

Organic Insights

June 2012



Green as you like...
the real benefits of organic

in this issue

looking to the future

member services

organic versus
conventional

certified organic art

food forest

food from somewhere

organic updates

pig business



Magazine of the National Association for Sustainable Agriculture Australia

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Welcome to Organic Insights

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Cover photograph courtesy Tim Marshall

NASAA looking to the future...

Sam Ponder, NASAA's General Manager says there's more to the organic business than meets the eye



One of the prime objectives for the National Association for Sustainable Agriculture Australia is to increase the uptake of sustainable organic agriculture through the provision and promotion of industry leading organic certification.

Growing the organic business

Increasingly we hear about concerns in health, food safety, food security and future needs of world populations which further underscore key criteria for delivering sustainability.

These key criteria will form the basic elements of the long term vision essential for successfully managing sustainable global resources.

New developments in the areas of certification, social and ethical accountability are being driven by such changes and these in turn influence specific requirements for market access and international accreditations.

As the first Australian organic certifier, NASAA has enjoyed steady growth over the past few years becoming one of the most widely recognised and acknowledged organic certification providers both at home and abroad.

Where the humble origins of certified organic products started out servicing niche markets, they are now increasingly entering mainstream retail and supermarket food chains which poses significant challenges in educating the food industry and consumers.

This is not a task that we take lightly as individuals or as a business, neither is it a long term goal that NASAA will be able to achieve effectively in isolation. These are challenges for the whole of the organic industry.

Here at NASAA, we keep a keen eye on the industry and with the help of our operators and members, work to identify trends and sustainable opportunities that will be of benefit to industry and businesses alike.

We recognise and promote long term vision as the key to delivering a solid foundation now that will form the basis by which the industry will rise above politics and short term vision to deliver a truly sustainable future.

This year will see the continuing evolution of the services NASAA offer to a broad range of diverse and ethically driven businesses and consumers.

Certainly we recognise and embrace the challenges before us and will endeavour to respond positively and constructively with continuing commitment to the organic industry, our clients and consumers.

NASAA's vision and commitment to our customers and the industry is supported by the a wide range of organic and sustainability expertise delivered by our current board members.

NASAA's pro-activity includes our commitment to deliver programs that meet the ever changing needs of the industry. For example, this year will see the launch of the NASAA Domestic Program.

This cost effective program is being introduced to meet the needs of small growers who market direct or wish to sell their produce at Farmers Markets.

So a big thank you to all who have supported NASAA in its differing forms over the past few years. Without your collective efforts we would not be in the position where we could establish this platform and move forward.

Our staff and inspection team too deserve special mention as they have continued to deliver the NASAA inspection service in a most professional and impartial manner and we look forward to a successful and rewarding 2012.

We are committed to ensuring our NASAA Certified Organic label continues to clearly support and reward those

Looking to the future - cont



who choose to operate in a socially and environmentally responsible manner.

For those seeking to be certified organic by one of the most reputable and recognised providers in the industry, now is a perfect time to come on board with NASAA Certified Organic.

We're here to help you throughout the process. If you're new to organic certification, already certified or looking for quality organic produce, look for the NASAA label for your guarantee of organic integrity.

Welcome to NASAA!

Kind regards,

Sam Ponder
NASAA General Manager

NASAA membership services...

NASAA is proud to be a member based organisation in which everyone plays an increasingly important role in the industry

The National Association for Sustainable Agriculture Australia prides itself on being a member based organisation founded for the development of a sustainable agriculture in Australia.

Since its inception in the mid 1980's, NASAA has been privileged to enjoy the services and expertise of many individuals whose passion about a sustainable agriculture has enabled NASAA to grow into the organisation it is today.

Many of the services and expertise have been contributed by these dedicated individuals in recognition of NASAA's strong principles and leadership role in sustainable agriculture.

We at NASAA recognise that supporting this body of dedicated individuals passionate about organic and sustainable agriculture is at the very core of our purpose.

NASAA was founded on the principles of organic accountability and the commitment to make a sustainable difference across all sectors of agriculture.



Many years beyond the commitment to those principles, there is an ever growing and more discerning demand that organics remains synonymous with sustainable agriculture.

