



**Marinalg
Carrageenan Media Monitoring
May 31, 2013**

CARRAGEENAN COVERAGE SUMMARY

NOSB Decision Response Hits

Mentions of the USDA NOSB decision regarding carrageenan include: A story in the trade publication *Functional Ingredients* about the carrageenan debate, which mentions the Organic Consumers' Association (OCA) press release urging readers to submit petitions to the USDA and the Marinalg release (citing Bill Matakas) from May 8; an appearance in the weekly newsletter from *Hydrocolloid News* about the OCA's press release asking readers to submit petitions to the USDA; an action alert in a newsletter from the *Cornucopia Institute* asking readers to submit petitions to the USDA regarding the removal of carrageenan from the list of additives allowed in organics; an article in the *Sleuth Journal* discussing how the USDA is violating the Organic Foods Protection Act with its ruling on carrageenan; a piece in the blog *Cheers to our Health* about the health dangers of carrageenan; and four republishings of the Cornucopia piece titled "Unbelievable! USDA Power Grab Should Not Go Unchallenged," appearing in *Family Survival Protocol*, *The Real Facts*, *CWEB News* and *Health Impact News Daily*.

Coalition Blogs

This week, a blog post from Marinalg President Bill Matakas was published on Marinalg.org that gives a point-by-point rundown of Cornucopia's key messages and explains how and why each of the points the organization makes is flawed and/or incorrect.

Other Notable Hits

Notable positive or neutral hits included: a piece in the UK blog *Growing Things and Making Things* that discusses how the writer makes ice cream and includes a personal story about obtaining the red seaweed used to produce carrageenan.

Notable negative mentions include: A story in the UK's *Daily Mail* that talks about carrageenan and calls it an "everyday product that could cause cancer"; a story in *Total Health* written by Gloria Gilbère, DAHom, PhD, DSC, EcoErgonomist, Wholistic Rejuvenist, about the dangers of consuming carrageenan and how it's also used to de-ice airplane windows; two stories in *Focus Taiwan News Channel* and *Taiwan News* about how one of Taiwan's biggest food producers, Uni-President Enterprises, is using ingredients from supplier Rico Industrial Co., Ltd., that had passed their expiration dates and were low-grade materials and names carrageenan as one of the ingredients; a mention in the popular anti-carrageenan blog *Food Babe* that tells readers to avoid infant formula with carrageenan as an ingredient; an article in *Before It's News*, which calls ice cream "toxic garbage" partially because it has carrageenan in it; and a blog about the Paleo diet which tells followers that carrageenan has been known to have adverse effects on the GI tract.

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NOSB Response

Hydrocolleague Newsletter – “Carrageenan - Organic or Not?” – May 30, 2013

The Organic Consumers' Association (OCA) is adding its voice to those seeking a reduction of carrageenan consumption and an outright ban on its use as an organic ingredient. A press release dated May 15, 2013 by OCA calls on the USDA's, National Organic Program (NOP) to ban the use of carrageenan in ALL organic products. A petition to be submitted to the USDA is available for signature on the OCA website until June 3, 2013. The FDA recently reviewed data submitted regarding carrageenan and found no safety concerns. Copies of the OCA press release and petition will be included in the next issue of The Quarterly Review of Food Hydrocolloids.

*See PDF below

The Sleuth Journal – “USDA Violates the Organic Foods Production Act” – May 29, 2013

Political corruption and power grabs usually happen behind closed doors. The Cornucopia Institute has consistently called for more transparency at the USDA's National Organic Program, but quite frankly, this power grab, in broad daylight, is unexpected. The National Organic Standards Board (NOSB), the citizen panel charged by Congress to determine which synthetics are allowed in organic food production, voted to prohibit the use of carrageenan in organic infant formula, to prohibit the use of synthetic microcrystalline cellulose as a food ingredient, and set a deadline for reviewing synthetic and potentially harmful ingredients in previously approved pesticide formulations.

