



ORGANIC INSIGHTS

WINTER EDITION - 2017

CHALLENGING TRADITION WITH LA MANNA FRESH

Full story on pg 8



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- PLUS MUCH, MUCH MORE...

POSTCARD FROM SHANGHAI



CHINA IS THE FASTEST GROWING ORGANIC MARKET IN THE WORLD, WITH ITS PACKAGED FOOD SECTOR INCREASING BY 22% IN 2016.

Currently the 4th largest consumer of organic product in dollar terms, it is set to eclipse France for third spot sometime in the next 12 months.

Whether first, second or third, it remains a huge and growing opportunity for organic food and beverage suppliers from Australia – which is why I am currently over here in Shanghai for BIOFACH CHINA 2017.

Australia's reputation for high quality, green and clean produce has led to great success in China for our organic sector.

BIOFACH is China's most important organic trade exhibition and will host more than 17,000 visitors and 471 exhibitors from around the world at the Shanghai World Expo & Convention Centre.

This year, we have decided to further promote Australian certified organic within this key market through setting up a NASAA Exhibition booth – with organic operators Universal Pharmaceuticals & Avonmore Estate Wines sharing the space and displaying their wares.

Over the course of the exhibition, I will be meeting with Chinese organic wholesalers, distributors and importers to discuss new market opportunities for NASAA certified organic products.

I will also have discussions with our Chinese Certifying partners – COFCC – to explore ways in which we can continue to provide quick and cost effective Chinese Certification for our Australian operators.

In particular, I will look at how we can potentially extend our relationship further to help smooth ongoing market access.

Australia's reputation for high quality, green and clean produce has led to great success in China for our organic sector. One of our most successful exporters to China is Bellamy's – and I will be taking the opportunity to catch up with the company's Shanghai staff whilst I am here.

Of course, Shanghai BIOFACH is not just about China. The event has a strong international flavour with a conference program complementing the trade show that attracts speakers from the organic industry around the world.

To take advantage of the enormous potential to showcase our products on this 'world stage' and to further leverage our participation in this year's event, I will also be negotiating with the organisers to have a much larger Australian 'Pavilion' next year.

With luck, I might see you there!

Mark Anderson
General Manager



VALE ROD MAY

ROD MAY WAS KNOWN AND LOVED BY MANY IN THE AUSTRALIAN AND INTERNATIONAL ORGANIC FARMING COMMUNITY.

Rod was a permaculture inspired organic farmer, tree planter, agro-organic politician, previous Director and Chairperson of NASAA, Chair of the IFOAM Standards Committee, past Mayor of Hepburn Shire, Greens Party candidate and a good-humoured and party loving friend, who maintained a positive outlook on life and a strong desire for a sustainable future. .

Rod died on 29 May 2017, at 63 years of age, after a motorbike accident a week earlier. He will be sadly missed by all NASAA Staff and Board (both past, and present) and legions of friends across Australia and

around the World as we remember a peer, friend, supporter and mentor.

Over the past 20 years, Rod has been a figure synonymous with both NASAA and the development of the organic industry and certification in Australia.

Rod contributed significantly to the development of NASAA as a reputable organic certifier. He was also instrumental in the ongoing development of the NASAA standards, and helped in putting Australia on the organic world stage through bringing the IFOAM World Congress to Adelaide.

Rod is remembered as a progressive and deep thinker with a breadth of knowledge on a wide range of ecological, farming and sustainability topics. He was a passionate environmentalist with a deep commitment to the development of the organic industry, both here and overseas.

Rod was extremely generous with his time and known for his calm and laid back style and dry wit. Although he had strong views on a number of topics that he was passionate about, he was always prepared to hear the arguments – even if he didn't agree with you. For this, he had the deepest respect from those around him.

We extend our deepest sympathies to Rod's two brothers (Doug and Greg, also organic farmers) and two daughters, Steph and Carla as we mourn the loss of this great man, and organic pioneer.

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IT'S A WRAP... DITCH THE PLASTIC!



