



Issue 10  
Winter 2022

# Australian Organic

## Connect

### Wine Awards Masterclass

We speak with Australian Organic Wine Awards Associate Scholarship recipient Olivia Evans about her whirlwind wine-judging experience.

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### An Industry-Led Fair Employment Initiative for Australian Horticulture

Learn more about 'Fair Farms', an Australian ethical employment standard fostering fair and responsible practices across the horticulture supply chain.

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FRONT COVER: Jenbrook Farm, Bungawalbin Valley (image supplied)



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# A NOTE FROM THE CEO

## *Welcome to the Winter 2022 Issue*

Welcome to the Winter issue of Australian Organic Connect! The nights are getting colder as we enter a particularly busy period at AOL, with plenty of initiatives underway to promote our valued members and raise the profile of certified organics across Australia.

Last month's federal election result means Australia has a new Minister for Agriculture in Senator Murray Watt, replacing the incumbent David Littleproud. AOL met with then Shadow Minister for Agriculture Julie Collins prior to the election, and we are confident that our organisation can work positively with Senator Watt and his team as we continue pursuing a meaningful regulatory framework for organics.

I would like to thank Mr Littleproud for his work in initiating the Organics Industry Advisory Group during his tenure, as well as the Regulation Impact Statement (RIS) process that we are currently awaiting the outcome of. In any case, it is clear there is a majority of support for domestic regulation in some form, and our organisation remains committed to achieving the best possible outcome for members and consumers.

As announced in our Autumn issue, we are gearing up preparations for our inaugural Australian Organic Conference, to be held at the W Brisbane on 21-22 July. We have a fantastic series of speakers planned for the Conference and are looking forward to a strong turnout. This will be a valuable chance to meet with other organic operators and discuss the challenges and opportunities that define an industry "Embracing Change and Transformation". Check out page to find out more about the Conference and register your attendance.

In this issue, AOL Research & Policy Officer Nicholas Mukherjee provides an update on our pursuit of domestic regulation, as well as a summary of an advisory group conference that AOL convened in March. Australian Organic Limited Director Leo Watling details the latest developments in organic retail, while AOL's Advisory Committees update us on their activities across the previous quarter.

We also profile the 'Fair Farms' program, an industry-led initiative striving for fair employment practices across Australian horticulture. We then speak to Australian Organic Wine Awards Associate Scholarship Winner Olivia Evans about her experience six months into her scholarship, before taking a trip to the Byron Shire to profile four organic operators making moves in the region.

I hope you all stay safe this winter, and I look forward to seeing as many of you as possible at our inaugural Conference in July!

*Niki Ford*

**Chief Executive Officer,**  
*Australian Organic Limited*



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Australian Organic Limited (AOL) is the peak industry body engaging with government and industry to promote the commercial and social interests of those who are certified and protect the integrity of the certified industry against fraud and misleading organics.

AOL has been at the foundation of organics since 1987 and is identified by the most recognised mark in Australia, the Australian Certified Organic Bud trademark. This trademark signals the highest of integrity and is recognised by more than 62 per cent of Australian consumers.

# Domestic Regulation

## CONSULTATION PROCESSES AND THE FEDERAL ELECTION



**BY NICHOLAS MUKHERJEE  
RESEARCH & POLICY OFFICER, AUSTRALIAN ORGANIC LIMITED**

*Nicholas joined AOL in 2021 as Research and Policy Officer with a background in policy work within government and for a member of parliament. Nicholas oversees AOL's research and policy work including positions on policy and legislation affecting the organic industry.*

Australian Organic Limited would like to congratulate new Prime Minister Anthony Albanese and the Labor Party on their victory in the 2022 election. We look forward to working with the new Minister for Agriculture Murray Watt and the new Government including its new members, whether they be independents or from major or minor parties, in achieving domestic regulation for the organic industry.

The election was officially announced on 10 April by Prime Minister Scott Morrison, to be held on 21 May 2022. This meant the Department of Agriculture entered caretaker mode, the period of time during an election campaign where Departments perform their administrative duties, but work on any processes such as introducing new regulations or legislation is stopped.

During this time, AOL continued its efforts to promote the need for domestic regulation by offering meetings with Senators who were not up for election this year, as well as Agriculture Ministers from the states and territories.

As domestic regulation is expected to move closer to reality during the second half of this year it will be important to have support of the states, to ensure greater opportunity for consistency across the states and territories once a mechanism for domestic regulation is agreed upon.