<http://www.thesleuthjournal.com/usda-violates-the-organic-foods-production-act/>

Cheers to Our Health (blog) – “The Dangers of Carrageenan” – May 28, 2013

Until recently, I had never heard of carrageenan but lately there has been a lot of talk about this natural food additive. Carrageenan is derived from red seaweed and is used in products like low-fat milk, soy and nut milks, yogurts, ice cream, creamers, cottage and cream cheese, baby formula, processed meats, prepared sauces, and other products as a binding agent to create a thicker and better texture to the products that it's added to. Studies have shown that carrageenan causes gastrointestinal inflammation and, as we know, chronic inflammation can lead to many more serious diseases which include cancer, heart disease, rheumatoid arthritis, inflammatory bowel disease, Parkinson's, diabetes, and many more.

<http://cheerstourhealth.blogspot.com/2013/05/the-dangers-of-carrageenan.html>

Cornucopia Newsletter – “ACTION ALERT: Stop USDA Power Grab Gutting Organic Regulation” – May 26, 2013

Political corruption and power grabs usually happen behind closed doors. The Cornucopia Institute has consistently called for more transparency at the USDA's National Organic Program, but quite frankly, this power grab, in broad daylight, is unexpected. The National Organic Standards Board (NOSB), the citizen panel charged by Congress to determine which synthetics are allowed in organic food production, voted to prohibit the use of carrageenan in organic infant formula, to prohibit the use of synthetic microcrystalline cellulose as a food ingredient, and set a deadline for reviewing synthetic and potentially harmful ingredients in previously approved pesticide formulations.

*See PDF below



***Family Survival Protocol (blog)* – “Unbelievable! USDA Power Grab Should Not Go Unchallenged” – May 27, 2013**

Political corruption and power grabs usually happen behind closed doors. The Cornucopia Institute has consistently called for more transparency at the USDA’s National Organic Program, but quite frankly, this power grab, in broad daylight, is unexpected. The National Organic Standards Board (NOSB), the citizen panel charged by Congress to determine which synthetics are allowed in organic food production, voted to prohibit the use of carrageenan in organic infant formula, to prohibit the use of synthetic microcrystalline cellulose as a food ingredient, and set a deadline for reviewing synthetic and potentially harmful ingredients in previously approved pesticide formulations.

<http://familysurvivalprotocol.com/2013/05/27/unbelievable-usda-power-grab-should-not-go-unchallenged/>

Also featured in:

- ***The Real Facts (blog)*** - <http://team1million.wordpress.com/2013/05/27/unbelievable-usda-power-grab-should-not-go-unchallenged/>
- ***CWEB News*** - <http://www.cwebnews.com/life-style/food-and-beverages/253085-unbelievable-usda-power-grab-should-not-go-unchallenged.html>
- ***Health Impact News Daily*** - <http://healthimpactnews.com/2013/usda-violates-the-organic-foods-production-act/>

***Functional Ingredients (New Hope 360)* – “Carrageenan conflict thickens” – May 24, 2013**

The Organic Consumers Association (OCA) urged the USDA National Organic Program (NOP) to ban the use of carrageenan in all organic products, according to a release yesterday. The controversial emulsifier, made from seaweed, is a common food additive and has been allowed in organic foods. Some research, however, has suggested the stuff causes gastrointestinal inflammation and higher rates of colon cancer, according to the OCA... Marinalg International, the organization supporting sustainable seaweed farming and the seaweed based hydrocolloid industry, disagrees.

<http://newhope360.com/breaking-news/carrageenan-conflict-thickens>

Carrageenan in the News & Blogs

***Total Health* – “CARRAGEENAN Food Additive and AIRCRAFT DE-ICER” – May 31, 2013**

I’ve written extensively about the dangers of carrageenan, both in articles and my book *Chemical Cuisine*. That said, readers and patients are still asking for more information, you asked...here it is! Carrageenan is a water-soluble polymer, a gum, used as a fat substitute in processed meats and also found in a multitude of food products for its thickening and gelatin-like qualities. It is extracted from red seaweed by a powerful chemical alkali solvent—capable of removing skin as quick as any acid. In its natural state it’s healthy; in its processed state, it’s highly antagonistic to humans. It’s the vegetarian equivalent of casein—protein isolated from milk to thicken foods. Carrageenan is the magic ingredient used to de-ice frozen airplanes sitting on tarmacs...

