

Organic Food & Organic Certification

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Oregon Tilth**

**Master Vegetarian Program
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Sponsored by Northwest VEG



WWW.TILTH.ORG

About Oregon Tilth



Oregon Tilth is a nonprofit organization supporting and promoting biologically sound and socially equitable agriculture through education, research, advocacy, and certification. Oregon Tilth advocates sustainable approaches to agricultural production systems and processing, handling and marketing.

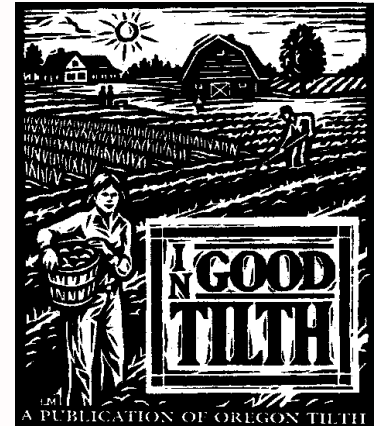
Oregon Tilth's purpose is to educate gardeners, farmers, legislators, and the general public about the need to develop and use sustainable growing practices that promote soil health, conserve natural resources, and prevent environmental degradation while producing a clean and healthful food supply for humanity.





Oregon Tilth

Organizational Features



- 501(c)(3) Nonprofit Organization
- Membership Organization
- 'In Good Tilth' Magazine
- Organic Education Center
- Oregon Tilth Certified Organic





Oregon Tilth

Organizational Features

Oregon Tilth Certified Organic

- Third-party Certification Program
- Farms, Handlers, and Processors
- USDA National Organic Program accredited



Oregon Tilth Certified Organic

Program history & statistics context



- Willamette Valley Tilth Chapter began offering organic certification in 1982
- In 1986, became Oregon Tilth, Inc.
- By 1990s, the OTCO label became well-known for high standards and integrity/rigor of certification process
- Began compiling Vital Statistics for annual Directory in 2000
- Implementation of USDA NOP in 2002 required transition from private standards to federal regulation
- Increased competition in “certification marketplace” among accredited certification agents





Oregon Tilth

The Organic Label...



- Represents over 20 years of public development and input
- Is recognized by and codified in USDA regulations
- Represents the largest growing sector in the food industry
- Is the most recognized eco-label in the marketplace



USDA-NOP & Independent Certifiers



How do they relate?

Under the National Organic Program
there is:

Uniformity among
U.S organic standards

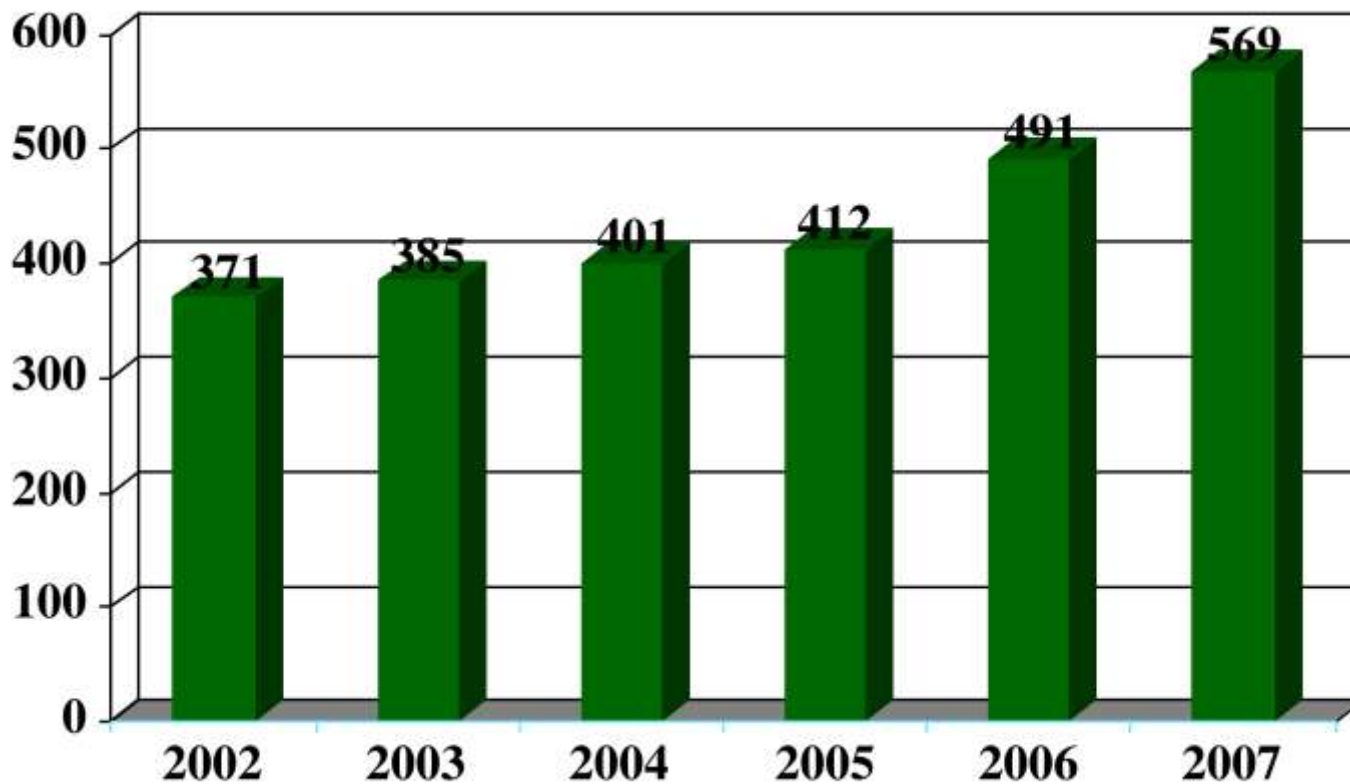
Reciprocity among
certifiers

Assurance of
organic integrity



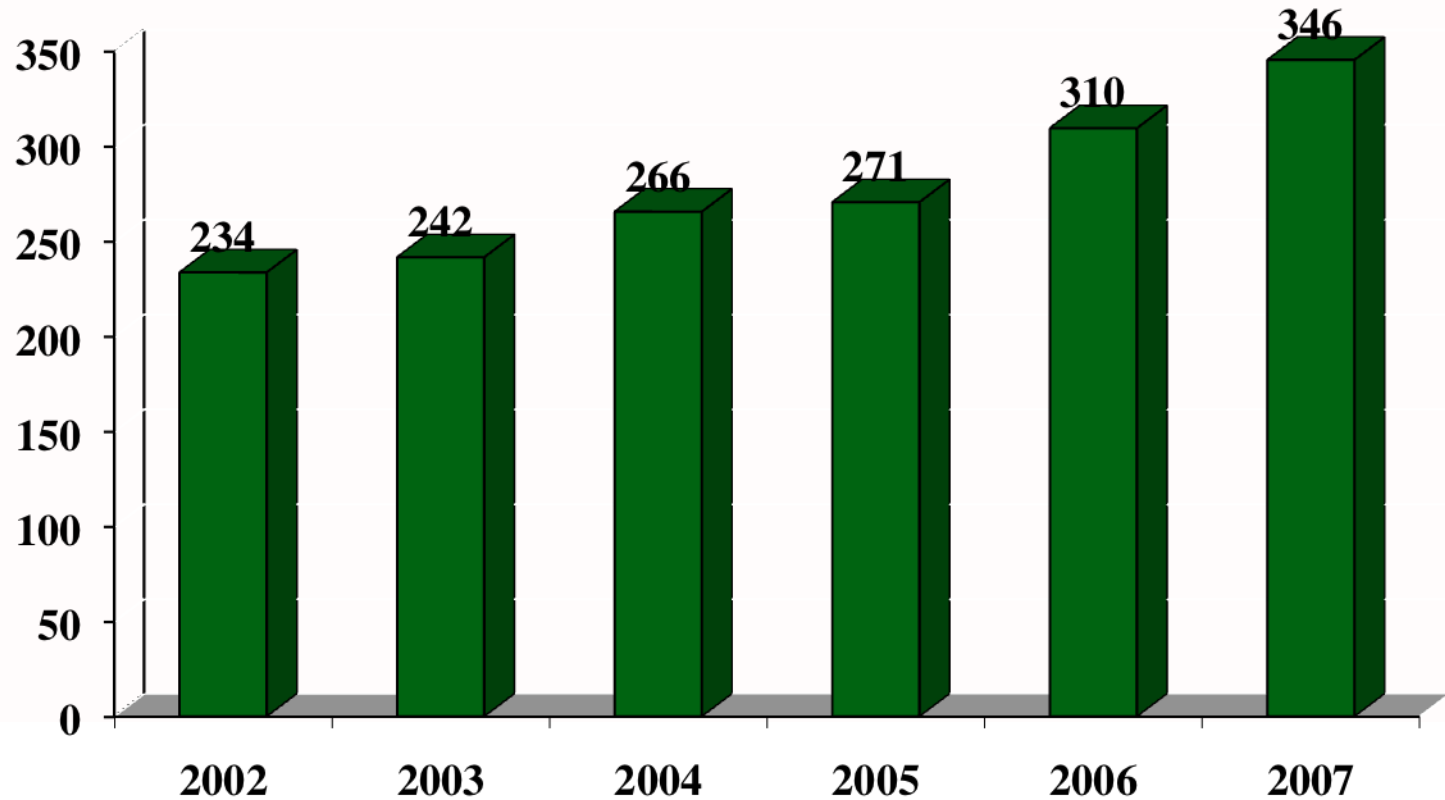
Oregon Tilth