NASAA recognises the immense contributions our members have made over many years and endorses the continuing commitment to deliver added value services across the business.

This year will see the roll out of a new membership program aimed at improving the services we provide in recognition of the loyalty and dedication shown by all our NASAA members, industry and consumer alike.

Being a NASAA member allows you to be more involved with the business. Did you know that as a NASAA member you can -

- participate in the NASAA AGM
- formally contribute to NASAA Board meetings
- vote in the election of Directors
- stand for election as a NASAA Director

As a member based organisation we always welcome your constructive feedback and contributions and thank all our existing members for your continued support.

We look forward to a fantastic year ahead and welcoming new members on board with the leading organic certifier in Australia, NASAA!

Organic versus conventional...

A new study sheds light on the organic versus conventional agriculture debate - researchers suggest combining the best of both approaches



Can organic agriculture feed the world? Certainly a question that's been asked and debated thousands of times around the globe in many forums.

According to researchers at McGill University and the University of Minnesota, organic agriculture does indeed have an important role to play in feeding a growing global population while minimising environmental damage.

The study, which represents a comprehensive analysis of the current scientific literature on organic-to-conventional yield comparisons, aims to shed light on the often heated debate over organic versus conventional farming.

Some people point to conventional agriculture as a big environmental threat that undercuts biodiversity and water resources. Others argue that large-scale organic farming would take up more land and make food unaffordable for most of the world's poor and hungry.

"To achieve sustainable food security we will likely need many different techniques - including organic, conventional, and possible 'hybrid' systems - to produce more food at affordable prices, ensure livelihoods to farmers, and reduce the environmental costs of agriculture," the researchers conclude.

Overall, organic yields can be lower than conventional although the difference varies widely across crop types. However, yields of legumes and perennials for example, are much closer to those of conventional crops, according to the study, conducted by doctoral student Verena Seufert and Geography professor Navin Ramankutty of McGill and Prof. Jonathan Foley of the University of Minnesota.

When best management practices are used for organic crops, overall yields are just 13% lower than conventional levels. "These results suggest that today's organic systems may nearly rival conventional yields in some cases - with particular crop types, growing conditions and management practices - but often they do not," the researchers write.

Improvements in organic management techniques, or adoption of organic agriculture under environmental conditions where it performs best, may help close the yield gap.

The study indicates that organically fertilized systems might require higher nitrogen inputs to achieve high yields as organic nitrogen is less readily available to crops. In some cases, farmers may benefit by making limited use of other fertilizers instead of relying only on manure to supply nitrogen to crops.

Verena says, "At the same time, conventional agriculture can learn from successful organic systems and implement practices that have shown environmental benefits, such as increased crop diversity and use of crop residues."

Yields are only part of a set of economic, social and environmental factors that should be considered when gauging the benefits of different farming systems, the researchers note.

"Maybe people are asking the wrong question," Prof Ramankutty says. "Instead of asking if food is organically grown, maybe we should be asking if it's sustainably grown."

The results point to a need to get beyond the black-and-white, ideological debates that often pit advocates of organic and local foods against proponents of conventional agriculture, Prof. Foley adds.

Only by combining organic and conventional practices in a way that maximizes food production and social good while minimizing adverse environmental impact, we can create a truly sustainable food system.



Acknowledgement - Article based on research content provided by McGill University, Minnesota

GOTS certified organic textile art, first in Australia...

First Australian textile artist to achieve GOTS certification uses NASAA certified materials



Turkish born Perth artist Zuhall Kuvan-Mills is inspired by Australian Sustainable, Organic Agriculture and has dedicated her artistic practice to reflecting her thoughts about the environment and conservation.

Kuvan-Mills is the first Australian to be making Certified Organic Textile Art using materials certified by NASAA (The National Association Sustainable Agriculture Australia) and the first Australian to achieve GOTS (Global Organic Textile Standards) certification.

These Certified Organic fibre textiles powerfully invite discussion around human rights issues and, in particular violence against women. Her rugs and quilts evoke domestic spaces and act as a canvas to women's everyday lives under violence.