<http://totalhealthmagazine.com/features/the-health-detective/carrageenan-food-additive-and-aircraft-de-icer.html>



Focus Taiwan News Channel – “Dairy, jelly desserts recalled over questionable ingredients” – May 31, 2013

Several domestic manufacturers of dairy and jelly desserts decided Friday to recall some of their products that are suspected of having used questionable or unacceptable ingredients. The food makers initiated the move after one of their suppliers, Rico Industrial Co., was found to be selling ingredients that had passed their expiration dates and using low-grade materials in its production processes. According to an investigation by prosecutors, Rico has used the industry-grade EDTA-2Na preservative since 2008 to produce gelling agents, which were later sold to various food manufacturers for use in products such as puddings, tofu puddings and agar jelly. Uni-President said the company only bought carrageenan, a natural algae extract used as a thickener, from Rico and did not purchase any of the suspect additives.

<http://focustaiwan.tw/news/aall/201305310027.aspx>

Taiwan News – “Taiwan food scare expands to three top producers” – May 31, 2013

Three major food producers took products off the shelves Friday as concern mounted over the possible presence of tainted industrial substances in ingredients from one supplier. Uni-President Enterprises, one of Asia’s biggest food producers, as well as AGV Products Corporation and Elate all decided to take products out of circulation which included ingredients supplied by Tainan-based Rico Industrial Co., Ltd. The product supplied by Rico was carrageenan, a substance extracted from red seaweed which is used for gelling, thickening and stabilizing food products, Uni-President said. The company said it would only allow the products to be sold again if the investigation by health and judicial officials concluded that there was no danger to health. If Rico was found to be guilty of violating the law, Uni-President said it might take legal steps of its own.

http://www.taiwannews.com.tw/etn/news_content.php?id=2234357

Growing Things And Making Things (blog) – “Foraged Food Friday: Carrageen” – May 31, 2013

For some time, I have harboured an ambition to make cheap ice cream...What could I use to pad out the expensive ingredients? What do the commercial producers use? A study of ingredients lists revealed something called carrageenan. What's that, then? A bit of googling gave me the answer: It's seaweed. More precisely, it's derived from seaweed, but it's possible to get an extract without any fancy processing. What I need then, is the right kind of seaweed. I was delighted, therefore, that Saturday's foraging course included carrageen, otherwise known as Irish Moss.

<http://growingthingsandmakingthings.blogspot.com/2013/05/foraged-food-friday-carrageen.html>

Eat Play Life More (blog) – “Make Your Own Strawberry, Chocolate or Vanilla Almond Milk” – May 30, 2013

... As a followup to the intense and frankly, inspiring interest in carrageenan and how to avoid it, I would like to share my easy recipe for making your own almond milk. In doing so, you spare yourself the nastiness of not only carrageenan but also the synthetic vitamins and other questionable ingredients (ie. locust bean gum) that manufacturers add to their milk. So please grab your blender, a cup of nuts and join me in the kitchen.

<http://eatplaylovemore.com/2013/05/30/make-your-own-strawberry-chocolate-or-vanilla-almond-milk/>



Marinalg Blog – “Misinterpreted Science Used Against Carrageenan” – May 29, 2013

In a regularly scheduled five-year review of ingredients allowed in organic food, the United States Department of Agriculture (USDA) has once again approved the renewed listing of carrageenan as a non-synthetic substance at section 205.605(a), without restrictions. Contrary to what you may hear, the USDA's decision came after thoroughly considering all of the available science.