WE UNDERSTAND THE FRUSTRATION THAT MANY CERTIFIED ORGANIC OPERATORS EXPERIENCE IN SEEING THE PRODUCE THAT THEY HAVE NURTURED AND HANDLED WITH MINIMAL INTERVENTION – LATER PLACED ON A TRAY (OFTEN FOAM) AND SHRINK-WRAPPED IN PLASTIC AT THE SUPERMARKET END.

We also understand the dilemma that food retailers face in ensuring a clear separation and differentiation of organic produce from conventional product to identify at checkout. The mismatch continues, however, between the organic consumers' desire to support sustainable food production, and the packaging that the produce comes in.

Neither of the supermarket majors have fared particularly well in research undertaken by News Ltd. when it comes to use of plastic packaging for organic produce. While there has been some movement toward substituting foam for cardboard trays, both Coles and Woolworths – and in particular, Aldi, were found to use substantial plastic packaging on a range of organic fruit and veg, including small volume quantities.

The issue was highlighted in April with a Change.org petition calling for Supermarkets to address this issue garnering over 150,000 signatures.

There are indications that the majors are responding, however, with Woolworths indicating in the 2017 Australian Organic Market Report future plans to include biodegradable and more environmentally sustainable packaging.

Woolworths' are also trialing loose organic in selected stores.



A BETTER WAY

Not interviewed as part of the article was Australia's first certified organic supermarket, Foodland. Named 'Australian Supermarket of the Year' in 2013 and 2015, Foodland stores are local, independently owned supermarkets in South Australia that support a range of locally sourced, artisan and organic product.

Organic produce is displayed loose with clear labelling in a separate area of the fresh produce section of stores, physically separated from conventional produce displays. Paper carry bags are provided as an option for customers to package.

In addition to its loose pack strategy, the company has an active research program in place looking at alternate packaging options store-wide; from the replacement of plastic label stickers with natural stamping; to the substitution of foam trays with sugarcane trays; use of biodegradable film, and the introduction of cardboard boxes and reusable fibre bags to support bulk purchase.

According to General Manager, Paul Mabarrack, "customer preference will always drive consumption of organic – and, indeed, how it is presented."

"Shelf life can be prolonged with hard plastic wraps, no doubt," he says, but "the balance is that, for many customers, this reduces the organic experience"

"That's why we are trialing other sustainable packaging, to take the place of hard plastic," he says, "and we expect to make considerable progress in this regard."

Paul admits that substitution of conventional items can be an issue.

"There is a margin of loss occurring through substitution at checkout that needs to be factored in, whilst we have put measures in place to minimize substitution, it is not entirely eliminated," he says.

"Our view, however, is that we choose to please our customers, then manage any issues that arise from that point. Our research into natural stamping, for example, will certainly assist in identifying organic produce from conventional lines."

GROWTH IN ALTERNATIVES

COMPOSTABLE BIOPLASTIC FILMS

There are numerous certified compostable bioplastic films suitable for packaging available in the commercial market today, however, "current adoption is very low," according to Rowan Williams, President of the Australasian Bioplastics Association (ABA).

One of the reasons for this is a lack of organic, as distinct from mechanical, recycling programs in place supporting the end of life waste stream for compostable packaging.

"The ABA and the Australian Organics Recycling Association (AORA) are both working to grow this end of life waste chain," says Rowan.

"However, without food waste regulation to begin with, the current opportunity for compostable packaging to enter the organic stream is limited," he says.

"This is expected to grow steadily, however, as we increasingly recognize the need for organic material to go back into more beneficial use than landfill."

Cost can also be seen as a barrier, although Rowan indicates a need to factor in whole-of-life costs.

"Whilst the initial cost of a bioplastic base resin might be more expensive than a conventional plastic such as polyethylene," he says, "the end of life for the polyethylene, if it cannot be recycled, will be landfill."

"What needs to be considered, therefore, is the savings in terms of emissions, and landfill, with its impact on urban amenity, through use of compostable materials, as well as the recycling utility in the form of organic soil amendments, composts and mulches."

"If done correctly, then the cost associated with compostables are little different to conventional packaging."

The ABA believes that it is also fundamentally important for consumers to understand that not all claims to 'biodegradability' means that packaging is 100% compostable.