U.S. Certified Farm Operations



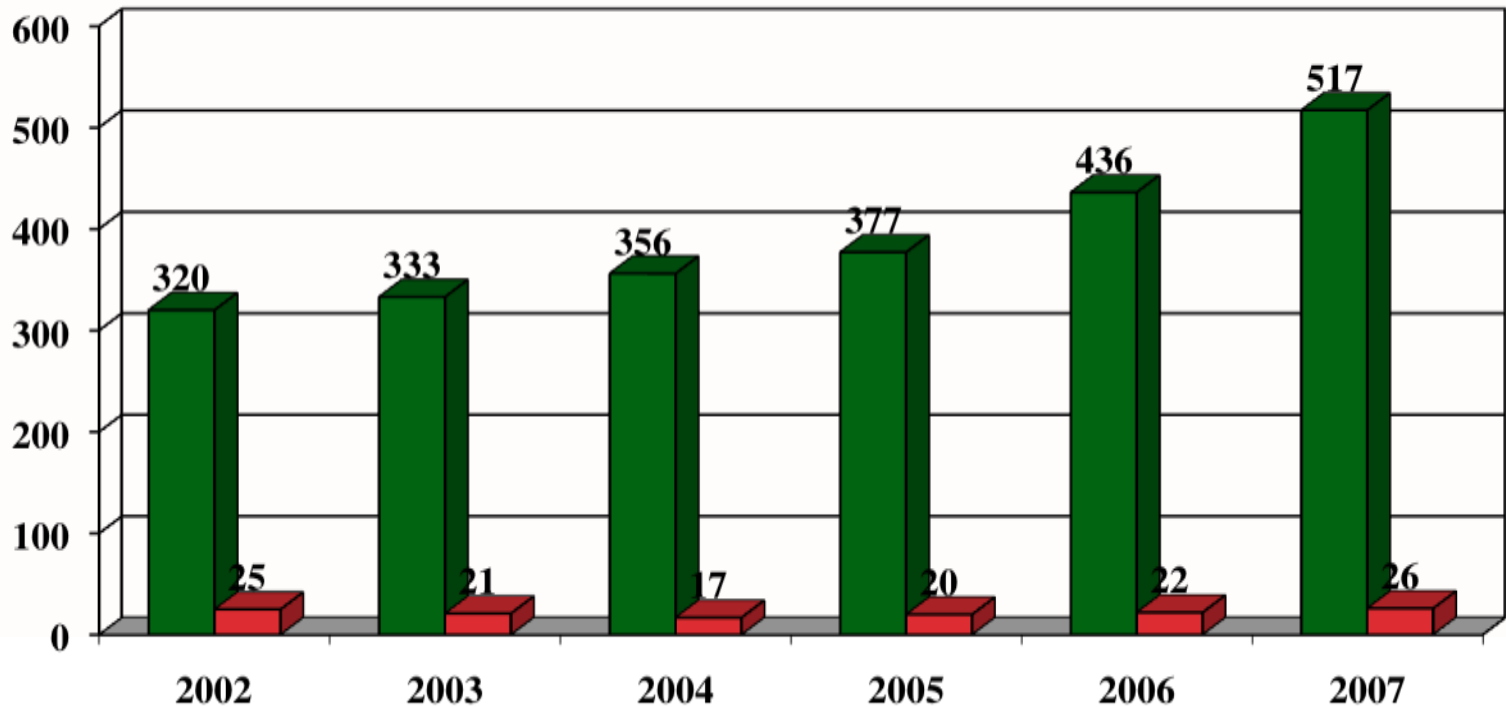
Oregon Tilth

Certified Farm Operations in Oregon



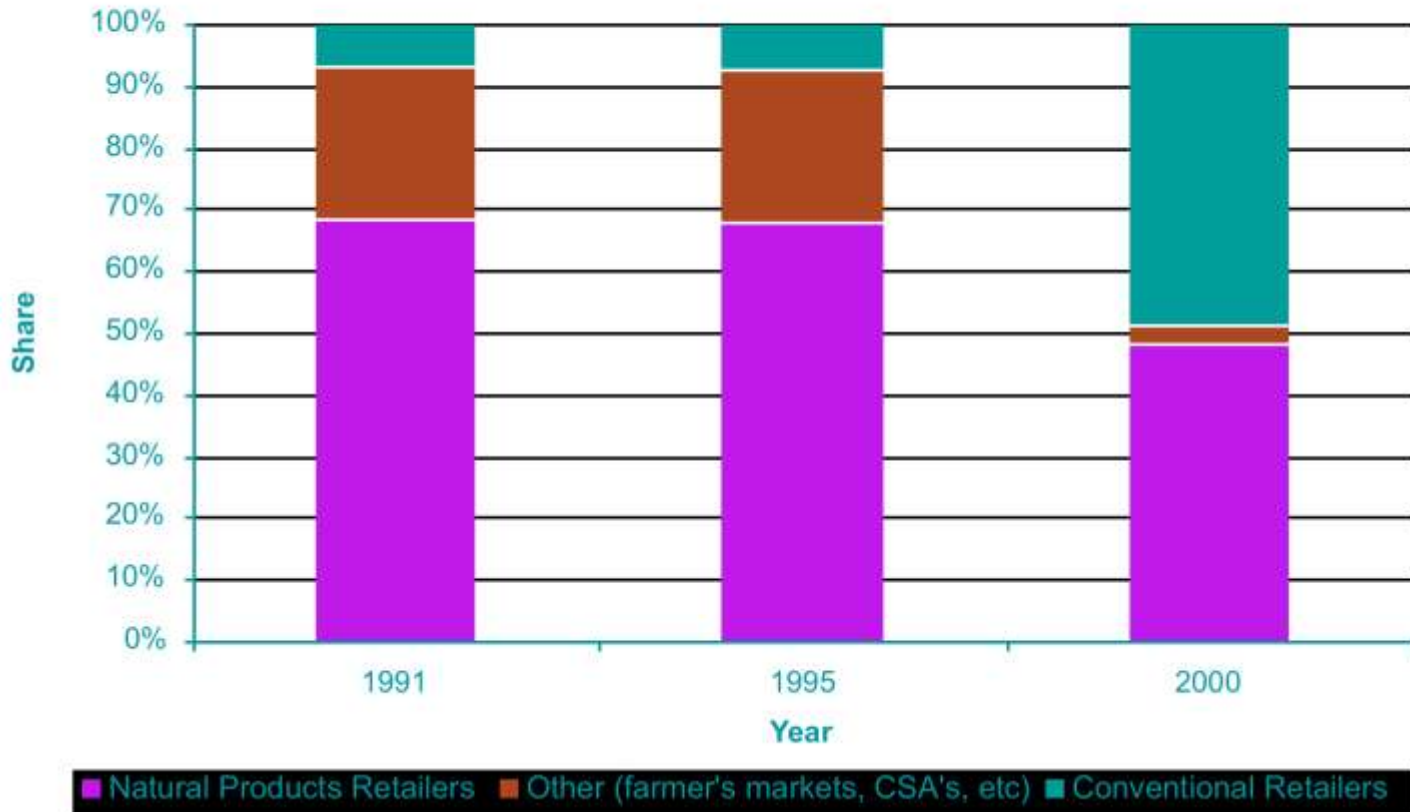
Oregon Tilth Certified Handling Operations