<http://www.marinalg.org/misinterpreted-science-used-against-carrageenan/>

Daily Mail – “Additive in everyday products 'could cause cancer' ” – May 29, 2013

A food additive found in many everyday products could be causing stomach ulcers and cancer, according to an alarming, wide-ranging scientific study. Carrageenan, a gum derived from seaweed, is widely used as a thickener in ice cream, yoghurt, cheese and processed puddings. It is also a fat substitute in processed meats and can be found in condensed milk and some soy milk products, as well as beer and salad dressings. Dr Joanne Tobacman, a professor of clinical medicine at the University of Iowa, says her review of 45 studies of the effects of the gum, also known as E407, has convinced her that it can cause gastro-intestinal cancers.

<http://www.dailymail.co.uk/news/article-80857/Additive-everyday-products-cause-cancer.html>

Before It's News – “Ice Cream Is Toxic Garbage” – May 29, 2013

...Carrageenan is another emulsifier and stabilizer. It comes from algae or seaweed extract common in the Atlantic Ocean. It is typically extracted from natural sources using powerful alkaline solvents. Carrageenan is often touted as 100% vegetarian and natural. So does that mean it's safe? Just because something comes from a natural source does not mean that it is safe. There are also natural sources of MSG and Aspartame which are chemically identical to the artificial brands. These are equally poisonous to humans as those marketed in the food industry.

<http://beforeitsnews.com/health/2013/05/ice-creams-toxic-ingredients-what-the-ice-cream-maker-does-not-want-you-to-know-2491104.html>

Free People (blog) – “Body Detox: The Whole30” – May 29, 2013

... What Not to Eat: While the Whole30 focuses more on what to eat, here are some things to avoid: added sugar of any kind, alcohol/tobacco of any kind, grains, legumes, dairy, and white potatoes. It's also extremely important to avoid carrageenan, MSG or sulfites – look out for these things on every food label.

<http://blog.freepeople.com/2013/05/body-detox-whole30/>

Food Babe – “How To Find the Safest Organic Infant Formula” – May 28, 2013

I am honored to share this guest post by Charlotte Vallaey, the Director of Farm and Food Policy at the Cornucopia Institute. This is the truth about organic infant formulas that currently exist on the market today and something that needs to be read by every mother-to-be, mothers and fathers everywhere...If you search for “carrageenan” in a medical database, thousands of search results will appear. Why so many? Because carrageenan is used in animal experiments to predictably cause inflammation, which allows pharmaceutical scientists to test the effectiveness of new anti-inflammatory drugs. In a report Cornucopia released earlier this year, we carefully analyzed the scientific literature on food-grade carrageenan, and found that scientists have raised concern about carrageenan's safety for decades.

<http://foodbabe.com/2013/05/28/how-to-find-the-safest-organic-infant-formula/>



***Pain, Pain, Go Away (blog)* – “It Must Be Allergy Season” – May 28, 2013**

That's what I gather from my sniffing, sneezing coworkers. Accuweather.com says dust and dander levels are high now. Huh. I suffered so long and so badly with allergies that it's strange to feel fine while others are going around with sinuses packed tighter than a 200-pound woman in size eight pants. Since I started a wheat-free diet, I've been mostly free of allergies. (My hay fever last year might have been brought on by drinking almond milk laced with carrageenan, a thickener and inflammatory. If your sinuses are inflamed, it won't take much mucus to fill them up.)

<http://relievemypain.blogspot.com/2013/05/it-must-be-allergy-season.html>

***Greenola Girls* – “Raw Milk” – May 28, 2013**

... But I have just not found an alternative to conventional cow's milk that both satisfies our cereal cravings and tastes creamy the way milk should. So we have continued to drink the Blue Diamond even though it contains carrageenan (a carcinogenic ingredient) and the questionable synthetic vitamins D2 and vitamin A palmitate.

