

farmers whose crops are rejected due to drift caused from no fault of their own, and to consumers who specifically chose organic to avoid consuming GMOs. I hope this letter is the beginning of more in-depth discussion towards solving this serious issue.

Materials Committee- Extractant and Solvents, Significant Residues

I support the comments of the National Organic Coalition on this issue. We need to be continually experimenting not only on farms, but also within food processing. By having a strict interpretation on residues and definitions that affect the classification of ingredients used in organic foods, we encourage research into formulations and processing strategies that avoid synthetics. Food processors who wish to achieve more than the “made with organic” label, are rewarded for their innovation in the marketplace, by the use of the “organic” label. The organic consumer wants less synthetics, not more, in their foods. While having diversity of choice in the organic category can provide organic farmers more markets for their products, we do not truly advance the growth of organics by allowing synthetics that would be viewed negatively by the organic consumer. I thank the committee for their tenaciousness in continually tackling these difficult scenarios, and believe that when we have clarity and solutions to these issues, they will be comprehensive and defensible to the greater community.

MOSES is a nonprofit education organization that promotes organic and sustainable agriculture. We interact with 1000s of organic farmers and agricultural professionals every year, through our popular website and monthly e-news, more than 20 field days and trainings, and the Organic Farming Conference, held annually which had over 3300 attendees in 2012. MOSES has a toll free information line and provides numerous other resources, from soil building to marketing and everything in between. Our database contains over 35,000 contacts.

Sincerely,



Harriet Behar
MOSES Organic Specialist