"Claims of biodegradability on their own are insufficient as the end of life is not identified, nor the time taken, nor the residuals of such biodegradation, if in fact, it actually biodegrades at all," says Rowan.

"Only certified compostable labels will give that assurance for the defined end of life."

To assist consumer recognition, the ABA administers a voluntary program to verify claims of biodegradability to recognised Standards.

LASER ETCHING

Laser etching of produce is something that's being trialed right now in Europe that will assist in selling 'identifiable' loose organic produce.

The technique uses laser light to remove pigment from the skin of produce, enabling the imprinting of design logos and messaging without affecting the quality or structure of the produce. The technique not only eliminates the need for plastic packaging but removes the need for produce stickers.

Early trials – using 'hard' produce, sweet potatoes and coconuts - have commenced in a cooperative venture between Dutch produce supplier, Nature & More, and Swedish supermarket, ICA, using technology from Spanish company Laser Food.

FURTHER INFORMATION

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TIPS FROM TIM

ENSURING THE HEALTH OF YOUR WINTER SOIL

WITH THE ARRIVAL OF COLD WEATHER, SOME SIMPLE PLANNING AND ATTENTION TO SOIL HEALTH WILL SUPPORT SEASONAL GROWTH AND HELP YOU ON YOUR WAY TO 'MAKING HAY [WHEN] THE SUN SHINES' – AGAIN. HERE, TIM PROVIDES HIS TIPS FOR THE SEASON.

In the Winter months, the level of biological activity (respiration and metabolism) in soil slows down and almost ceases below about 5-6 degrees. Consequently, mineralization of organic matter is greatly reduced.

Nitrate nitrogen (NO₃) is much lower in cold soil. Nitrate is also readily leached with rainfall (or irrigation), so cold, wet soils are subject to much lower levels of nitrogen soil fertility. Clay soils can suffer most because they tend to stay wet and dense.

Because of these changes, Winter in southern Australia is not the preferred time to add compost or organic matter to soil. Research suggests that the viscosity of cold water, permeability of root membranes and transport of nutrients within the plant all impact nutrient uptake in the colder months.

Ideally, winter growing crops will be in the ground by now. Many crops, such as wheat, scavenge a large amount of essential nutrients such as phosphorus very early in their life, and store this for use over the next few months of growing, when it will be harder to extract from the soil.

If paddocks or garden beds are not being used for cropping, they should be covered and not left bare.

Mulch or green manure crops (which can be volunteer weeds) are suitable for covering soil in winter, but

remember that mulch may need to be removed early in the Spring so that soils can warm up quickly. Suitable cool season green manure crops include fava beans, fenugreek, lupins, oats, vetch and sub clovers because they cope with low temperatures and frost.

Although mulch may slow down the warming of soil, it can also keep existing roots warmer by insulating them from extreme cold at night, so growing crops also benefit from mulch. Root growth in winter is likely to be concentrated near the soil surface too, and wet, cold soils are also subject to damage from traffic, so driving on these soils should be minimised.

Some crops, such as the brassica family (cabbages, broccoli etc.) prefer cool, wet conditions. Crops that don't like cold, wet soil will generally perform better in raised beds. Seed may take longer to germinate in cold weather and, when newly germinated, will be more susceptible to root rot and disease because of sluggish growth.

Although the goal of organic is to source most nutrients from the soil, reduced uptake in winter may require the use of foliar applications, especially for trace elements. Foliar application overcomes the problems of poor uptake and slower delivery of nutrients by the vascular system within the plant.

WITH THESE TIPS IN MIND, A LITTLE ATTENTION WILL GO SOME WAY TO ENSURING THE HEALTH OF YOUR WINTER SOIL.

For further information Tim can be contacted on 0412 473 230 or at tim@tmorganics.com



TIM MARSHALL IS WELL KNOWN WITHIN THE INDUSTRY AS AN ORGANIC WRITER, TRAINER AND CONSULTANT. TIM WAS CO-FOUNDER OF NASAA AND SERVED ON THE BOARD FOR 11 YEARS. HE HAS ALSO WORKED ON ORGANIC STANDARDS AND TRADE ISSUES FOR IFOAM.