<http://greenolagirls.blogspot.com/2013/05/raw-milk.html>

***Cast Roller* – “How Does Carrageenan Works? (podcast)” – May 28, 2013**

<http://castroller.com/podcasts/Brainstuff/954705?start=0>

***Fuse Open Science (blog)* – “Seaweed for sustainable prosperity: why is it a public health issue and why would I go to a seaweed symposium?” – May 28, 2013**

I recently returned from Indonesia and the 21st International Seaweed Symposium. It's been a bit of a fascination since my honours thesis in Indonesia documenting the international seaweed trade and the relationship between the hundred of thousands of farmers and the main consumers of the resource – us in the west. In my PhD I focused on one extract from seaweed, carrageenan, and considered how perceptions of risk in the public health sphere have influenced where and when it is used.

<http://fuseopenseienceblog.blogspot.com/2013/05/seaweed-for-sustainable-prosperity-why.html>

***Le Chic Chic Boom (blog)* – “Organic Foods Have Secrets Too...” – May 27, 2013**

Think you're getting 100% natural when you purchase organic food products? Yes and no. Truth is, some do contain some additives that we may or may not be aware of. What are the weirdest additives the USDA allows in food labeled “organic”? Here are five. 1. Carrageenan. Made from seaweed and used as a thickener and stabilizer for certain dairy products like cottage cheese and yogurt, carrageenan is probably the most controversial organic additive. Joanne K. Tobacman, an associate professor of medicine at University of Illinois-Chicago, claims that carrageenan causes intestinal inflammation, and she petitioned the USDA not to approve it for organic food.

<http://lechicchicboom.wordpress.com/2013/05/27/organic-foods-have-secrets-too/>



***Feathers in the Woods (blog)* – “What is in store bought chicken” – May 25, 2013**

I don't always pay attention to ingredients lists in the grocery store. Especially in things that really shouldn't have much on the list. Like chicken. After work one day...in a hurry to get home...I stopped at the store and grabbed a few things. Further down on that list is something called Carrageenan. Maybe this explains it, after all I have no idea what Carrageenan is....so off to Wikipedia I go for a definition. Carrageenans are a family of linear sulfated polysaccharides that are extracted from red seaweeds. Apparently I can follow links all day and get no closer to actually understanding WTH is in my chicken! I don't have a degree in science. I'm not a chemist. I don't get it! I did find this blog that explained it to me a little better Carrageenan: a food additive that's not as safe as you think.

<http://feathersinthewoods.blogspot.com/2013/05/what-is-in-store-bought-chicken.html>

***Paleo Go (blog)* – “Carrageenan as a Food Additive and Your Health” – May 22, 2013**

Extracted from red seaweed, Carrageenan is a polysaccharide food additive widely used for its gelling, thickening and stabilizing properties. Due to its ability to strongly bind to food proteins, carrageenan is mainly used in dairy (ice cream, yogurt, soy milk, etc...) and meat products. Carrageenan has been studied with reference to its health effects and while some studies have shown carrageenan to be safe, other studies have demonstrated adverse gastrointestinal effects. Scientists have also raised further doubts over food-grade carrageenan safety as a food additive.

<http://www.paleogo.com/carrageenan-as-a-food-additive-and-your-health/>

***Born Again Minimalist (blog)* – “Food with integrity” – May 21, 2013**

...Now remember when I mentioned carrageenan, earlier? Carrageenan is a thickening agent refined from seaweed. Sounds innocent enough, but it is becoming increasingly controversial. It's linked with inflammation and immune response. Not good news for carrageenan. However, like with all things, moderation is key. I do not believe that occasionally eating some coconut milk ice cream with carrageenan in it is going to drastically harm me. So many foods are inflammatory, and I consider it a success that I managed to get gluten out of my diet! Once again, baby steps are to be celebrated.

<http://bornagainminimalist.com/2013/05/21/food-with-integrity/>

Xanthan Anti-Dumping, Guar Update, Carrageenan-Organic?