Her artistic statement is:

"My work is about human rights of women as well as social justice and social rights which are also integral part of organic agriculture and processing."

Commencing with organic natural fibre such as Western Australian merino and alpaca, Atelier Zuhall delivers a new vision of the ancient technique of felt making to produce finished artwork.

The process embraces uncompromised organic fibre production with a high emphasis on animal welfare and sustainability of the textile art.

Atelier Zuhall's textiles retain all the natural beauty of organic alpaca and Western Australian merino by reducing processing and chemicals to an absolute minimum - most of the time non-existent.

The artist's Turkish heritage dictates that felted rugs should be timeless, luxurious and durable art pieces for centuries.

Alpaca and merino gives Atelier Zuhall's art pieces a

wonderful softness and as they are undyed retain their natural resilience and brilliant organic lustre.

Atelier Zuhall's intent is to reduce our environmental footprint and set a benchmark in certified organic, functional textile art.

The organic integrity of Atelier Zuhall has been thoroughly tested by NASAA and GOTS for certification purposes and is subject to annual testing.

These artworks give a visual interpretation of the principles of Ecology and Social Responsibility through independent certification of the completed work to the Global Organic Textile Standard.

International recognition for certified organic textiles is achieved through compliance with the GOTS Standard.

This standard stipulates specific requirements throughout the supply chain for both ecology and labour conditions in textile manufacturing using organically produced raw materials and fibre.



Above is part of her recent exhibition in the M16 Gallery in Australia's capital city, Canberra.

Kuvan-Mills' artwork Maze, an installation of Certified Organic rugs, which recreates for the viewer the trapped feeling of many female victims who suffer in silence.

"Stitches in the Night" can be found at - www.m16artspace.com.au/?p=818

Zuhall's new exhibition, 'Time Waits For No One' will be showing at the Moore's Building Contemporary Art Gallery, Fremantle 22 June until 8 July 2012.

For more information on "Certified Organic Textile Art" and "Atelier Zuhall" go to - www.atelierzuhall.com

The Food Forest on fire...

The Food Forest is a successful permaculture farm in South Australia producing a wide variety of organically certified produce

Its been a busy year for the Food Forest who have had to shift gears to keep up with increased demand for its certified organic food and produce.

This has meant investing in the business through more staff and the installation of unique machinery to process some of the 150 different varieties of fruit, nuts, grain, and native foods grown on the 15 hectare Permaculture property near Gawler SA.

Owners Graham and Annemarie Brookman travelled to Sicily last year to obtain the lynch-pin to the complete utilisation of their pistachios, a beautifully engineered machine that shells the pistachios that have refused to split, freeing the brilliant green kernels so prized by chefs, bakers and even gourmet butchers.

The two Italian mechanics who had built the sheller (complete in Ferrari colours) came out to Australia to install it, stayed in the straw-bale studio and became part of the Food Forest family, which included four Italian WWOOFers (willing workers on organic farms) for a fortnight.

Helped by a Federal Food Innovation Grant, the Brookmans can now offer grading of split and non-split nuts as well as a shelling service to other growers, avoiding the two way processing trip to China which other Australian non-splits make. (See the full story on Youtube via The Food Forest website)

The farm also recently jagged a WWOOFer with engineering training who built what Graham describes as 'the World's fastest chicken coop', an extraordinarily functional mobile chook shed built largely of recycled materials on a what was a rusting old car trailer before its metamorphosis.

The coop can be moved with a little tractor to align with any particular bay in the market garden and the chooks troop down a gangplank to recycle the finished crop, clean up weed seeds and search out troublesome insects and slugs.

WWOOFers generally stay at the farm from several weeks to several months and are an integral part of the Food Forest business plan. They work about 5 hours per day in return for training and full board and are treated more or less as members of the family. It is estimated that over 20000 people are WWOOFing in Australia at any particular time.

The continuing success of the business has meant thinking bigger and expanding in other areas too. For example the Food Forest recently doubled its sales area at the iconic Adelaide Showground Farmers Market.

The Farmers Market has now been running for five years and boasts 120 stalls, including a number of certified



organic producers, who attract keen support from organic consumers.