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ORGANICS BY LA MANNA FRESH

CHALLENGING TRADITION WITH A NEW RECIPE FOR SUCCESS

GENERATIONAL CHANGE CAN BE THE CATALYST FOR A MOVE INTO ORGANIC. MELBOURNE-BASED SISTERS, KAREN AND NATALIE PATTI, HAVE TAKEN A SUCCESSFUL FAMILY FORMULA AND INTRODUCED A NEW DIMENSION WITH THEIR BRUNSWICK GROCERY STORE, ORGANICS BY LA MANNA FRESH.

For both girls, the move into organic produce represents a return to the family's roots.

Their father, Joe Patti, has been a successful grocer since arriving from Southern Italy in the late 1950's, running the popular La Manna Fresh store in Sydney Road, Brunswick since 1993, which stocks a range of conventional fresh produce and grocery lines.

Growing up in the business, the girls became more aware of requests for organic produce, in part driven by a changing demographic in the Brunswick area.

As Karen observed, "We noticed that more young families were moving in, and that people were more concerned about food choices."

When the girls first approached their father with the idea to introduce organic lines, he was sympathetic but not prepared to introduce the mix into the existing store. Joe, himself, had grown up in a typical Italian family environment, however, where households grew their own produce, inputs were low, pesticides and chemicals non-existent and people had an awareness of the seasonality of fruit and vegetables. He was certainly aware of the benefits that a move into Organic could bring and happy to support his daughters in testing the venture.

With their father's blessing and backing, both girls left professional career paths to open the store in 2008 two doors down from the family's established site.

AND THEY HAVEN'T LOOKED BACK.

Today, the girls have grown from simply selling organic fruit and veg, to stocking a range of dairy, wine, processed grocery lines, cosmetics and household products.

The girls operate on a simple formula of sourcing and introducing product lines that they themselves would like to use.

"We are essentially the guinea pigs for the product lines we stock in the store," says Karen.

The shop itself has been certified with NASAA Certified Organic (NCO) since 2011, which the girls say provides an added measure of trust and assurance to their customers of their commitment to organic. The shop carries only certified organic produce and home-grown lines from trusted local suppliers that are clearly labelled.

In addition to organic, the girls find that the concept of food miles and buying locally are important to their customers.

"Our product is predominantly Australian, with much of it sourced locally in Victoria," says Natalie.

"Our customers particularly enjoy the availability of home-grown produce, including from surrounding areas Coburg, Brunswick and Northcote."

As with most organic trade, the girls have experienced supply challenges, particularly with weather impacts in key growing areas. Natalie admits that the venture has been a steep learning curve.

"Although we had the background in fresh produce, we were relatively young when we got into it and not very knowledgeable," says Natalie.



"We've learnt so much along the way," she continues, "We've done a lot of research and received information and support from NASAA and feedback from our customers, which has helped us enormously."

Karen agrees that growing the business has "taken a lot of hard work, preparation, patience and determination"

As for their father, Joe is obviously proud of what his girls have achieved. He agrees that the move into Organic represents both a move back to the way that things used to be, and the way of the future.

FURTHER INFORMATION

View our interview
with Karen and Natalie

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OPERATOR SUCCESS STORY



Lawrence Chang

ORGANIC TIMES: BUILDING A SUSTAINABLE ORGANIC BUSINESS

LONG-TERM COMMITMENT, A FOCUS ON BUILDING RELATIONSHIPS AND STAYING TRUE TO YOUR ETHOS ARE THE KEY INGREDIENTS OF A SUSTAINABLE ORGANIC BUSINESS, ACCORDING TO VICTORIAN ORGANIC CHOCOLATE, BAKING PRODUCTS AND RAW INGREDIENT SUPPLIER, ORGANIC TIMES.

"After 18 years in the business, it's these simple things that haven't changed," according to OrganicTimes Founder and Sales Manager, Lawrence Chang.

Things have evolved in other ways for OrganicTimes, however, as the industry in Australia has continued to grow, and as the business has achieved greater scale over time.