1 message

Dennis Seisun <dseisun@hydrocolloid.com>

Thu, May 30, 2013 at 2:33 PM

Reply-To: dseisun@hydrocolloid.com

To: jmcintyre@karmaverse.com

**Good Information = Good Decisions**

Hydrocolleague News

Xanthan US Anti-Dumping Duties - Guar Trend

May 30, 2013

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**Dear Joe,**

The contents of this email are for all Hydrocolleagues. Paying subscribers to *The Quarterly Review of Hydrocolloids* receive more detailed and frequent updates and of course the report itself. As always, you may unsubscribe from our email list at the bottom of this communication.

Xanthan Gum US Antidumping Duties

The US Dept. of Commerce announced on May 29, 2013 its "affirmative final determinations" regarding the dumping of xanthan gum from China and Austria. The proposed duties are as follows:

Austria	Duty %
Jungbunzlauer	29.98%
All Others	29.98%
China	
Fufeng	15.09%
Deosen	128.32%

SR Companies	71.71%
China Wide Rate	154.07%

(SR = Separate rate companies in China, 4 exporters)

The disparity of duty between the two top xanthan producers in China, Fufeng and Deosen, is difficult to fathom. Reportedly there were different factors applied to each producer in the duty calculation. But a multiple of 8.5 times higher duty for one producer vs another? Prior to the antidumping action, the difference between Chinese xanthan and non-Chinese xanthan in the US was higher than 15%.

The next and last step in this process is the 'Injury' determination by the International Trade Commission (ITC), which will be made on or before July 12, 2013. There is a possibility, (small in the opinion of IMR), that the ITC will find that no injury has been suffered by the plaintiff.

A more detailed analysis of the impact of these duties to users of xanthan and other hydrocolloids will be included in the next issue of *The Quarterly Review of Food Hydrocolloids*. Subscribers may request from IMR, copies of the latest documents issued by DOC and ITC relating to this matter.

Guar Gum Trends

The re-listing of guar seeds and guar gum on the NCDEX does not seem to have had any dramatic impact on guar prices so far. The trend in the Mundis (markets) in the last few weeks has been slightly downward. Futures on the NCDEX and MCX also indicate a slight downward trend. It should be noted, however, that large volume purchases similar to those that drove prices sky-high in 2012, have not occurred - yet.

Guar split prices in the Mundis of India are hovering around INR 250-270/kg. Several sources of supply for the gum are competing for business on the internet and via targeted emails, but large volume buyers are unlikely to be using such channels.

Carrageenan - Organic or Not?

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Regards,
Dennis Seisun
IMR International



Joe M <jrm0230@gmail.com>

ACTION ALERT: Stop USDA Power Grab Gutting Organic Regulation

1 message

The Cornucopia Institute <cultivate@cornucopia.org>
To: jrm0230@gmail.com

Sun, May 26, 2013 at 12:00 PM

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C O R N U C O P I A
I N S T I T U T E

Action Alert

Unbelievable! USDA Power Grab Should Not Go Unchallenged

**USDA violates the Organic Foods Production Act
Draft rule on carrageenan, cellulose and "inert" synthetics
in pesticides
disregards decisions by the National Organic Standards
Board**

[Comment](#) before Monday, June 3, 2013 at 11:59 p.m. ET

<http://www.cornucopia.org/2013/05/unbelievable-usda-power-grab-should-not-go-unchallenged/>
May 26, 2013

Political corruption and power grabs usually happen behind closed doors. The Cornucopia Institute has consistently called for more transparency at the USDA's National Organic Program, but quite frankly, this power grab, in broad daylight, is unexpected.

The National Organic Standards Board (NOSB), the citizen panel charged by Congress to determine which synthetics are allowed in organic food production, voted to prohibit the use of carrageenan in organic infant formula, to prohibit the use of synthetic microcrystalline cellulose as a food ingredient, and set a deadline for reviewing synthetic and potentially harmful ingredients in previously approved pesticide formulations.

By law, the USDA cannot allow a synthetic material in organics unless it has been approved by the NOSB. But **the agency seems completely uninterested in following the law governing organics, the Organic Foods Production Act of 1990.** The USDA's proposed rule, released on May 3, disregards the NOSB's decisions entirely on these three important topics.