■ US Operations ■ Int'l Operations



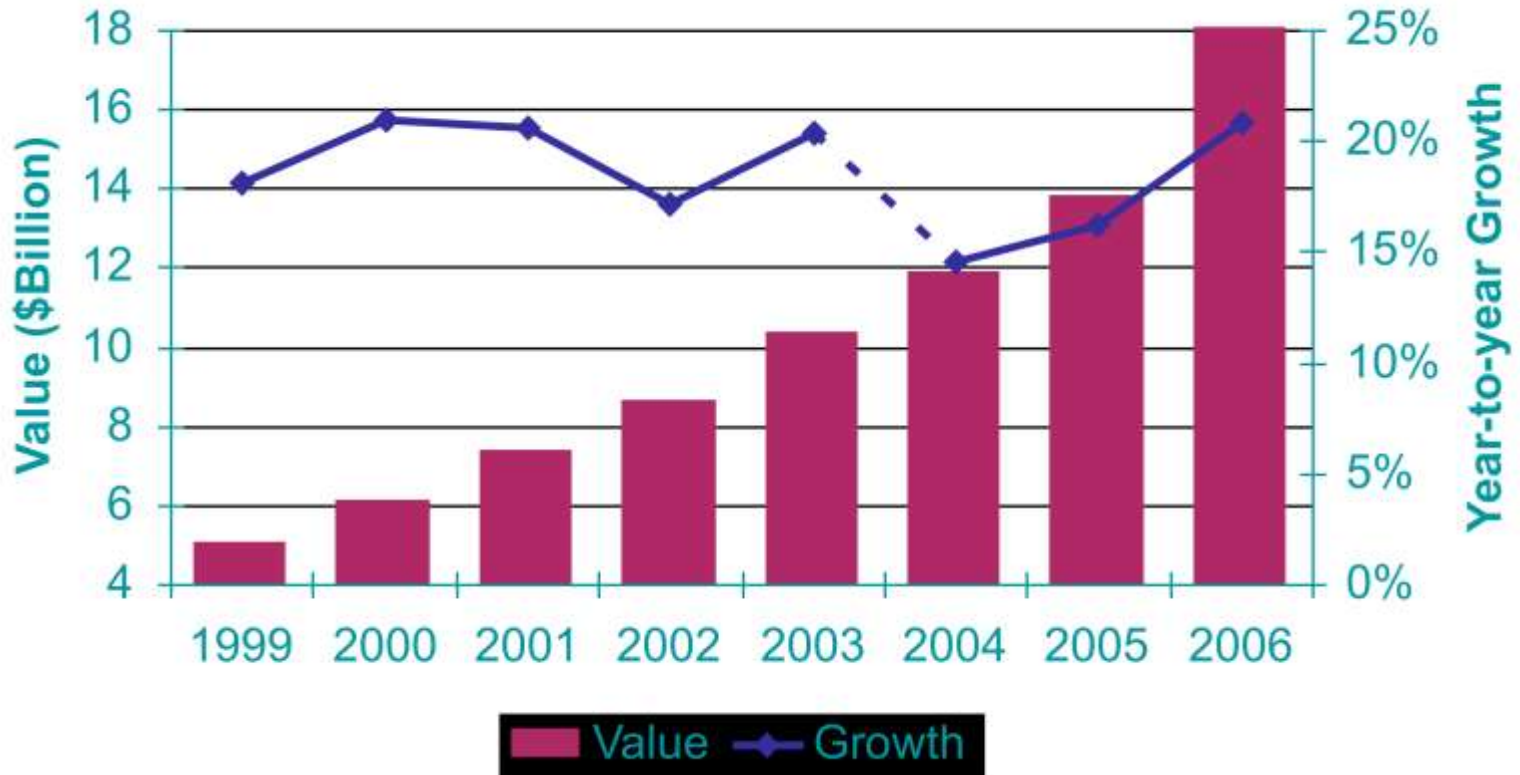
Organic Products: A Growing Niche

Share of Organic Sales by Venue: 1991, 1995, and 2000



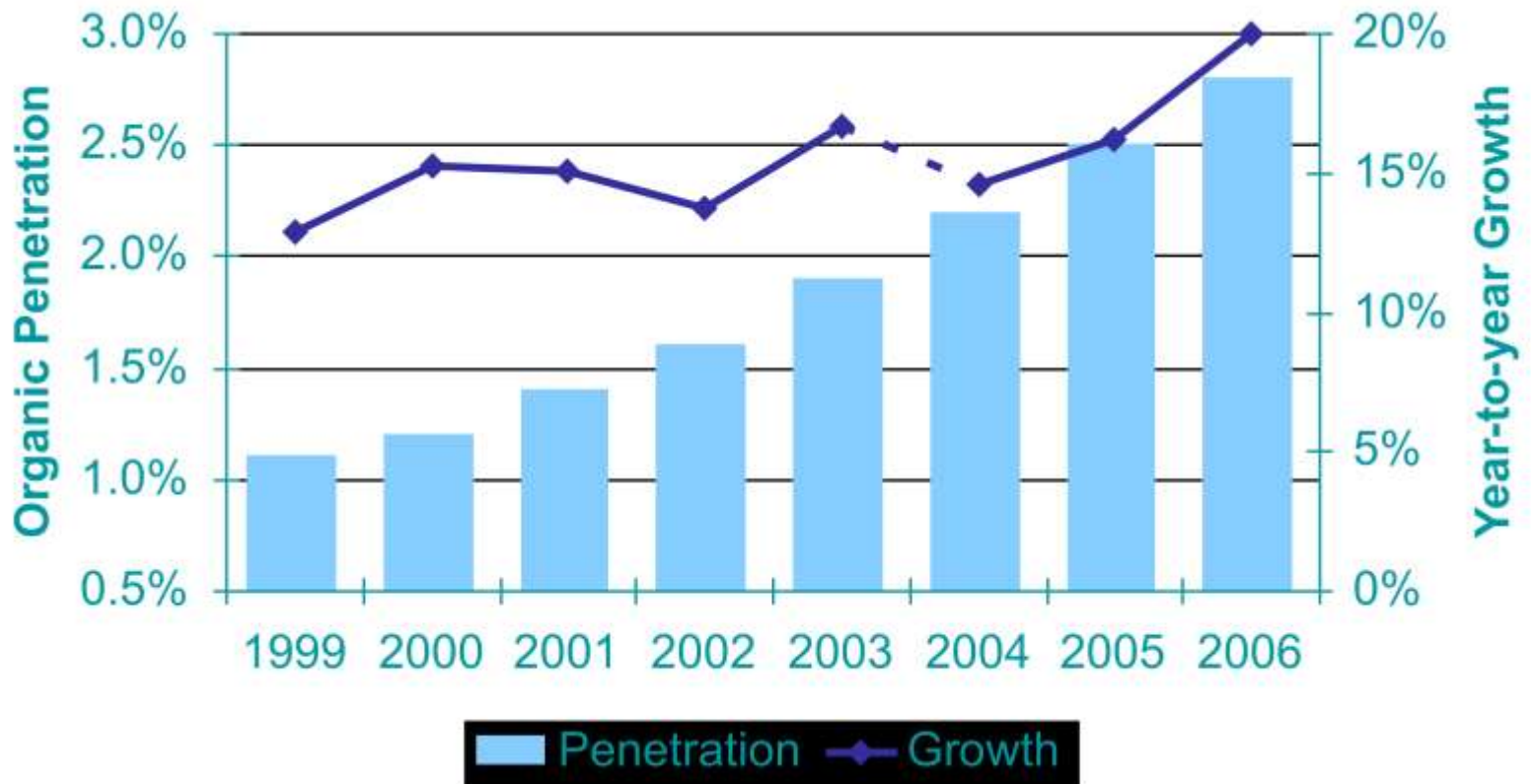
