

## ■ table of contents...

### Updates and reports

More substances under NOSB revision ..... 1

### Leader

Practical proposals ..... 2

### Country focus

The Philippines ..... 3

### Standards and regulations

The devil is in the details ..... 6

Rift over standards heals over time in Australia ..... 9

### Certification and accreditation

What's in a certificate? ..... 13

### Updates and reports

Prohibited US inerts scare in NZ ..... 16

New additives and processing aids approved in the EU ..... 16

How natural is 'Natural'? ..... 17

### Did you know?

Organics for Olympic 2012 .... 18

Voluntary carbon standard framework ..... 18

Organic Canada's million dollar Christmas present .... 18

## More substances under NOSB revision

In the US the National Organic Standards Board (NOSB) have announced that pending a review, two hydrocolloids, agar and carrageenan, are set to lose their status as organic ingredients later in this year. They have already appeared in the National List of exempted and prohibited substances established by the National Organic Program (NOP). Agar is a gelatinous substance used as a natural vegetarian gelatine replacement in icing, glazes, processed cheeses, jelly and sweets. Carrageenan is a polysaccharide used in deserts, ice cream, sauces, beer, patés, processed meat and soy milk.

Originally, agar and carrageenan were among the 11 exempted synthetic substances added in 2003. They are not automatically given organic status as they are not made from farmed plants. However, during their production and processing these substances use no pesticides and contain no additives, making them eligible for organic certification. NOP procedure is that all exempted substances have to be reviewed every five years and these two hydrocolloids are due to have their organic status discontinued from 3 November 2008.

If their organic status is removed, products containing these two substances can no longer claim to be organic. As this could cause disruption of well-established and accepted organic production, handling and processing systems, NOP has initiated the 'sunset review' and renewal proc-

ess in order to provide ample opportunity for public comment.

After carrying out market studies, the marketing research firm, IMR International, supported a petition to ask the NOSB to maintain their organic status. IMR International specifically calls for comment from the end-user of hydrocolloids believing them to carry most weight with the NOP as it reviews this policy. In the past such a petition from CP Kelco was successful when NOSB voted unanimously to recommend gellan gum for addition to the NOP list

After its review, the NOSB will make a recommendation to the Secretary about the continuation of specific exemptions and prohibitions, leading to a proposed rule, which will again provide additional opportunity for public comment.

There are a few substances that, it has already been confirmed, will no longer be allowed in organic products after 3 November 2008. This includes tartaric acid, a crystalline organic acid occurring naturally in plants such as grapes, bananas and tamarinds and used to give foods a sour taste, and animal enzymes, calcium sulphate, glucono delta lactone and cellulose. Calcium chloride, however, will be allowed for use in organic products after this date. ■

Source: Food Navigator.com

For more information please see [www.foodnavigator-usa.com/news/ng.asp?n=82530&m=2FNU118&c=bndbdlxlfatvswfg](http://www.foodnavigator-usa.com/news/ng.asp?n=82530&m=2FNU118&c=bndbdlxlfatvswfg)