AOL also prepared a Local Representative Pack for people interested in the organic industry to send to candidates in their electorate highlighting the issue of domestic regulation.

The election came at a vital time for the Australian Organic industry as it awaits the outcome of the Consultation Regulation Impact Statement (RIS) process which ended on 17 March. The Consultation RIS received 80 submissions and AOL thanks everyone who took the time to read the Consultation RIS and respond to the questions.

While we await the final report from the Department of Agriculture, feedback from the Department indicates there is a majority of support for some form of domestic regulation. While we are unsure if this means AOL's preferred option of legislating the National Standard will come to fruition, the support for domestic regulation from the surveys, roundtables and submissions conducted by the Department and PricewaterhouseCoopers is no doubt a positive.

### How AOL will work with the new Government

AOL CEO Niki Ford met with then Shadow Minister for Agriculture, Julie Collins MP, prior to the election. This meeting was to lay the foundation of a productive relationship between AOL and Minister Collins, to progress the next stages of domestic regulation. On 31 May, Senator Murray Watt was announced as the new Minister for Agriculture, and AOL welcomes the opportunity to brief the Minister and his team on this important industry matter.

The rise in crossbenchers has fundamentally changed the makeup of Parliament House. As the dust begins to settle on the election, AOL will also be seeking to meet and work with new members of parliament to help build bi-partisan support for domestic regulation once it is able to be debated before the Houses of Parliament.

As we move on from the election, there is still space for you to have your say on domestic regulation by visiting our website and signing our petition in support of domestic regulation, which [can be found here](#).

AOL has had a strong response to this Statement of Support so far, and we would like as many signatories as possible to strengthen our submission to the RIS on behalf of the organic industry. Every additional signature adds weight to AOL's conviction that organic consumers and businesses are predominantly in favour of clear regulation - so please have a read and add your name if you have the time!

# REGISTERED ORGANIC. PROVEN TO WORK.

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# Embracing Change & Transformation

## AUSTRALIAN ORGANIC CONFERENCE 2022

### About the Conference

On behalf of Australian Organic Limited, we would like to welcome you to our inaugural Conference!

The Australian Organic Conference coincides with two important anniversaries – Australian Organic’s 35th anniversary and the 30th anniversary of the Commonwealth’s National Standard for Organic & Bio-Dynamic Produce.

This two-day event will act as a valuable networking and educational opportunity for all industry sectors, with a range of keynote speakers, panel discussions and sector-specific sessions on the agenda.

Our industry is built upon authentic, credible operators who keep striving to protect the integrity of organic practices. This event will shine a spotlight on the successes, challenges and opportunities that currently define organics, and attendees will gain a greater understanding of what lies ahead for our growing industry.

[Visit this link](#) to learn more and register!

### Embracing Change & Transformation

Certified organics has grown through committed advocacy, from field days to workshops and marketing campaigns to trade missions. As our industry continues to experience dynamic growth, it’s vital that we all stay up to date on best practice and the evolving needs of consumers.

An increasing number of consumers are taking control of their health and demanding truth in labelling, which is testament to everyone’s hard work. While many legacy methods will rightly be preserved for years to come, we must also build our knowledge around transformational techniques that can help us to better serve our growing community.

Australian Organic Limited has come full circle when it comes to purpose and is no stranger to embracing revolutionary change; in fact, it is something the organisation has prided itself on for 35 years.

As the leading peak body for Australia, we are excited to welcome you to the W Brisbane in July for two days of knowledge sharing on the path ahead for organics.

### Keynote Speakers

We have some fantastic keynote speakers confirmed already for 21-22 July, and look forward to announcing more in the weeks leading up to the Conference!



**Fiona Simson**  
President, National  
Farmers’ Federation



**Gary Leeson**  
Innovation & Business  
Development Manager,  
Organic Crop Protectants



# embracing change & transformation

AUSTRALIAN ORGANIC CONFERENCE 2022



21-22 July at  
W Brisbane, Qld



Hosted by: Australian Organic Ltd.