Source: USDA Economic Research Service

U.S. Organic Food Retail Sales Value and Growth, 1999 - 2006



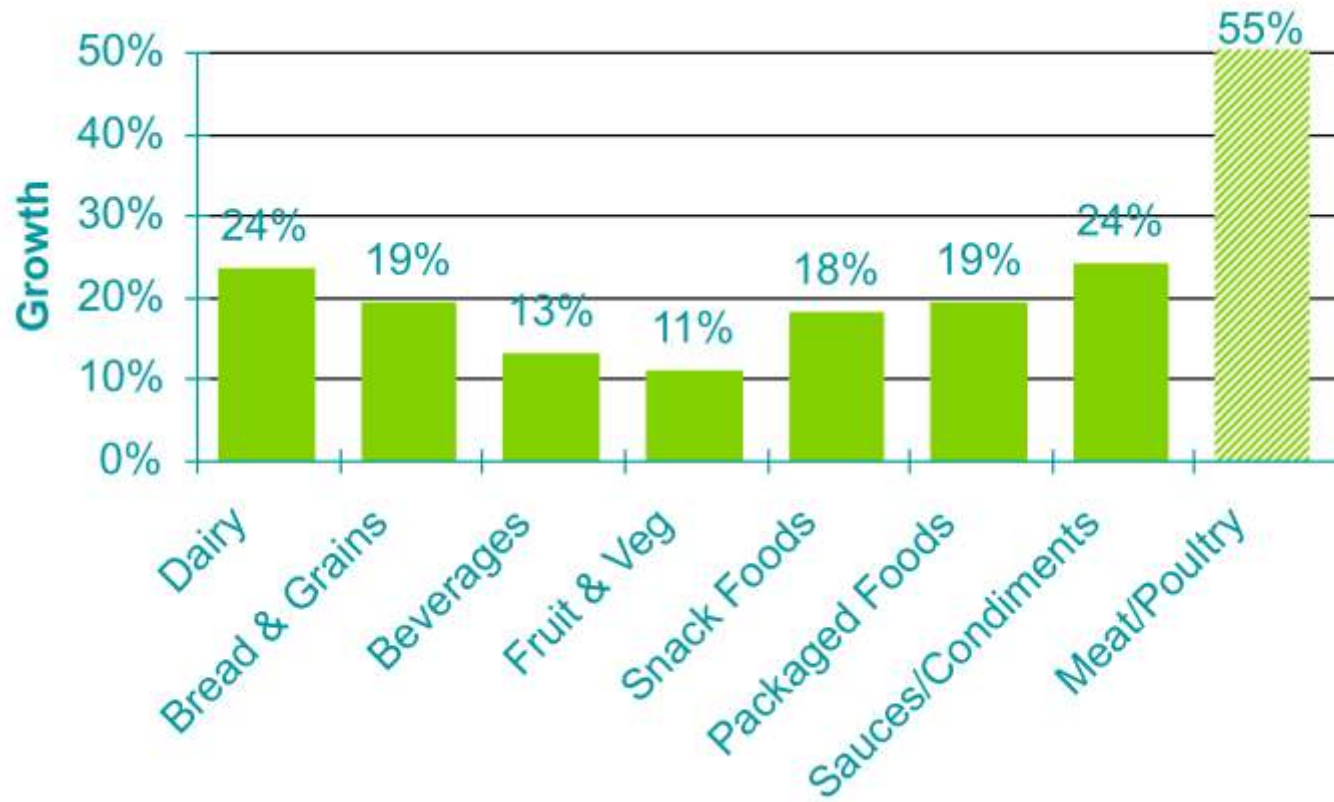
Source: OTA 2006 & 2007 Manufacturer Survey