The company started in 1999 purely as a wholesale supplier of raw organic bakery ingredients, with major products including baking ingredients, organic butter and the award-winning Rapadura sugar.

With the desire to build a brand, however, the company sought to vertically integrate, diversifying into the manufacturing of a range of bakery products under the OrganicTimes brand – initially chocolate, and now extending to cookies and other bakery lines.

When the business first started, there were relatively few manufacturers of value-added organic product. OrganicTimes was once the only player in the chocolate market in Australia. Now, however, there are several. This has put some pressure on supply sourcing, which continues to be a challenge today.

MANAGING SUPPLY PRESSURES

As with any manufacturing business, building relationships with suppliers and providing forward commitment has assisted in managing supply issues.

Over time, OrganicTimes has built direct relationships with farmers, including macadamia and almond producers, which has assisted with consistent supply of key ingredients.

"Suppliers appreciate early commitment, and a commitment to guaranteed volumes," says Lawrence. "This has meant that early forecasting is critically important to our business and something that has become easier over time as the business has grown."

Bigger players moving into the market, promising great things to suppliers and disrupting the market is also a concern to OrganicTimes.

"Whilst we have seen some fly-by-night types come and go over the years, we find that people within the industry are generally real and genuine and in it for the long haul, and for the right reasons," says Lawrence.



The company has also experienced some issues with sourcing individual product ingredients outside of its control, pointing to recent issues in sourcing vanilla for example, with key supply nations Vanuatu and Madagascar experiencing natural disasters.

GROWTH CONTINUES TO OUTSTRIP SUPPLY

One thing that has surprised Lawrence is that consumer price has remained relatively unchanged over the last 18 years.

"Despite having many more suppliers in the market, more product and more competition," says Lawrence, "Consumer demand has continued to grow exponentially and, therefore, prices have remained stable."

STAYING TRUE TO ITS VALUES

Through all of this, the business ethos has remained unchanged.

"We want to ensure that we are providing quality organic product that the average punter can afford," says Lawrence.

"We are pleased to say that our chocolate product, for example, is on a par with the price of your high-quality conventional brands, such as Lindt."

Over the last 18 months, OrganicTimes have transitioned to an environmentally friendly, purposed facility in Bayswater, investing in equipment, machinery and people to support further growth of the company. That growth includes adding to the current range of confectionary products, with products such as honey logs, snow mallows and wagon wheels, and increasing its bakery lines. With a growing middle class in Asia, the company plans to increase exports, as well as expanding the domestic market.

"We want to continue to bring yummy products that have been produced sustainably to the market as a conventional alternative at an affordable price point," says Lawrence.

FURTHER INFORMATION

View our interview with Lawrence Chang.

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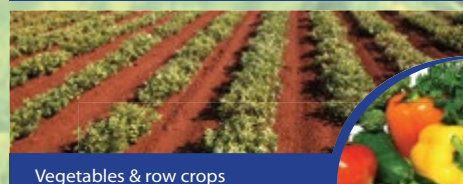
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ORGANIC FOOD PRODUCTION STILL THE MARKET TO BE IN

LATEST DATA FROM THE AUSTRALIAN ORGANIC MARKET REPORT 2017 CONFIRMS THAT ORGANIC FOOD PRODUCTION AND CONSUMPTION CONTINUES TO GROW; ALTHOUGH WE MAY SEE A SLIGHT EASING IN THE MEDIUM TERM.

As good news stories go, it doesn't get any better as organic moves from a niche position to a normalised preference for most households in Australia.

Latest figures show that:

- **Demand continues to outstrip supply** both in Australia, and around the World.
- **Total land areas farmed** in Australia has increased to over 27 million ha.
- **Numbers into certification** continue to increase (up by 5% on 2015 figures).
- **The Australian domestic market is worth AU\$1.4 billion**, however, the rate of Growth is projected to slow to some degree over the period 2017–20.
- **Supermarkets remain the dominant outlet** for organic shopping, but there has been a shift towards specialty shops.
- **Certification is important to consumers** with 85% of all shoppers indicating that an organic certification mark on a product would influence their purchase decision.
- **Key consumers of organic product** are the Millennials/Generation Y.

