

As technologies continue to be developed, it is important that we are conscious consumers and stay educated about what is allowed to be considered Organic. We must take individual action to ensure that "Organic Standards" are successful in distinguishing product quality and safety and farming practices of local sustainable growers from those of industrial organic and conventional growers.

This way we will know that when we buy organic, we are avoiding hazardous materials and toxins, as well as new technologies that have not been tested and proven safe.

NANOTECHNOLOGY AND FOOD

(Info from the Organic Consumers Association and the report, "Out of the Laboratory and onto Our Plates: Nanotechnology in Food and Agriculture," put out by Friends of the Earth. Read the full report at www.foe.org)

Nanotechnology, the manipulation of matter at the scale of atoms and molecules, is now used to manufacture nutritional supplements, flavor and colors additives, food packaging, cling wrap and containers, cosmetics, sunscreens and chemicals used in agriculture.

Examples of how nanotechnology is being used: (from nanowerk.com)

Agriculture

Delivery of growth hormones in a controlled fashion
Nanocapsules to deliver vaccines

Food Processing

Nanoencapsulated flavor enhancers
Nanocapsule infusion of plant based steroids to replace a meat's cholesterol

Food Packaging

Nanofilms as barrier materials to prevent spoilage
Nanoparticles to detect chemicals or foodborne pathogens

Supplements

Increase absorption of nutrients



Mounting scientific evidence indicates that nanomaterials produce dangerous "free radicals" which can destroy or mutate DNA and can cause damage to the liver and kidneys.

Workplace nanoparticle exposure was linked to seven cases of serious and progressive lung disease in China – including two deaths.

Untested nanotechnology is being used in more than 100 food products, food packaging and contact materials currently on the shelf, without warning or new FDA testing, according to a report released by Friends of the Earth.

Existing regulations require no new testing or labeling for nanomaterials when they are created from existing approved chemicals, despite major differences in potential toxicity. The report reveals toxicity risks of nanomaterials such as organ damage and decreased immune system response.

"There is no legal requirement for manufacturers to label their products that contain nanomaterials, or to conduct new safety tests," said Report co-author Georgia Miller. "This gives manufacturers the ability to force-feed untested technology to consumers without their consent."

The United States Department of Agriculture's National Organic Standards Board (NOSB) has been debating an official ban on nanotechnology in organic. When it meets November 3-5, 2009 in Washington, D.C., the NOSB will consider a recommendation supported by the Organic Consumer Association and the organic community that would "prohibit nanotechnology in organic production, processing, and packaging."

Keep Nanotechnology Out of Organic! Take action before the **October 19** deadline. Read more of the article <http://capwiz.com/grassrootsnetroots/issues/alert/?alertid=13948781> and sign a petition by clicking the "go" button next to "take action."

Imagine . . .

Knowing where your food comes from, who is producing it, and their ethics and farming practices
Working in support of the health of your local community food shed where energy stays local and supports our rural economy

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