Ban SynBio Food!

Italy is set to be the first country to ban synthetic food!

Why aren’t U.S. lawmakers talking about this?

New genetically engineered Frankenfoods made with synthetic biology (what the industry calls “precision fermentation”) are already being sold in stores. They’re different from Monsanto’s first GMOs, the Roundup Ready crops that were tweaked with bacterial DNA that made them impervious to the herbicides that would normally kill them.

The new GMOs are 100% synthetic. Instead of growing in living plants, they are spit out of genetically engineered yeast or E. coli. Instead of having foreign DNA from another living organism, their molecules and DNA might be totally unique structures not found in nature.

These new synthetic Frankenfoods could be toxic or trigger allergies, but companies like Perfect Day, a maker of “dairy identical” symbio GMOs, say they’re just like real food.

TAKE ACTION: Tell your lawmakers to ban genetically engineered Frankenfoods made with synthetic biology (so-called “precision fermentation”)! https://orgcns.org/bansynbio

Italy Set To Be First-Ever Country to Ban Synthetic Food

Euractiv writes:

“Italy will ban synthetic foods, said Agriculture Minister Francesco Lollobrigida at an event organized by the European Conservatives and Reformists with the participation of EU Agriculture Commissioner Janusz Wojciechowski.

On Monday, a bill banning the production, import and sale of food produced in laboratories will be discussed in the lower house of parliament.”

Read more: https://orgcns.org/3RxtMfd

The EPA Has Found More Than a Dozen Contaminants in Drinking Water but Hasn’t Set Safety Limits on Them

Agnel Philip for ProPublica reports:

“TCP is one of more than a dozen unregulated contaminants that have been found in the country’s drinking water. During the past decade, regulators have identified at least one of these substances at levels that could impact human health in the tap water of 61 million people, according to a ProPublica analysis of EPA data. Nearly 16 million of these people were exposed to potentially dangerous levels of possible or likely carcinogens, including TCP.

And over the past 25 years, the agency has identified more than a hundred other water contaminants, including industrial and agricultural chemicals and microorganisms, that may present risks to humans. The potential health effects of these substances include developmental delays, reproductive issues and cancer.

Read more: https://orgcns.org/48tfFyp

Big AG Makes Passage of the Measure in Farm Bill To Protect Pesticide Companies a Priority

Carey Gillam writes in The Guardian:

“Cancer patients are celebrating a string of courtroom victories after juries in three US states recently ordered Germany’s Bayer to pay more than $500m in damages for failing to warn about the health risks of its Roundup herbicides. But the consumer wins come as proposed federal legislation backed by Bayer and the powerful agricultural industry could limit similar cases from ever going to trial in the future.

Dubbed the Agricultural Labeling Uniformity Act, the proposed measure would provide sweeping protections for pesticide companies and their products, pre-empting local governments from implementing restrictions on pesticide use and blocking many of the legal claims that have been plaguing Bayer, according to the American Association for Justice (AAJ) and other critics.

Read more: https://orgcns.org/3GRGmkP

Meet the Indigenous Engineer Upcycling Tequila Waste into Sustainable Housing

Gia Mora writes in Modern Farmer:

“Oaxacan engineer Martha Jimenez Cardoso comes from a farming family. ‘For us, corn is like gold,’ she says. Her mother still plants this ancient crop with a stick and a few kernels, the way the people in her small Indigenous village of Santa María Tlahuitoltepec Mixe have done for 12,000 years.

Cardoso’s agricultural roots taught her to value and respect nature. Without Mother Earth, says Cardoso, ‘we have nothing.’ She transformed this cultural imperative into a career that not only cares for the planet but helps people along the way. As director of sustainability at Astral Tequila, she takes the waste created during the tequila distillation process and repurposes it into adobe-style bricks. The bricks are then donated to build homes for people in the surrounding communities, nearly half of whom live below the poverty line.’

Read more: https://orgcns.org/3vdcIcA

What’s in a Name? Food Labels, Explained

Lena Beck writes in Modern Farmer:

“Do you know what “cage-free” means? How about “free range”? “Pasture-raised”?

Some of the terms used on food labels are official certifications, enforced by the USDA or a nonprofit entity, and the presence of the certification means that the farming operation has been verified in some way for compliance. Other common terms or phrases refer to qualities that are not regulated at all. This means that companies can use these phrases on their packaging whether they conform to a consumer’s understanding of what that label means or not. To make things even more complicated, many certifications require a lot of labor, effort and expense on the producer’s behalf, meaning that small farms can be at a disadvantage when it comes to garnering these certifications, even if they meet the requirements.”

Read more: https://orgcns.org/4aKtLh5