# Committee Liaison

## AOL HOSTS ADVISORY GROUP CONFERENCE IN TOOWOOMBA



**BY NICHOLAS MUKHERJEE**  
**RESEARCH & POLICY OFFICER, AUSTRALIAN ORGANIC LIMITED**

*Nicholas joined AOL in 2021 as Research and Policy Officer with a background in policy work within government and for a member of parliament. Nicholas oversees AOL's research and policy work including positions on policy and legislation affecting the organic industry.*

On 28 and 29 March 2022, AOL convened a meeting in Toowoomba with all advisory committee members welcomed to attend. This was the first opportunity we've had to hold a conference like this since COVID restrictions have eased, and it was a great chance to listen to the insights of our committee members across different industry sectors.

The purpose of these discussions was to develop a strategic plan for the organic grain industry and begin working towards improving its viability. The development of a strategic plan helps define areas of focus regarding policy and research, enabling AOL to better advocate for our members, expand knowledge of their industries and communicate the positive impact they can have on Australian agriculture.

Having members from all our committee groups in the room meant discussions covered diverse sectors of the organic industry and how these differences can be used to help organic grain. The first day was dedicated to discussing issues pertaining to the organic grain industry and AOL would like to thank all participants for a lively discussion on how to tackle these issues and what lessons can be learned for other parts of our industry.

The second day was dedicated to discussion around the National Waste Policy Action Plan (the Plan), particularly its goal to remove problematic and unnecessary plastics by 2025. Representatives from the National Retailers' Association (NRA), Amy Cobb

and Ebonie Johnson, were on hand to guide discussion and help all advisory committee members present understand the Plan and some of the issues operators will face, particularly with different jurisdictions having different strategies on how to attain the 2025 goal.

This discussion highlighted the issues of uneven targets and the need to be wary of how this will impact the transportation of products for operators across Australia. Special thanks to the NRA for offering insight into the goal, and the challenges that this target will represent for our operators. AOL believes this is an issue where we can collaborate with the NRA, and help advocate for the implementation of the plan in a manner that will protect members of the organic industry.

### Next steps for Committee liaison

The inaugural Australian Organic Conference 2022 ("Embracing Change and Transformation") will be the next opportunity to bring all members of the organic industry together. We're anticipating a strong turnout at the W Brisbane on 21-22 July, and this will be a great chance to build on the discussions held in Toowoomba and continue the strategic planning process across all organic industry sectors.

For your opportunity to be part of the conversation, please register for the Australian Organic Conference [at this link](#). AOL members will receive a discounted rate for Conference registration.





# Advisory Committee Updates

## AUSTRALIAN ORGANIC ADVISORY COMMITTEES

### Grain Advisory Committee (GAC)

The Grain Advisory Committee (GAC) is working through challenges including timelines, while price discovery including delivery points/premium and transparency may prove difficult to navigate in the near future. As organic prices have dropped and volume has risen, organic grain demand will remain constant.

The GAC convened in Toowoomba for the cross-advisory Committee Meeting mentioned on the previous page. This was a worthwhile and productive discussion that covered the common barriers and opportunities facing our sector. Topics covered included discussion around development of an end-to-end organic grain sector framework, as well as mapping out long-term objectives pertaining to the entire supply chain – from seed, to livestock, through to end-users and consumers.

The GAC's key focus in recent months has been on developing the 'AOL Grain Supply Chain One Page Plan'. The committee has met twice online since AOL's Toowoomba event, to finalise action items for individual committee members, and work continues to move forward.

### Horticulture Advisory Committee (HAC)

The Horticulture Advisory Committee (HAC) was pleased to participate in AOL's joint Advisory Committee meeting in Toowoomba and appreciated the initiative to tackle some challenging issues across sectors. Besides this, the HAC has convened for multiple online committee meetings and is progressing well with the agreed Strategic Plan.

At the most recent committee meeting in April, the Committee Chair tabled an opportunity for the AOL advisory group to participate as advisors in a project where food waste is to be treated and finally used as a green fertiliser to improve soil health and productivity.

The principal partners of the project are Mallee Organic Farms, Green Eco Technologies, and the University of Melbourne. While the HAC voted to support the involvement in this project, supporting documents from AOL we not able to be finalised in the short timeline for submitting the funding application

which the University of Melbourne put together. If the application is successful, there will be another opportunity for HAC to be involved.

### Livestock Advisory Committee (LAC)

The Livestock Advisory Committee (LAC) was also represented at the Toowoomba joint Advisory Committee Meeting, and appreciated the chance to liaise with other committees regarding strategic planning.