Please send a comment to the USDA—let them know that they are acting outside their legal authority and that we will not stand by quietly while they protect corporate interests rather than the health of consumers and the environment.



INSTRUCTIONS FOR SUBMITTING COMMENT

To submit your comment electronically:

<http://www.regulations.gov/#!submitComment;D=AMS-NOP-11-0003-0029>

Docket Number: AMS—NOP—11—0003

For the required field "Organization Name," please enter "Citizen."

The deadline for submitting comments is Monday, June 3.

SAMPLE LETTER (you may cut and paste, but you are encouraged to personalize)

The Organic Foods Production Act of 1990 (OFPA) does not give the USDA the authority to list materials on the National List unless they have been approved by the NOSB.

The USDA disregarded the proposed annotations, adopted by the NOSB, on List 3 inerts, carrageenan and cellulose (prohibiting or restricting their use).

I am especially concerned with the USDA's decision not to prohibit the use of

carrageenan in organic infant formula. Carrageenan is a harmful ingredient that has been linked to gastrointestinal inflammation and even cancer. It should be prohibited in all organic foods.

I would also like to see all ingredients in pesticide formulations used in organics reviewed as soon as possible, and the NOSB's annotation would facilitate this.

In accordance with OFPA, I urge the USDA to rewrite the proposed rule adhering to the recommendations approved by the NOSB and to follow the law.

Again, please act by Monday, June 3 to submit your comments!

ADDITIONAL INFORMATION AND BACKGROUND

Microcrystalline Cellulose

Microcrystalline cellulose is a heavily processed, synthetic ingredient. Technical reviewers advised the NOSB in 2001 that it should be prohibited in organic foods.

In 2012, the NOSB voted to prohibit its use in organic foods.

But the USDA's proposed rule disregards the NOSB's decision and will continue to allow microcrystalline cellulose.

The USDA's stated reason? Just in case a food manufacturer may be using the prohibited material.

The potential use of a material by a food manufacturer is not a criterion in the law that would justify its continued use, especially if the NOSB has voted to prohibit its use.

Sadly, the USDA's draft rule appears to illustrate their interest in protecting the economic interests of corporate agribusiness rather than organic stakeholders.

Carrageenan

For the past four decades, independent scientists have warned that the use of carrageenan in food is not safe.

Animal studies have repeatedly shown that food-grade carrageenan causes gastrointestinal inflammation and higher rates of intestinal lesions, ulcerations, and even malignant tumors. To read Cornucopia's report on carrageenan, click [here](#).

The story of carrageenan in organics mirrors the story of aspartame, artificial colors, genetically engineered organisms and other harmful ingredients in the food supply. The only studies capable of defending the safety of carrageenan are funded by those with a financial interest in the continued use of the material. This is not sound science, and should not dictate the policy decisions by the National Organic Program.

In a split decision, the NOSB listened to the corporate lobbyists in the room and voted to continue allowing carrageenan in organic food. However, to protect the very youngest and most vulnerable, they voted to prohibit it in organic infant formula. Now, the USDA's proposed rule relists and allows carrageenan—without prohibiting it in organic infant formula, as the NOSB ruled.

List 3 Inerts and Pesticides

It is imperative, to maintain the integrity of organics, that all synthetic chemicals that are used in organic production be reviewed as soon as possible. The organic standards allow for the use of some pesticides, if they have been reviewed and deemed not harmful to human health or the environment. But many of these pesticide formulations contain “inert” ingredients.

The NOSB voted to establish a deadline for reviewing the inert ingredients, known as List 3 Inerts. These inerts are not always harmless (we know this to be particularly true for conventional pesticides), and the review of these ingredients is necessary to ensure the safety of organic food.

But the USDA’s draft rule disregards the NOSB’s decision. The USDA should adopt the NOSB’s recommended annotation with the expiration date.

The Cornucopia Institute P.O. Box 126 Cornucopia, WI 54827 www.cornucopia.org

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