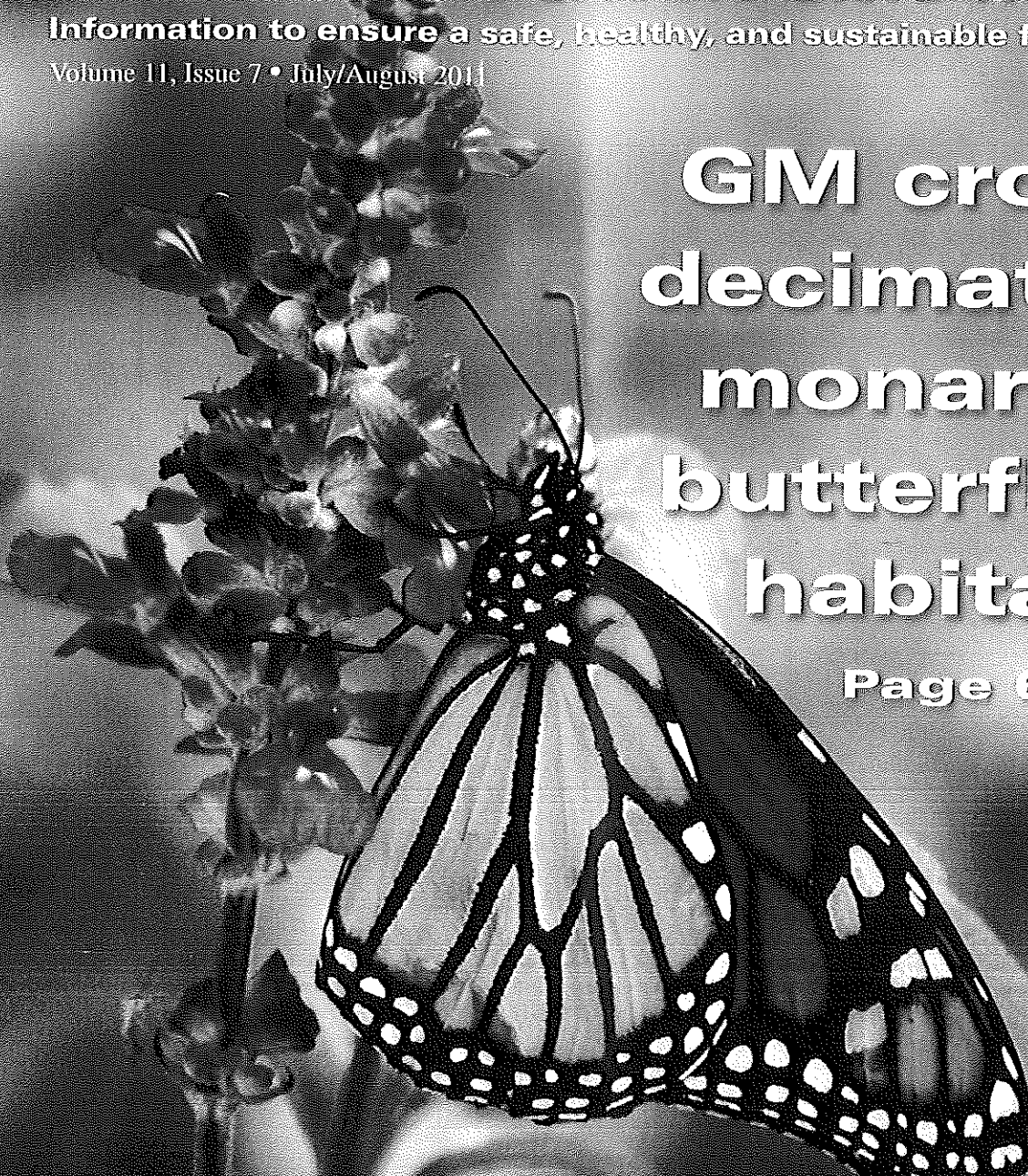


# THE ORGANIC & NON-GMO REPORT

Information to ensure a safe, healthy, and sustainable food supply

Volume 11, Issue 7 • July/August 2011



## GM crops decimating monarch butterflies habitat

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### HIGHLIGHTS FROM THIS ISSUE

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**"Organic ready" corn aims to prevent GMO contamination Page 10**

**Is USDA trying to get out of regulating GM crops? Page 12**

**UN calls for sustainable agriculture Page 20**

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**COMPANY PROFILE**

# Iowa company innovates better ways to produce non-GMO ingredients

Harvest Innovations' unique processing technology produces a wide range of functional protein ingredients for food manufacturers

Harvest Innovations is an appropriate name for an Iowa-based processor of non-GMO and organic soy and other ingredients. The company innovated a chemical-free, dry extrusion soybean processing technology that produces high quality non-GMO and organic soy and other ingredients for food manufacturers worldwide.