With regard to pain relief for livestock, Canadian Organic Regime certification is now available in Australia, which allows for pain relief to be used and then third-country equivalency to be applied for. The LAC is still waiting on confirmation of the availability of suitable treatments, which will be communicated in due course.

The LAC will convene in June for further discussions related to livestock travel times and EU/ACOS compliance, grain safety and chemical residues along with the strategic planning process.

If you have any questions or would like further information, please contact LAC Chair Marg Wills.

### Vignerons Advisory Committee (VAC)

The Vignerons Advisory Committee (VAC) met recently to discuss finalising their vision and mission statements, while a representative was able to attend the Toowoomba cross-committee conference alongside other sectors.

In an effort to improve communications with industry, meetings were conducted with representatives from Wine Australia, Visey Australia and the Australian Wine Research Institute (AWRI). Discussions related to improved inputs for organic growers, as well as collection and collation of data.

The VAC have tabled their topic for the vigneron section of the upcoming Australian Organic Conference, and look forward to robust discussion around latest options for sustainable wine packaging, as well as trends in ethical consumerism.

# Organic RETAIL UPDATE



**BY LEO WATLING**  
**DIRECTOR, AUSTRALIAN ORGANIC LIMITED**

*Leo and his wife Jenny developed their own certified organic retail business, Apples and Sage Organic Wholefoods in 2013. Leo has served on the AOL Board as Director since 2019.*

## Would you say the organic retail sector has grown in the past twelve months? Has the impact of COVID eased at all after a difficult few years?

From a Victorian point-of-view, we are still seeing a positive outlook even as lockdowns have eased and consumers have had greater freedom of movement. In the uncertain early days of the pandemic, consumers took a much more active interest in their health, and this has carried into long-term organic customers who aren't going back to conventional produce. Other factors influenced this boom in support, including a growing interest in environmental concerns and a commitment to supporting local farmers. Support for certified organic food is still very strong, and I don't see this appetite waning.

## What have been the major challenges faced by the organic retail sector in the past twelve months?

Just like other growing industries, there are some challenges to manage as we scale up, but it's a good problem to have! Maintaining adequate supply is a challenge - as an industry, there must be consistent efforts made to find new quality suppliers as we move forward. The other issue has been labour shortages across the supply chain, from picking through to retail workers, leading to a variety of logistical obstacles. This was particularly felt at times during COVID, but it's fair to assume that these difficulties will lessen in coming years as more money flows into the industry.

## All shoppers have certain traits and expectations when they step into a store - what are some common traits of organic shoppers that retailers should know about moving forward?

I think that consumer knowledge around organic products and practices has improved noticeably, which is testament to organisations such as AOL who work so hard to build awareness. Customers have had the time and resources to really build their knowledge - they come into store looking for local products, they want to know more about the providers, and it is incumbent on business proprietors to pass on this knowledge. For produce, this means ensuring that all team members know what is in season, when new varieties can be expected instore, and any other info that can improve their shopping experience.

## How do you see the next few years playing out in retail/produce, as awareness of certified organic continues to rise?

All I can see is growth! Trust in certified organics is a significant factor, and large conventional retailers will likely have supply chain issues of their own to manage. For organics, there may be some curtailing effects brought about by logistics and labour challenges in the short-term, but there is no doubt that the future is bright. This is much more than a short-term movement, and there is plenty to be excited about whether you are a veteran or new to the sector.

## Do you have any advice for those looking to get started in organic retail for the first time?

For me, there is a key driver that organic food providers should pay attention to, and it is stocking fresh organic produce. This gets customers into your store multiple times a week, improving foot traffic and allowing you to connect more often with your consumer base. I would also encourage new organic retailers to keep innovating and improving customer experience - the retail space is constantly evolving, and it pays to be at the leading edge.



*The Apples and Sage Organic Wholefoods store in Balwyn, Victoria. Visit their website at [applesandsage.com.au](http://applesandsage.com.au) to learn more.*

# enviroganic farm

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Certified organic Enviroganic Farm products can be found at independent retailers across NSW, VIC, ACT and WA.

Visit [www.enviroganic.com.au](http://www.enviroganic.com.au) for more information, and don't forget to follow us on social media!



enviroganicfarm



*The simple things are often the best...*



# Spotlight

## AN INDUSTRY-LED FAIR EMPLOYMENT INITIATIVE FOR AUSTRALIAN HORTICULTURE

A concerted effort is underway to improve ethical employment practices across Australian horticulture, and peak industry body Growcom is leading the charge with their [Fair Farms Program](#). AOL recently spoke with Fair Farms National Project Manager Sachin Ayachit about the program.