U.S. Organic Food Penetration Rate and Growth, 1999 - 2006



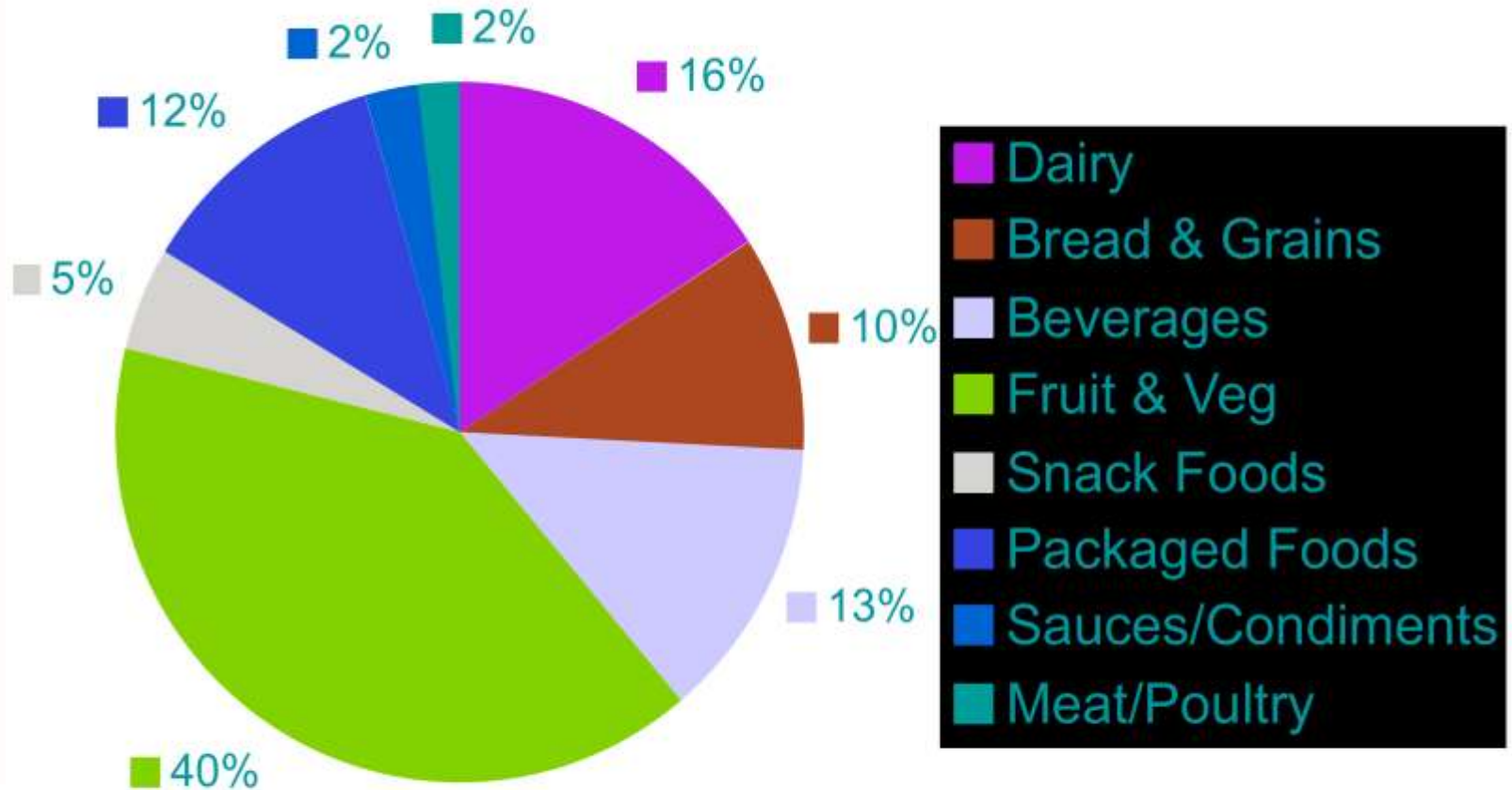
Source: OTA 2006 & 2007 Manufacturer Survey

U.S. Organic Food Category Share, 2005



Source: OTA 2006 Manufacturer Survey

U.S. Organic Food Category Share, 2006



Source: OTA 2007 Manufacturer Survey



Estimated organic farm gate sales Oregon 2005



An additional \$4,608 sales from Jefferson, Klamath and Wallowa Cos. was reported as a group by WSDA not included in regional totals but is included in state total.



ORGANIC RETAILERS (HISTORICALLY)



ORGANIC RETAILERS TODAY



WHAT HAS TO BE CERTIFIED?

- Any production or handling operation that produces or handles crops, livestock, livestock products, or other agricultural products that are intended to be sold, labeled, or represented as “100 percent organic”, “organic”, or “made with organic” ingredients
- <70% organic is exempt; however exempt operation contamination prevention, labeling, and record-keeping requirements apply
- Retail food establishments are exempt
- < \$5000 in sales are exempt





Oregon Tilth

The Certification Process

- Certification Application (Organic Management Plan)
- Initial Review of Application
- On-Site Inspection
- Certification Decision
- Continuation of Certification



USDA National Organic Program

Agricultural Marketing Service-USDA 7 CFR 205

Organic Production:

A production system that is managed in accordance with the Act and regulations in this part to respond to site-specific conditions by integrating cultural, biological, and mechanical practices that foster cycling of resources, promote ecological balance, and conserve biodiversity.





Organic Farms

Defining features



Crop Production

- Organic Management Plan and supporting records
- Land requirements (3 year transition, buffer zones)
- Maintain and enhance soil quality
- Protect water quality and biodiversity
- Organic seeds and planting stock
- Emphasis on preventative pest management
- Contamination avoidance





Organic Farms



Commonly Used Fertilizers

- Raw animal manure
- Composted animal manure
- Fish meal, Feather meal, Bone meal
- Compost tea
- Cover Crops (Green Manure)
- Mined Minerals: Lime, Rock Phosphate





Organic Farms

Synthetics Allowed

§ 205.601(j) Synthetic Substances allowed for use in organic crop production *as plant and soil amendments*:

Elemental Sulfur, humic acids, Magnesium Sulfate, micronutrients, soluble Boron, liquid fish, aquatic plant extracts.





Organic Farms

Allowed Synthetic Pest Control Materials



§ 205.601(e) & § 205.601(i) Synthetic Substances allowed for use in organic crop production as *insecticides and plant disease control*:

- Boric acid, elemental sulfur, lime sulfur, horticultural oils, soaps, sticky traps, pheromones, Vitamin D3, plant extracts
- Copper hydroxide, Copper Sulfate, hydrated lime, Hydrogen peroxide, Potassium bicarbonate, streptomycin (for fire blight in apples & pears only).





Organic Farms

Defining features



Livestock Production

- Organic Management Plan & supporting records
- Origin of livestock
- Organic feed (no hormones, no slaughter by-products)
- Preventative health care practices (no antibiotics)
- Living conditions (accommodate health & natural behavior)





Organic Dairy



Photos on the **left** were taken at Bansen Farms (honored as “Producer of the Year” by Oregon Tilth).

Photos on the **right** would raise several concerns for organic dairy inspectors.