The Market is currently developing a stallholder auditing scheme to ensure the origin of the produce sold and is drawing heavily on techniques developed for the auditing of organic products.

Whilst there are vegetables and citrus in abundance during winter and spring Graham finds that his value added produce such as wine, cider, pickled olives and dried pistachios are important to keep market cash-flow steady until the summer brings berry and stone fruit into season.

The Food Forest also has an educational wing and offers popular short courses on organic growing, runs workshops and tours for school, TAFE and Uni groups.

As if there wasn't already enough on her plate Annemarie also presents three Permaculture subjects in the TAFE Landscape Design Course.

The Food Forest is a fantastic example of how vision and function can come together to create a remarkable success story. Truly biodiversity and sustainability at their very best!

Acknowledgement - Article content provided by Annmarie and Graham Brookman, The Food Forest



Food from somewhere...

Can organic food box schemes, farmers markets and community gardens challenge the reliance on conventional outlets...



More people want to have a connection with where their food is grown. But can organic food box schemes, farmers' markets, community gardens, and the backyard veggie patch ever challenge the dominance of supermarkets?

The carrots are crisp, tasty and sometimes crooked. You wouldn't find them on the shelves at Woolworths; and that's the point. "Veggies that aren't supermarket pin-ups," is how food activist and student Kat Lavers describes the boxed organic vegetables she distributes from her Northcote verandah.

"A friend came to dinner and said 'this is the most pumpkiny pumpkin I've ever eaten'," a proud Lavers says of the vegies fresh-picked from the rich soils of Daylesford and dropped off by grower Rod May each Saturday.

Every week a handful of inner-Melbourne households get fresh-picked seasonal produce, currently including potatoes, leeks and kale, at a price that cuts out packaging, middle men, storage and long-haul transport.

Lavers' project is one of numerous food box schemes operating in the suburbs. Along with farmers' markets, which have flourished in Victoria, community gardens, and the revival of the backyard veggie patch, are part of a movement offering an alternative to the mainstream food industry and offerings of supermarkets in particular.

In some regions, the movement is also an escape route, or lifeline, for small farmers overrun by the export-focused agri-industry that farming has increasingly become - and that federal and state governments have fostered - under the open market policies of post-1980s Australia.

But what chance do crooked carrots and slow food have in a country where the convenience of shopping malls and supermarkets make them the primary food source for most of the population? Can alternatives be anything other than what one senior Victorian government figure described as the "psychic rewards" for the middle class?

Australia is a prodigious food producer, generating enough to feed 60 million people with more than half of what we produce exported. Federal support tends to focus on export like dairy, beef, lamb and wheat as farms scale up to compete with other subsidised players in the global market. But there is mounting concern among health experts that fruit and vegetable growing for the domestic market is becoming the poor cousin of Australian agriculture.

Smaller fruit and vegetable growers struggle for survival in a food supply chain increasingly dominated by Coles and Woolworths who control more than 60 percent of fresh food sales. There is however a growing consumer interest in "natural" and "local" food, an interest that underpins the growth of alternatives, including organic box schemes and farmers' markets.

In the last decade, thousands of Victorians have become more connected to fresh produce by choosing their fruit and vegetables from farmers' markets. The first farmers' market in Australia was held at Koonwarra in South Gippsland in 1999. Since then, they have sprouted across the country, doubling in number since the mid-2000s.

Kirsten Larsen, a Melbourne University food policy researcher and campaigner, is a champion of the European-style markets. While she supports organic food box schemes and farmers' markets, she says the alternative food marketplace "simply isn't big enough".

She says the current model of monthly farmers' markets doesn't work for many farmers because to make a living "they end up driving all over the state". Regular local markets held in suburban and town centres across the state would draw more farmers to markets, and encourage more people to take up the farming challenge.

The push for the resurrection of village-style fresh food markets comes as local, state and federal governments start to grapple with the issue of food security. The federal government is developing its first national food plan. The Victorian government is under pressure to consider food as part of its metropolitan planning strategy for Melbourne.

Markets selling fresh, local food can only work if they have local farms to supply them. In Melbourne's case, the obvious sources are the market garden precincts such as Werribee in the west and Clyde in the south-east.