**Unique processing technology**

Conventional soybean processing involves an extraction method that separates the oil from the meal using chemical solvents such as hexane. Older soybean processing methods, used by processors of organic and natural oils, use mechanical pressing to separate the oil. While working at a company called Triple F, Dr. Wilmot Wijeratne helped develop a dry extrusion method that uses both a heat and mechanical process to squeeze the oil and extract the meal. No chemicals are used. "Our innovation was to combine extrusion cooking with mechanical pressing in a way that it maintains the functionality of soy protein," says Wijeratne, who is now director of food technology at Harvest Innovations.

The technology had been used mainly for animal feed processing, but in 1998, Wijeratne, then a researcher at the University of Illinois' department of food science, saw the potential for adapting it to make soy ingredients. "We had to modify the equipment and

develop certain processes to be able to process soy into human food," says Wijeratne, who completed the five-year upgrade in 2003.

The upgraded equipment extracts soymeal that is high in protein, superior in flavor, and rich in beneficial phytochemicals, such as isoflavones. In addition, the natural balance of nutrients is maintained through the process because the soybeans are not separated into their components.

**More than soy ingredients**

A company called Soy Innovations was launched in 2003 to produce soy ingredients for food manufacturers. In 2009, the company was sold and renamed Harvest Innovations.

One reason for the name change is that while soy ingredients, such as protein concentrates, flours, oil, and fiber, account for 80% of Harvest Innovation's production, the company also produces flours made from beans, peas, corn, lentils, rice, and buckwheat.

"We work with more things besides soy," says Harvest



## GMO Testing

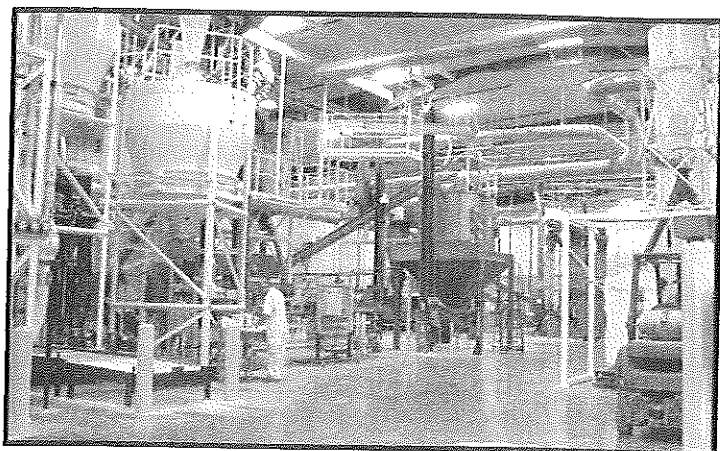
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**Harvest Innovations uses a unique non-chemical method to process non-GMO ingredients**

Innovations president Barry Nadler.

Two "game changing" products, according to Nadler, are HIsolate®, a soy-based 65% protein product that functions

in meat and beverage products as an isolate, and Egg-Out®, a non-allergen egg replacement ingredient developed from soy or peas.

Harvest Innovations' ingre-

dients can be used in a wide range of products including soy foods, beverages, energy bars, nutritional supplements, baked goods, pasta, cereal, frozen desserts, yogurt, and more.

Demand for Harvest Innovations products is strong, Nadler says. The company's 54,000-square-foot processing facility in Indianola, Iowa produces 175 tons of ingredients per day.

The facility is exclusively non-GMO, as well as certified organic by Quality Assurance International, and Kosher and Halal certified.

A second processing facility will soon open in Ohio to de-hull soybeans for soymilk, tofu, and soy sauce companies. It is the first such de-hulling facility to be built in the United States and only the fourth in the

world.

Harvest Innovations success is based on its scientific expertise. Besides Wijeratne, there is also Dr. Noel Rudie, director of research, who has nearly 30 years experience developing food ingredients, including soy products.

"We have the two best scientists in the country on soy products," says Harvest Innovations president Barry Nadler.

**Non-GMO assurance**

Harvest Innovations works with Schillinger Genetics, which develops specialized, high-protein non-GMO soybean seed varieties.

"We try to marry seed genetics to processing," Wijeratne says.

Harvest Innovations contracts with farmers throughout

CONTINUED ON PAGE 20 ▶

# GMO food is simply not in our nature.

At Nature's Path Organic we're helping lead the charge to see GMO foods RIP ASAP.