- **Value-added product leads the charge.** Packaged food and beverage is estimated at AU\$696 million. There has been a particular increase in the number of operators who are value-adding, with food processors increasing from 18% to 31% of certified operations. Incidentally, this correlates with the global picture presented by FiBL and IFOAM in The World of Organic 2017, which shows clearly the growing shortfall between certified production and processing. Processors are involved with processed fruits, convenience foods, farm inputs, cosmetics, oils and fats, grain mill products, coffee, tea and wine. Of this, 19% are contract processors, providing third-party services.

Aside from the statistics provided, there is value in reading the supporting commentary in the AOMR from certified operators on developments in the industry, and challenges for the future.

NASAA is a key contributor to the bi-annual AOMR publication, which relies on data from the ABS, IBIS and privately syndicated research. Export data is reliant on ABS 5-yearly census reports and figures are yet to be validated for the year. These figures will be reported in the 2019 AOMR.

**VIEW THE GROWTH IN
ORGANIC FOOD GRAPH**

CLICK HERE

ACCESS THE FULL REPORT

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STANBROKE IS PURCHASING

Stanbroke is purchasing N.O.P Organic certified cattle to process at our state-of-the-art, company owned processing facility at Grantham in South East Queensland.

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(L -R)
Wenpeng (Luke) You - Inspector,
Suzanne Lee - Milk Supply Manager,
Kylie Doyle - ODFA Director,
Sachin Ayachit - NCO Manager

CONTINUED DEMAND FOR ORGANIC DAIRY PRODUCTS, BOTH HERE AND OVERSEAS HAS, IN TURN, DRIVEN THE MATURITY OF THE MILK SUPPLY CHAIN IN AUSTRALIA.

As early pioneers in the industry, Organic Dairy Farmers Australia (ODFA) was formed in 2002 as a cooperative to provide surety of supply of certified organic milk. The cooperative now represents around 80% of the certified milk in Australia, supplying under the 'True Organic' trademark.

To ensure growth of the cooperative in line with continued market demand (estimated at 6% annual growth rate*), ODFA continues to mentor and provide support to its members, and conventional dairy farmers looking to convert to organic systems.

As part of this effort, NASAA had the opportunity to meet cooperative members, and other farmers at various stages of converting to organic systems, in a series of workshops organised by ODFA in March at Warragul, Echuca, and Camperdown in Victoria. The workshops were well attended with some 60 people from 42 farms represented.

Our Certification team, Sachin Ayachit and Wenpeng (Luke) You, delivered a presentation that looked at practical considerations for livestock management under organic standards, including the conversion of land and animals, feeding rules, and dairy animal treatments; the certification process, and specific market access requirements.

There was particular interest from existing cooperative members in understanding the additional compliance

requirements for Chinese market access and certification, which can be complex.

We thank ODFA for providing us the opportunity to work with its farmer members. It is a strength of the cooperative that formal mentoring and support continues to encourage new entrants into the industry, and ensures that practical management issues are addressed and aligned with standards and certification requirements.

**2017 Australian Organic Market Report*



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FLYING THE ORGANIC FLAG AT THE KAROONDA FARM FAIR

THE KAROONDA FARM FAIR IS A 2-DAY FIELD DAY EVENT HELD ANNUALLY IN KAROONDA IN THE SOUTH AUSTRALIAN MURRAYLANDS REGION.

The field day attracts crowds of over 10,000 people from across Australia and features around 350 exhibitors each year with a focus on primary production and associated industries.



This year, NASAA was represented in the Lifestyle pavilion, which showcased local farmers, Justin & Rita Porker, (Kinmana Organics).

According to Rita, "There are an increasing number of certified operators in the Murraylands and Mallee regions of SA, and this is a direct result of farmers understanding the need for a more natural, wholistic approach to working the land."

"Those who visit the Karoonda Farm Fair often remark how friendly and co-operative the 'Mallee' people are. It's a region of diversity and opportunity, and produces some of the very best Prime Lamb for South Australia (particularly Organic)!"