### **Tell us a little about Fair Farms and what motivated you to get involved.**

Fair Farms is a great initiative that I think many horticulture growers will find invaluable as part of their farm management practices. It's an Australian based ethical employment standard, industry-led, and it aligns with my desire to work with all members of the supply chain – especially growers. Similar to how important soil management is to organic certification - our program's success is dependent on the success of our grower members and farm employees. The program exists to highlight and celebrate ethical horticulture growers.

### **Beyond being recognised as a certified employer, what are the incentives to get involved? Does certification aid hiring prospects for employers, or help relationships with labour hire firms?**

With Fair Farms, farm employers can show to the greater community that they have achieved a certification that is aligned with state and federal legislation and employment policies. All consumers and major retailers are expecting growers to demonstrate in some way that fair and ethical employment practices are followed on farm. As much as Fair Farms is a certification program, and we're very proud of that, we're also an education and training resource for growers. We acknowledge the various challenges growers go through and provide them with the opportunity to alleviate these challenges by accessing our suite of online learning modules, webinars, and e-newsletters. Our approach to education and learning serves to also equip growers to deal with employees and labour hire firms properly and appropriately.

### **Are large retailers and wholesalers more likely to purchase from Fair Farms certified businesses?**

It is quickly becoming apparent that major grocery retailers will require some form of social compliance credential from a grower. That's where Fair Farms comes in. It's a value-add for growers and is supported by ALDI, Woolworths, Coles, and Metcash (IGA). Fair Farms is the only Australian-centric social compliance program designed by the industry for horticulture growers in Australia. The team is based here in Australia for Australian growers.

### **What is the long-term goal of Fair Farms, in terms of uptake from farm employers? Can you see a future where this kind of certification is mandated?**

We see Fair Farms as the Australian-centric solution to workplace relations for Australian growers. While there are certainly aspirations and plans to expand out into other sectors of agriculture, we want to ensure the program continues to grow and cater to horticulture growers. We are also looking at the international benchmarking for the Fair Farms program – taking it global.

### **Is there anything else you would like to mention about the Fair Farms Program?**

We believe the Fair Farms program is relevant, complementary and beneficial to certified organic growers in Australia. Certified organic growers are known for possessing excellent management processes and systems. Gaining Fair Farms training and certification adds great value to the existing systems and addresses the risk of noncompliance for workplace relations regulations. We're very proud that Fair Farms is supported by DAWE and endorsed by industry leaders Fresh Markets Australia, the NFF Horticulture Council and AUSVEG. We are holding a National Conference & Awards Event on 14 October in Coffs Harbour, and we encourage anyone who is interested to get in touch at [fairfarms@growcom.com.au](mailto:fairfarms@growcom.com.au).



*Pictured: Fair Farms National Program Manager Sachin Ayachit,*



# Supporting local producers. That's the Australian way.



Since 2015, the Coles Nurture Fund has awarded over \$28 million in financial support to more than 80 Australian producers to drive sustainability, innovation and growth.

The Georgopoulos family from Shepparton East in Victoria was awarded a \$250,000 grant to grow organic fruit with trellising, environmental netting and irrigation.

Georgopoulos Orchards Director Chris Georgopoulos said the grant will enable their business to meet customer demand for great quality organic produce.

"We are very conscious of our carbon footprint and are committed to reducing chemicals and introducing cleaner farming practices to give the consumer a truly organic experience," he said.

**coles nurture fund**  
[coles.com.au/nurturefund](http://coles.com.au/nurturefund)

Photo: Chris Georgopoulos and his granddaughter Sienna Georgopoulos



**coles**

Value the Australian way

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NUMBER OF INTERNATIONAL ORGANIC  
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European Union  
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**REGENERATIVE ORGANIC CERTIFICATION**



Contact us on **07 3350 5706** or [info@aco.net.au](mailto:info@aco.net.au) to discuss further

# Scholarship

## THE FUTURE LOOKS BRIGHT FOR AUSTRALIA'S ORGANIC WINE INDUSTRY

ALMOST six months into her one-year Australian Organic Wine Awards Associate Scholarship, inaugural recipient, Olivia Evans, is quickly learning the ropes of the industry from some of the most respected names in Australian wine.