If governments are to get serious about local food they will have to address many questions such as whether to set aside prime farmland around urban centres for food to feed the growing demand for high-quality, fresh local produce.

Acknowledgement - Article based on content courtesy Royce Millar & Melissa Fyfe, investigative journalists

Organic news...



Hormones and Endocrine-Disrupting Chemicals

For more than 30 years scientists have questioned the current toxicology used by regulators to determine the level of exposure to pesticides and other toxic chemicals in our food and environment.

They have been using a methodology known as 'The dose makes the poison', established by Paracelsus in the 1500s. This basically says that substances are no longer toxic when ingested below certain levels. These levels are usually determined by feeding them to test animals to determine a level called No Observable Effect Level (NOEL) or No Observable Adverse Effect Level (NOAEL).

In the 1980's several scientific studies were published that showed that this concept of a lineal decrease in toxins (monotonicity) did always apply to chemical that can effect the endocrine (hormone) systems of animals and plants including humans.

Numerous chemicals that were found to conform to NOAELS at parts per millions could have adverse effects on hormone systems such as the reproductive system at doses 100 or 1000 times lower at parts per billion or parts per trillion.

This year (2012) a significant Meta study was published by some of the most respected scientists in this newly

emerging science that clearly showed that this effect is widespread with numerous pesticides and other chemicals that are commonly used.

The scientists stated: *'We illustrate that nonmonotonic responses and low-dose effects are remarkably common in studies of natural hormones and EDCs. Whether low doses of EDCs influence certain human disorders is no longer conjecture, because epidemiological studies show that environmental exposures to EDCs are associated with human diseases and disabilities. Thus, fundamental changes in chemical testing and safety determination are needed to protect human health.'*

This study clearly and comprehensively shows that the current system that is used to justify the widespread residues of pesticides and other synthetic chemicals that contaminate our food, drinking water, air and bodies are flawed. They are based on an out-dated and discredited model that is 500 years old.

Government regulators have a legal and moral duty to start using the latest science to determine the safety of pesticides instead of ignoring it. The large body of peer reviewed science that shows that their current methodologies do not protect people from harmful levels of toxic chemicals.

Common Fungicide Wreaks Havoc On Freshwater Ecosystems

According to an article published in ScienceDaily, Chlorothalonil, one of the world's most common fungicides used on food crops and golf courses, was lethal to a wide variety of freshwater organisms.

Biologists Taegan McMahon and Jason Rohr, co-authors of the study, report that chlorothalonil killed amphibians, snails, zooplankton, algae, and aquatic plants below estimated environmental concentrations previously deemed safe by the U.S. Environmental Protection Agency.

The loss of these herbivores and plants freed the algae from predation and competition, which eventually resulted in algal blooms that were similar to the effects of eutrophication.

"Some species were able to recover from the chemical assault, but the ecosystem was fundamentally changed after its exposure to chlorothalonil," Rohr said.

The four-week study was conducted in 300-gallon tanks used to mimic pond conditions. It follows a 2011 laboratory study conducted by McMahon and Rohr that found that ecologically-relevant concentrations of chlorothalonil killed four species of amphibians.

"Although our new study is the only reported community- and ecosystem-level experiment on chlorothalonil, our results are consistent with several direct toxicity studies

conducted in the laboratory and with observations in the field," McMahon said.

Chlorothalonil kills molds and fungus by disrupting cellular respiration, an essential process for most multicellular organisms on the planet. Like the infamous DDT, chlorothalonil is a member of the organochlorine chemical family.

Fifty years after the book "Silent Spring" led to a ban on most forms of the pesticide DDT, chlorothalonil is one of a few organochlorine pesticides still registered for use in the U.S., Europe and Australia.

"In addition to reducing biodiversity and altering ecosystem functions, chlorothalonil reduced the decomposition of waste, an important service that freshwater ecosystems provide to humans," McMahon added.

Several of the so called 'eco labels' such as GAP, Rainforest Alliance and Forest Stewardship Council (FSC) allow the use of this toxic chemical along with many other toxic pesticides and herbicides that are known endocrine disrupters and carcinogens.