These confined organic cows are standing in their own waste.



Organic Handling

- OTCO history with handling operations - early recognition of importance with growing movement
- Increase demand for organic raw commodities and provide more organic options for consumers by extending certification to post-harvest activities
- Ensure organic integrity from seed-to-supper; farm-to-fork for consumers
- Also recognized that in food system, greatest share of food dollar goes to activities / operations post-harvest; accessing these actors in supply chain provided opportunity to capture more certification fees corresponding to greater share of food dollars
- In OTCO Fee Structure - handling operations help subsidize farm certification fees (commitment to small farm operations)



Organic Handling Plan

- Practices and procedures to be performed
- A list of each substance to be used as a production or handling input
- Recordkeeping system (audit trail and traceability) concerning organic productions
- Management practices and physical barriers preventing commingling & contamination



Product Composition and Labeling

- **“100% organic”** = contains 100% organic ingredients.
- **“Organic”** = 95+% organic ingredients; 5% non-ag must be on the National List; commercial availability applies to non-OG agricultural ingredients.
- **“Made with organic...”** = 70-95% organic ingredients; 30% must be on the National List if non-ag; non-OG ag allowed.
- **Ingredient statement claim <70%** = does not need to be certified.



Healthy Food Choices: Pesticide Residues on Food

The Organic Center	Critical Issue Report	Page
March 2008	Pesticide Dietary Risks	9

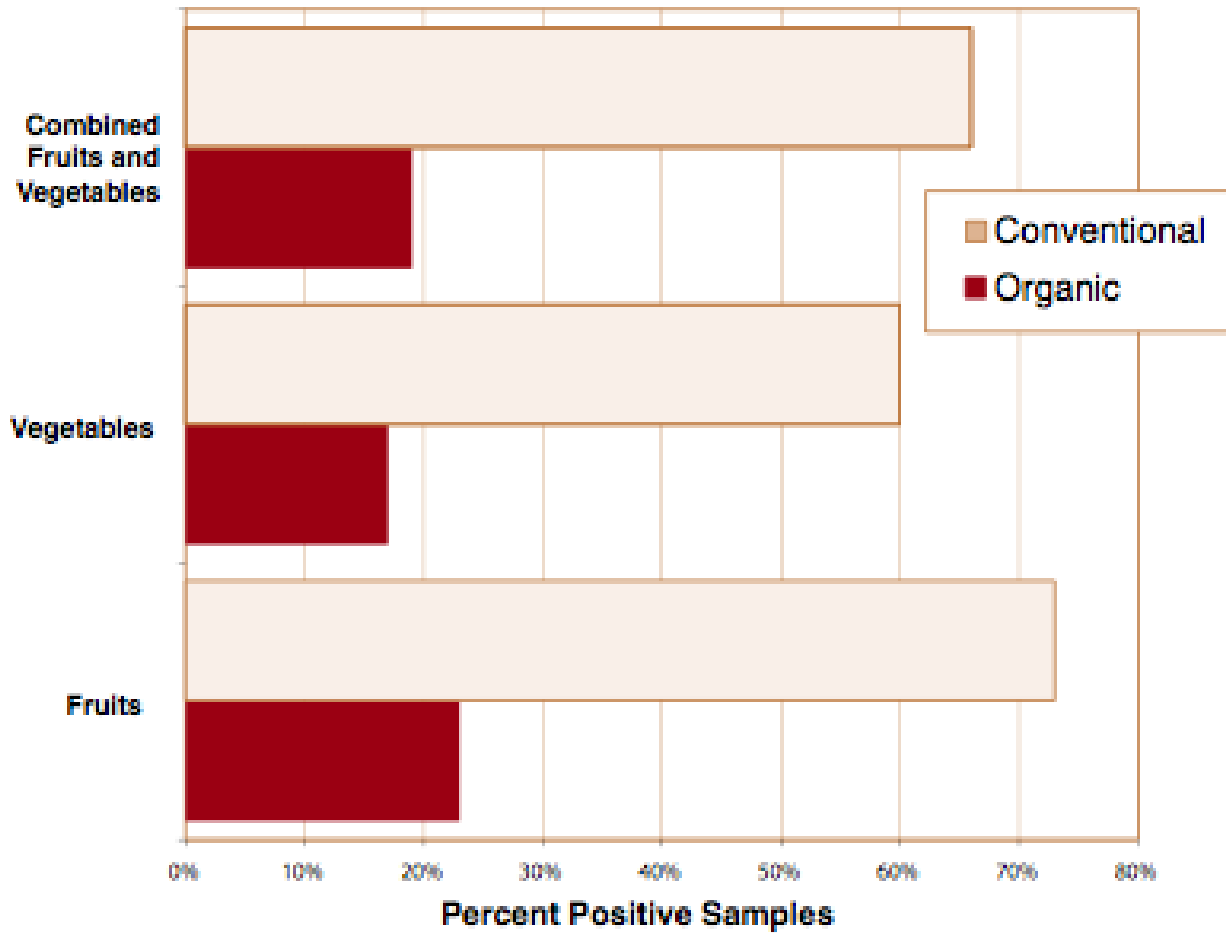
Table 2.

Frequency of Pesticide Residues in Fruits and Vegetables by Market Claim, Excluding the Residues of Banned Organochlorines: PDP 1993-2006						
	'Organic' Market Claim			NOT 'Organic' Market Claim		
	Number of Samples	Number of Positives	Percent Positive	Number of Samples	Number of Positives	Percent Positive
Total Fruits	258	59	23%	39,130	28,580	73%
Total Vegetables	462	77	17%	47,180	28,325	60%
TOTAL FRUITS AND VEGETABLES	720	136	19%	86,310	56,905	66%



Figure 2.

Frequency of Residues in Organic and Conventional Fruits and Vegetables, 1993-2006 PDP





Healthy Food Choices: Pesticide Residues & Children

EPA-funded study on pesticide exposure in youth diets

Urine analysis of 23 elementary students in Seattle area
15-day study

First 3 days, normal diet

Middle 5 days, substituted organic items into diet

Final 7 days, return to normal diet

Findings: Average pesticide levels “decreased to the non-detect levels immediately after the introduction of organic diets and remained non-detected until the conventional diets were reintroduced.”