The scholarship, created by peak body for the organic sector, Australian Organic Limited (AOL), is centred around nurturing the talent of high-performing women and supporting gender diversity within the wine-judging ranks.

Announced as the winner in October, trained sommelier, writer and aspiring wine judge, Olivia, has traversed a whirlwind journey since the scholarship commenced, and said she was grateful to forge lifelong relationships with her team of mentors.

"In January, I had the privilege of taking on the role as an Associate Judge for the Australian Organic Wine Awards alongside an eminent panel including Alex McPherson, Josh Martin, Mike Bennie, Ramon Arnavas, Lilly Heenan and Millie Gosney," Olivia said.

"As someone who has always been drawn to organic winemaking, the whole experience was incredible, and everyone's unique perspectives on the wines we judged was so valuable for my learning."

With the Australian Organic Wine Award winners announced in April, Olivia said she was continuing to make the most of her year-long scholarship and recently participated in a Wine Masterclass with all six judges.

"The Masterclass was an incredible experience for me and extended my knowledge of organic wine, not just those made here in Australia, but overseas as well," she said.

"Ramon hosted a group exercise on six organic certified wines from the Burgundy region, which were all the same vintage, however extremely different in flavour, while Mike shared a group of contemporary certified organic wines made with minimal intervention.

*LEFT: Olivia with CEO Niki Ford at Wine Masterclass  
RIGHT: Olivia joins 2021 Wine Awards judging*





*2021 Wine Judges. From left to right: Josh Martin, Lily Heenan, Olivia Evans, Alex McPherson, Mike Bennie, Ramon Arnauas and Millie Gosney*

"It was extremely dynamic to bring the panel back together in a relaxed environment as we all viewed the wines from our own backgrounds and fields - whether that's retail, wholesale or as an on the floor sommelier."

Someone who understands the incredible value of mentors is fellow Organic Wine Awards judge, Alex McPherson, who is also STK Group's Beverage Director and responsible for curating wine lists for a number of high-end Brisbane restaurants including Hellenika and SK Steak & Oyster.

Destined for a career in the wine industry after growing up on her family's Hunter Valley vineyard, Alex said a great mentor had the capacity to change the direction of your career path for the better.

"In my first job, I was fortunate to have a kind and generous mentor in the wine distribution business who opened my eyes up to the broader industry and career possibilities, as well as introducing me to people who would help shape my future.," Alex said.

With an impressive resume spanning wine production, sales, buying, marketing, communication and public relations, Alex said she was delighted to share her expertise and has the upmost respect for Olivia as a person, sommelier and wine writer.

"Olivia is a remarkable person. She has a unique voice in the way she expresses herself and describes wines," she said.

"She is quietly powerful and one of those people who has a gentle and kind demeanour, and I can see that she will have a long and very distinguished career in the wine industry."

Applications for the 2022 Australian Organic Wine Awards Associate Scholarship will open later this year, and as she continues her year-long professional development, Olivia said she would encourage young women in the wine industry to apply, saying the application process alone had taught her a lot about herself and her values.

"It's important to go for it, regardless of where you're at in your career," she said.

"Don't discount your own level of experience - your voice and your opinion is just as important as anyone else's because it's unique to you."

[Have a read of our news release](#) to find out more about the wines which claimed top prizes at the Australian Organic Wines Awards in April.

# Organic Operators

## OF THE NSW BYRON SHIRE AND SURROUNDS

### BY KANE FRAMPTON

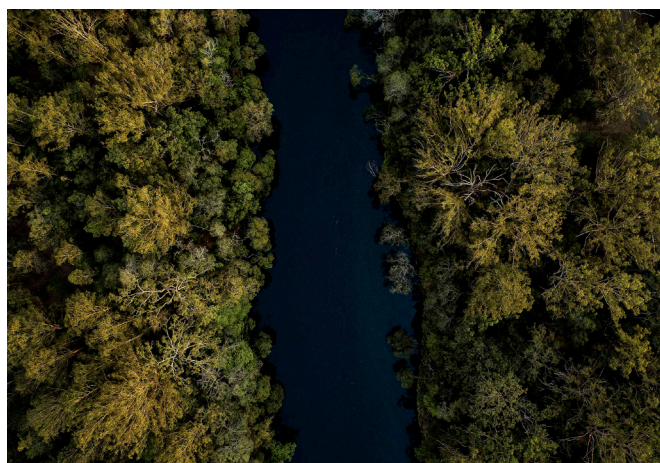
The Byron Shire on the northern New South Wales coast is home to a variety of certified organic producers and processors. The region is renowned for breathtaking beaches and alternative lifestyles, with tourists flocking to the coastline year-round.