SOMETHING TO PUT ON THE CALENDAR FOR NEXT YEAR!

4TH NATIONAL ORGANIC WINE OF THE YEAR AWARDS

COME ALONG.....JOIN NASAA AND WINESTATE IN CELEBRATING THE 4TH NATIONAL ORGANIC WINE OF THE YEAR AWARDS PRESENTATION ON THURSDAY 29TH JUNE, 2017.

Hosted upstairs at Cos Restaurant in the centre of Leigh Street and the West End you can drop by from 6pm to taste your choice from over 100 wines entered in this year's competition.

And if you're thinking of staying on for dinner after the winner has been announced, Cos Restaurant is open until 10pm, but make sure you get in early and **BOOK HERE ONLINE**.



Tickets are limited, so click here to purchase your tickets from Eventbrite > Hope to see you there!

NEWS ROUNDUP

Links to interesting, topical articles on organic agriculture in the public arena. Just click on the link panels on each story to read more.



ORGANIC GROWTH PLATFORM FOR WOOLWORTHS

Speaking at the recent Global Food Forum late March, Woolworths CEO Brad Banducci reveals the company's aim to secure long-term food contracts with a focus on supporting investment in innovation, particularly in fresh produce. Mr Banducci identifies healthy and organic food as a new growth platform for the supermarket.

[CLICK HERE FOR MORE INFORMATION](#)



COOPERATIVE INVESTMENT TO SECURING ORGANIC FARM FUTURE

The Organic and Regenerative Farming Investment Co-operative has been established to provide a platform for people to invest in successful organic farms and businesses across Australia.

[CLICK HERE FOR MORE INFORMATION](#)



CALLS FOR INCREASED SCRUTINY ON 'GREENWASHING'

As an organic certifier, we are increasingly frustrated by the rise of alternate 'Sustainability' and 'Environmental' claims and labels in the Australian marketplace. ABC News looks at the issues, including some concerning comments from the Federal Agriculture Minister.

[CLICK HERE FOR MORE INFORMATION](#)



2017 YOUNG GUN OF WINE AWARDS

Both Chris Carpenter from Lark Hill Winery, Canberra and Vanessa Altmann from Switch Organic Wine in SA have been selected amongst 12 finalists announced in the coveted 2017 Young Gun of Wine Awards. Winners announced June 20. A tasting event for the People's Choice Awards will be held June 19 in Melbourne.

[CLICK HERE GET YOUR TICKETS](#)



TO ADD TO THE READING LIST

On a lighter note, we welcome a new book from author Pip Williams. One Italian Summer follows Pip's family journey from packing up the home in Australia to WWOOFING it around Italy in search of the good life.

[CLICK HERE FOR MORE INFORMATION](#)

FOR SALE

HIGH SEAS LIQUID KELP EXTRACT

New Technology, Spray Friendly, High Performance - Fair Price. Made from only the freshest Bull Kelp from the West Coast of Tasmania

MARRAWAH KELP P/L
Arthur River Rd, Marrawah
Tas - Phone 0427 571 338
NASAA CERT ORG 7099M

FOR SALE

MARRAWEENY OLIVES

Organic table olives and fresh 2017 olive oil from Strathbogies Ranges Vic.

Retail and small wholesale or bulk.

Email: marraweenyolives.squarespace.com or Phone Andrew on 0418 618 684

NASAA CERT ORG 3632D

FOR LEASE OR SHARE FARM

I have 150 acres of Certified farming Land that I have been growing certified vegetables on for approximately 30 years with very good contacts that I have been dealing with most of this time. Turn over has been averaging \$450,000 for last 10 years, with room to expand for the right person

Due to health reasons I am limited to what I can do. The farm has 62 mega litre annual permit as well as 30 meg plus on site storage. It has packing and machinery shed and fixed under ground 6" Main line with 2" hydrants every 14 metres. Farm located in east Gippsland (BAIRNSDALE) and 10 minutes to truck terminal for either Sydney ---- Melbourne.

Please contact Les Rogers on 0408 569 311 to discuss options.
NASAA 3015