#) and return by August 31st.

Attention California Producers!

In the next few months the [California State Organic Program](#) is authorizing County Agricultural Commissioners to conduct audits of California Producers in order to gain information regarding your compliance with the USDA National Organic Program. Compliance with the program is demonstrated by complying with your approved organic management plan. If you are operating outside your approved plan, it will be noted and reported to the USDA. The auditors will be looking at every detail of your operation. As you all know, **it is important to notify OTCO of any changes you have made to your plan and obtain approval for materials, seeds, etc.** The auditors will also be verifying the certification agencies compliance with the regulation as well as our certified operations. If you need a copy of your plan please [contact Oregon Tilth](#). If you have made changes and not notified us, please notify us immediately! Any specific questions about the CDFA and why they are implementing this contact [Kristy Korb](#) directly.

Procuring Ingredients

As a processor, broker or trader you are likely sourcing organic ingredients from all over the world. You are aware that each organic ingredient must have a valid USDA NOP certificate, but you might not have other procedures in place to verify the ingredient free of any contaminants. In the past few months OTCO has received some complaints on purchases of ingredients where the product tested positive for prohibited material (pesticide residue, sulfites, etc). In the majority of these complaints the products are coming from China.

Oregon Tilth firmly believes that products can be certified organic in China, and there are many valid, organic compliant products coming out of China. It is always a good practice to have a procedure in

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Upcoming Events

OTCO AIB Joint Training

Ontario, CA
Sept. 30 - Oct. 2

Oregon Tilth Certified Organic and [AIB](#) are once again teaming up to offer the 3 day course "Organic Certification with Foundation in Food Safety". Learn how you can protect the integrity of your organic products with the development of an Organic Systems Plan and proper Food Safety Programs. Protect consumers, your brand name, and your company's image with the valuable information learned at this seminar. The [full agenda and registration details](#) are available by contacting the Oregon Tilth office or online through AIB. Don't miss this exciting event and opportunity to learn in detail all you need to about organic certification and food safety and how they overlap. [Register Today!](#)

Slow Food Nation

San Francisco, CA
Aug. 29 - Sept. 1

Slow Food Nation inspires and empowers Americans to build

place to verify compliance and accuracy of that products certification in order to best protect your company and its reputation. These issues are not limited to China. It is up to you, as a company to decide if you might want to include extra steps and possibly random testing in order to be sure that any product, no matter where it comes from, will be safe for your consumers and buyers.

GOTS Logo Released

On August 15th the International Working Group for the Global Organic Textile Standard (GOTS) released the [GOTS Labelling Guide](#). This labeling guide provides direction and instructions for the use of the GOTS seal which is now allowed. Oregon Tilth's Organic Fiber and Textile program with certification to the GOTS standard is seeing exciting growth. The release and use of the GOTS seal will provide additional marketing benefit for your organic textiles. If you are certified by Oregon Tilth under this program and are interested in using the GOTS logo, please review this [labeling guide](#) and contact [Connie Karr](#) for more information and approval.



a food system that is good, clean and fair. Choose from dozens of events throughout the weekend that nourish you, your community and our planet. A monument to fresh delicious food, the Taste Pavilions showcase an amazing array of products from across the country. Eaters welcome! [More Information...](#)

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