A mild climate with high rainfall between January and May allows for excellent farming conditions. Locals are spoiled for choice when it comes to locally grown organic produce, while new organic businesses and initiatives are regularly appearing.

In this issue, we've profiled four certified organic operators from across the Byron Shire and surrounding areas. Read on to find out more about the philosophies that guide their businesses!



*SURROUNDING: The 2000 acre Jenbrook Farm, located approximately one hour's drive from Byron Bay*





# JENBROOK AUSTRALIA *PRODUCER*

## Pure Organic Tea Tree and Native Botanicals from 2000 Acres

You'll find Jenbrook Farm nestled in Northern NSW's Bungawalbin Valley, a certified organic tea tree farm that's home to over 2000 acres of native tea tree. The region is the birthplace for the *Melaleuca alternifolia* species and is renowned for its ideal ecosystem for tea trees to thrive.

Since 1989, Jenbrook Farm has grown, produced and supplied premium certified organic tea tree products, with a commitment to sustainable harvesting and the protection of the unique ecosystem that thrives in the old-growth forest of the farm.

"There's something truly special about Jenbrook Farm. It's hard to describe. When you're standing in the middle of the old-growth forest, surrounded by centuries of history and thousand-year-old mother trees, you can feel it."

The farm features a unique combination of tea tree plantation and wild tea tree forest. Using organic practices to protect the local ecosystem, Jenbrook have developed a thorough understanding of their land through sustainable practices. Chemicals, pesticides and herbicides are not deployed, while cows are used to assist with weed management and fertilising. The team at Jenbrook only harvest the aerial part of the plant to promote yearly regrowth rather than uprooting and reseedling each harvest, in an effort to encourage natural renewal.

"We handle the tea tree with care from growth to

harvest to distillation, and I can confidently say that the quality of product produced from Jenbrook Farm is second to none," says Jesse.

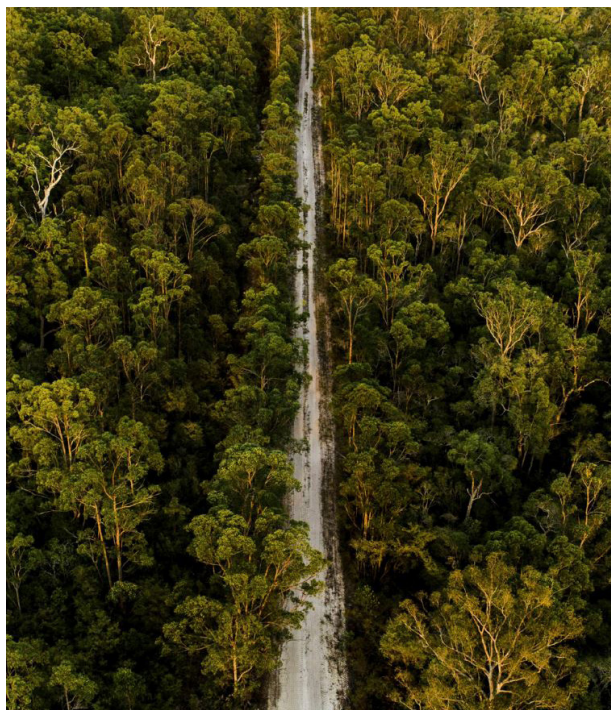
After the distillation process is completed at the farm, the spent leaf is used as compost promoting healthy soil, making for a full sustainable cycle.

Jenbrook have invested time and resources into ensuring sustainable and ethical farming practices are in place and their efforts are perpetually evolving. They have also employed systems to track and trace all processes from the farm to the customer, providing full traceability and transparency.

Jenbrook's operators are dedicated to interacting with the land in a way which encourages regeneration.

Tea tree essential oils, hydrosol, dried leaf and extract are all fully produced at Jenbrook, although the team also distribute raw ingredients sourced from other Australian farms and suppliers. They proudly work with farmers and suppliers who maintain strict traceability measures to ensure the high quality of their raw ingredients. Botanical products from more than 40 different Australian grown plants are available in the latest catalogue, with directly sourced lemon myrtle, sandalwood and eucalyptus among the most popular.