The only way to buy truly sustainable products that are not greenwashed is to buy certified organic products.

Acknowledgement - Source: ScienceDaily May 16, 2012

Pig Business, a pork industry documentary...



A recent documentary by Tracy Worcester sheds new light on the rise of intensive pork farming practices

The documentary Pig Business is the journey of mother and eco-campaigner, Tracy Worcester, who set out to discover who was paying the true price for the cheap imported pork found in supermarkets.

Tracy discovers how the system is creating farms that are often operating below legal animal welfare standards and often the cause of widespread misery among animals along with potential health risks.

The film also illustrates 'externalised' costs which the intensive farm companies do not pay themselves, but are borne by the suffering of animals, sickness of local residents, environmental pollution and damage to rural communities.

For example, EU law states that pigs must be provided with straw or similar material to relieve the stressed animals. This is not compatible with the slatted floor system of waste disposal and is often ignored by factory farms.

Similarly, the law says that tail docking must not be carried out routinely, but first the cause of the tail biting must be addressed. Tail biting can be prevented by giving straw or similar material to the pigs as the law requires.

It is reasoned that if these additional husbandry costs were paid by the intensive producers, their meat would no longer be 'cheap' and higher welfare farms would out compete them in the market.

Additionally, residues of antibiotic resistant bacteria have also been found in pig meat. One survey found that 11% of meat surveyed was contaminated with MRSA. The food must be thoroughly cooked to destroy the bacteria.

To keep so many animals alive in intensive pig barns they need routine doses of antibiotics. This is leading to the

proliferation of antibiotic resistant bacteria which threaten human health.

These huge barns also emit a cocktail of toxic and noxious gasses including ammonia and hydrogen sulphide, mixed with antibiotic resistant bacteria and organic particles.

Additionally in many countries, untreated pig waste is sprayed onto fields which become saturated. This finds its way into lakes and the sea causing toxic algae blooms killing fish and marine life. It also leaches into the water table causing unsafe levels of nitrogen.

In the UK, animal welfare laws are among the highest in Europe. Whereas, in most EU countries, the US and Canada, sows are subjected to permanent confinement in narrow cages. They cannot turn around or lie down properly; a practice banned in the UK since 2002.

Many consumers are becoming increasingly well informed regarding the origins of their food and use this new found knowledge to make conscious ethical and lifestyle choices.

This is demonstrated by wider recognition that purchasing certified organic provides a guarantee of organic and ethical integrity. Indeed NASAA Certified Organic (NCO) administer one of the most respected organic certification programs in the world.

Operators and producers certified through NCO are part of an internationally recognised program facilitating access to domestic and international organic markets by providing confidence and credibility of organic produce and services across the whole supply chain.

The NASAA Certified Organic stamp of approval gives consumers complete confidence that the product they are buying is produced to one of the highest certified organic standards; produce grown without reliance on synthetic chemicals, pesticides and growth hormones.

High standards of animal welfare and a focus on preserving the quality of our natural resources through sustainable farming practices are key principles that underpin NASAA's organic standard.

For more information about the Pig Business visit - www.pigbusiness.co.uk

Acknowledgement - Article based on content and images supplied courtesy Pig Business



Organic events, expos and exhibitions...

an overview of some upcoming expos & events in the organic industry

SUSTAIN Expo

Royal Hall of Industries, Sydney

20-22 July 2012

SUSTAIN is the evolution of the Organic Expo & Green Show and continues to be recognised as a major trade and industry networking event.

For more information visit -

www.organicexpo.com.au

Organic & Natural Trade Fair 2012 Korea

3-5 August 2012

The 10th Seoul International Organic & Natural showcase Korean organic, health and natural products industry networking event.

For more information visit -

www.organicshow.co.kr

Royal Queensland Show Brisbane

9 - 18 August 2012

The Royal Queensland Show (the 'Ekka') is one of the top three Agricultural shows in Australia held in August every year at the RNA Showgrounds, Brisbane.