At Nature's Path we're committed to the cause and dream of the day when all food is organic food. For over a decade we've been a leading voice for the Non GMO movement. Our involvement in the Non GMO Project board, trade industry discussions, papers and government lobbying are bearing fruit. The awareness of GMO and its impact on our food supply is higher than ever.

Awareness is a good start. But we need to do more. Join us in lending your voice and support to help make GMOs a thing of the past.

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**Eat well. Do good.**

the Midwest to produce the soybeans.

Farmers must follow identity preservation protocols to preserve the soybeans' non-GMO status. These include ensuring that soybean fields are adequately separated from neighboring fields of GM soybeans and fol-

lowing cleaning procedures on farm equipment, such as combines and storage bins, to prevent GMO contamination.

When harvested soybeans arrive at Harvest Innovations' processing facility, they are sampled and tested using protein-based strip tests that detect the

Roundup Ready GM protein. Results of the strips are then analyzed by a scanner developed by Envirologix. "The scanner gives an objective evaluation rather than someone looking at the strip and trying to figure out the result," says Wijeratne.

The aim of non-GMO con-

trols is traceability. "We should be able to trace any bean coming into the plant back to the seed supplier level," says Wijeratne.

Harvest Innovations also supplies ingredients to companies that are having their products verified through Non-GMO Project. ■

ORGANIC AND SUSTAINABLE AGRICULTURE

## UN calls for sustainable agriculture

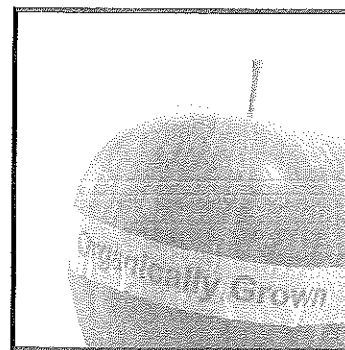
The United Nations Food and Agriculture Organization recently announced the launch of a major new initiative intended to produce more food for a growing world population in an environmentally sustainable way.

FAO's call for sustainable crop production intensification is contained in a new book, *Save and Grow*, published by FAO's Plant Production and Protection Division.

FAO says a new approach is needed because decades of intensive cropping may have degraded fertile land and depleted groundwater, provoked pest upsurges, eroded biodiversity, and polluted air, soil and water.

The new approach calls for targeting mainly smallholder farmers in developing countries. Helping low-income farm families in developing countries—some 2.5 billion people—economize on cost of production and build healthy agro-ecosystems will enable them to maximize yields and invest the savings in their health and education.

The *Save and Grow* approach draws partly on conservation agriculture techniques which do away



with or minimize ploughing and tilling, thus preserving soil structure and health. Plant residues provide cover over fields and cereals cultivation is rotated with soil-enriching legumes.

The *Save and Grow* model incorporates an ecosystem approach that draws on nature's contribution to crop growth—organic soil matter, water flow regulation, pollination and natural predation of pests. It applies external inputs at the right time and in the right amount—no more and no less than plants need. ■

## Organic Farming Holds Its Own Despite Economic Strains

According to a recent report by the *New York Times*, demand for organic foods remains strong even during a period of rising food prices and economic uncertainty.

Sales of organic foods appear robust across Europe and the United States, despite weak economic conditions and rising inflation in many countries.

Many farmers and analysts expect the sector to remain strong in coming years, helped by increased public sensitivity to the environmental and potential health benefits, better organization and production techniques, new demand from emerging markets and periodic public scares that come with events like the recent nuclear plant radiation leaks in Japan.

*Organic Monitor*, a market research firm and consultancy based in London, estimates that the global market for organic food and drink products in 2009 was \$55 billion, 5 percent more than in 2008 and more than double the level in 2000. Significantly, the financial crisis and recession slowed the rate of growth in some countries, while the trend continued.

(SOURCE: *New York Times*) ■

## Survey shows 24% of Americans seek out organic label

A recent consumer survey found that nearly one-quarter of Americans, 24%, seeks out organic labels on food products. However, slightly more, 25%, look for "all natural" labels on foods.

According to the annual Eco Pulse survey conducted by the Shelton Group — an advertising and research firm that focuses on marketing green products to U.S. shoppers — among 1,013 Americans who were asked what the best description to read on a food label:

- 25% of consumers said they preferred to see "100 percent natural" or "all natural,"
- 24% said they sought out "USDA certified organic" or "100% organic," and
- 17% preferred "Grown in the USA."

(SOURCE: *Drug Store News*) ■

## Urban Chinese families growing their own organic food

In response to recent food scares and scandals throughout China, old and young alike are planting vegetables on their balcony