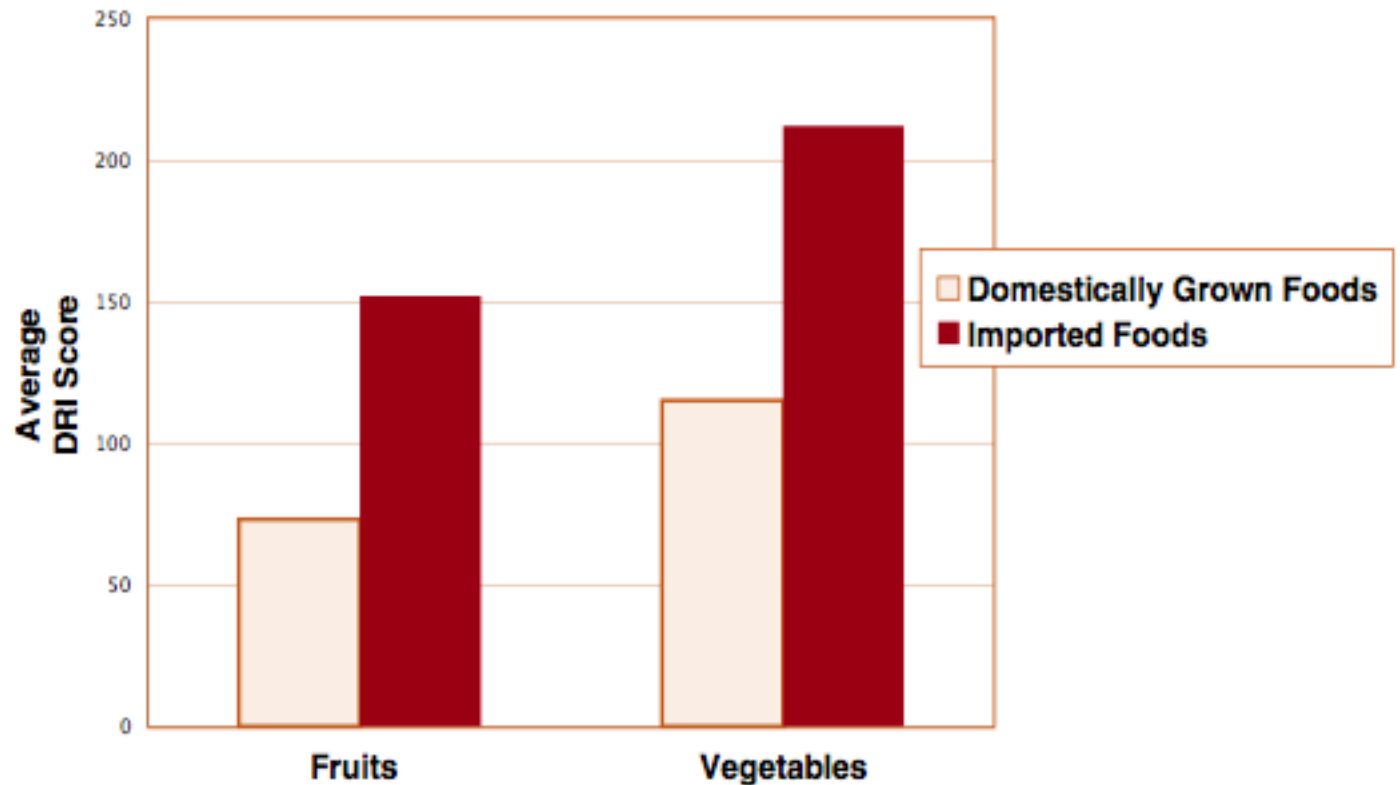


Source: National Institute of Environmental Health Sciences, September 2005

Non-OG Domestic vs. Imports

Figure 1.

Pesticide Risks in Imports Dwarf Those in Domestically Grown Fruits and Vegetables





Healthy Food Choices On a Budget

Highest Pesticide Residue Levels

Apples, bell peppers, celery, cherries, imported grapes, nectarines, peaches, pears, potatoes, red raspberries, spinach, and strawberries.

(What about CURCUBITS--Cucumber, melon, pumpkin/squash?)

Lowest Pesticide Residue Levels

Asparagus, avocados, bananas, kiwis, mangos, papaya*, pineapple, onion, and oranges.

Source: Environmental Working Group based on testing data from USDA and FDA





Local vs. Organic

- How deep is your commitment to organic agricultural?
- What is your definition of local?
- Why are you buying organic food?
- Are you buying off-season produce?



Local vs. Organic

Apples and Oranges. Where does food come from?



What is your definition of local?



Local vs. Organic

What is your definition of local?



Photos of Cooperative Grower Group in Baja, Mexico



Citizens voting for change in the marketplace



Reasons to support organic products:

- ✓ Support a healthy lifestyle
- ✓ Taste and nutrition
- ✓ Concern for the environment
- ✓ Our children, our future





Sustainable Agriculture and Food Systems

Defining features

Achieving Food Literacy

- Production method and associated impacts on local environment & community
- Where food is grown? Distance traveled (food miles)
- Access and distribution
- Food Choices vs. Supply of Organic Food



Web Resources

Oregon Tilth

www.tilth.org

**Appropriate Technology Transfer Rural Affairs
(ATTRA)**

www.attra.org/organic.html

The Rodale Institute

www.rodaleinstitute.org/new_farm

USDA National Organic Program

www.ams.usda.gov/nop

Web Resources

Local Harvest

www.localharvest.org

Eat Well Guide

www.eatwellguide.org

Organic Trade Association (OTA)

www.ota.com/index.html

Organic Center For Education & Promotion

www.organic-center.org

Community Food Security Coalition

www.foodsecurity.org



QUESTIONS?