For more information visit -

www.qld.gov.au/about/events-awards-honours/events/ekka

Royal Adelaide Show Adelaide Showground

7 - 15 September 2012

The Royal Adelaide Show is one of the top agricultural shows held every year at the Adelaide Showground featuring agricultural displays, farming equipment, animals and entertainment.

For more information visit -

www.theshow.com.au

BioFach America Baltimore

20 - 22 September 2012

All Things Organic offers manufacturers and traders the opportunity to get to know the North American Market better through inspiring meetings and trade connections

For more information visit -

www.biofach-america.com



Royal Launceston Show Launceston

11 - 13 October 2012

The Royal Launceston Show is an annual agricultural event held to promote and display livestock, produce and rural merchandise.

For more information visit -

www.launcestonshowground.com.au

Australian National Field Days Orange

16 - 18 October 2012

ANFD is Australia's oldest annual agricultural exhibition where visitors will see a vast range of agricultural machinery, implements, services and ideas.

For more information visit -

www.anfd.com.au

Menope 2012 Middle East Natural & Organic Products Expo, Dubai

27-29 November 2012

Bring together the certified organic and natural products markets under single roof to deliver the latest trends; the numero uno show for natural and organic products in the Middle East.

For more information visit -

www.naturalproductme.com

BioFach Germany Nuremburg

13 - 16 February 2013

At Biofach, you'll see established organic brands on display alongside new and innovative products from fledgling companies entering the global organic markets.

For more information visit -

www.biofach.de

Join NASAA and support the organisation that supports the organic industry...!

APPLICANT DETAILS

Name	<input type="text"/>	Business Name (if applicable)	<input type="text"/>	Certification No. (if applicable)	<input type="text"/>
Address	<input type="text"/>			Suburb	<input type="text"/>
State	<input type="text"/>	Postcode	<input type="text"/>	Email	<input type="text"/>
Do you wish to receive NASAA information electronically Y / N					
Tel	<input type="text"/>	Mob	<input type="text"/>	Fax	<input type="text"/>

All applicants agree to abide by the NASAA aims & objectives set out in the NASAA Constitution which can be found at www.nasaa.com.au/welcome1.

MEMBERSHIP DETAILS

Please sign me up as NASAA member

General Membership	January - June (period 6 months - 1 Jan - 30 June) \$49.50	<input type="checkbox"/>	July - June (period 12 months - 1 July - 30 June) \$99.00	<input type="checkbox"/>
Junior Membership	July - June (period 12 months - 1 July - 30 June) \$49.50	<input type="checkbox"/>	(for applicants under 26 years of age)	
NCO Certified Operator Membership	January - June (period 6 months - 1 Jan - 30 June) \$27.50	<input type="checkbox"/>	July - June (period 12 months - 1 July - 30 June) \$ 55.00	<input type="checkbox"/>

YOUR INTEREST IN ORGANIC

If not a NCO Certified Operator, please give a brief description of your interest in organics and why you would like to become a member of NASAA (100-150 words)

How did you hear about us? certification referral internet media event other

PAYMENT METHODS

Please fax or post application form together with correct payment either by cheque or money order made out to NASAA Ltd, or make your payment by Credit Card or direct deposit.

Cheque	<input type="checkbox"/>	Direct Deposit	<input type="checkbox"/>	VISA	<input type="checkbox"/>	MASTERCARD	<input type="checkbox"/>	Other	<input type="checkbox"/>
Cardholders Name	<input type="text"/>			Card Number	<input type="text"/>				
Expiry Date	<input type="text"/> / <input type="text"/>	Signature	<input type="text"/>			Date	<input type="text"/>		

Direct payment to NASAA Ltd - NAB bank account; BSB 085-436, Account No 04-995-5748 For International Transfers: BIC/Swift Code: NATAAU3303M

PRIVACY AND CONFIDENTIALITY

NASAA is committed to handling personal information about you in accordance with the Privacy Act.

NASAA may collect and hold information about you for the purposes of assessing, reviewing and making decisions about your suitability for NASAA membership. You may have access to your personal file held by NASAA.

NASAA will handle all such personal information confidentially and will not divulge it to any party outside NASAA without your written permission except that:

- Generalised information may be extracted to be used for statistical purposes without disclosing personal details

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