If you are interested in Jenbrook's high quality tea tree and botanical products, feel free to contact Elena via [elena@jenbrook.com.au](mailto:elena@jenbrook.com.au), or else [visit the Jenbrook website](#) for more information.



# PEACE, LOVE & VEGETABLES *PROCESSOR*

## Healthy Probiotic Goodies from Byron Bay

The story of Peace, Love & Vegetables started in 2011 with Anya and Adam in the beautiful Byron Bay region. Full of ambition to share their passion for healthy food, the couple is producing one of the first sauerkrauts in Australia and other raw and certified organic foods such as kimchi, super-kraut, kefir and even probiotic-packed cashew cheese.

Both Anya and Adam are life-loving individuals, passionate about nurturing their community and integrating holistic living and healthy products into everyday life. With a Russian background, Anya grew up pickling and preserving beetroot, krauts, tomatoes, mushroom, jams and garlic to ensure vegetables and fruits were available during the long cold winters.

When a health professional recommended that Anya should eat kraut with every meal to heal her long-lasting gut issues, she started making her own sauerkraut. After meeting Adam in Australia in 2011, their combined passion led them to move from their own kitchen to create their unique brand: Peace, Love & Vegetables.

After perfecting their best-selling original sauerkraut, Anya and Adam diversified and began offering a wider range of products. Their current Super-Kraut range is probiotic-rich, gluten free, vegan and paleo, with

exciting varieties such as Beetroot & Herbs, Cucumber, Seaweed and even a spicy Chipotle. A wide selection of cashew cheeses are available, as well as kefir probiotic tonics and even Barukas nut products, which are widely claimed to be the healthiest nuts in the world.

Peace, Love & Vegetables have always offered mostly organic products, but the founders sought to finalise their organic certification 6 years ago to better align their values and continue to grow trust in their brand. Adam recalls the audit process was easier than he thought given the company's commitment to best practice, stating "...once you have the system in place, it's not much extra work."

Anya and Adam have no intention to become the largest suppliers of fermented products in the country; their focus is to maintain the highest possible quality by serving their loyal customer base and targeting distribution across independent retailers, health stores and some IGAs.

If you are looking to support your gut health by increasing your fermented food intake, please visit the [Peace, Love & Vegetables website](#) for a full list of stockists local to you.



# HEMP FOODS AUSTRALIA *PROCESSOR*



## The Southern Hemisphere's leading manufacturer of organic hemp foods

Hemp Foods Australia (HFA), located in Bangalow, Northern New South Wales, offers a range of certified organic hemp products from hemp seeds to hemp oil and protein powders. Established more than 20 years ago, the company has overcome challenges surrounding the legality of the hemp plant. Once hemp foods became legalised in Australia in 2017, the company was able to fully embrace and promote their comprehensive product range, and is now recognised as the premier manufacturer in the Southern Hemisphere.

Hemp Foods Australia have supported, promoted, and advocated for certified organic products since inception. Their sworn vision is to "bring healthy hemp products to as many people as possible", and they believe that organic food production nourishes not only the body and the soul, but also the health of mother earth.

**"We value a healthy, mind, body and spirit, and this is reflected in our culture and the nutritious products we develop"**

The company's commitment to health and sustainability is apparent in their manufacturing process. A purely mechanical, low temperature extraction process is employed to preserve the high nutrient profile of hemp. Hemp seeds are 32% protein and 35% oil, providing a

great balance of Omega 3, 6 and 9 essential fatty acids for a perfect plant alternative to fish oil and animal protein. Consumption of hemp seed oils is also known to be fantastic for your skin, with conditions such as eczema, rosacea, psoriasis and more able to be notably improved.

Hemp Foods Australia have been working with some of the world's leading hemp suppliers, sourcing high-quality certified organic ingredients from Australia, Canada and China. The company has a strong relationship with COSTCO, Woolworths, Go Vita and other independent retailers, and operates from a HACCP/GMP certified facility located only 15 minutes from Byron Bay.

You can also purchase certified organic Sativa™ Skincare products from the Hemp Foods Australia website. This skincare range contains hemp deodorants, cleansers, conditioners, body oils and more, fortified with Synergistic Botanicals from the Australian outback and the Amazon.

The HFA team is currently working on launching exciting new products in the coming year, so keep an eye out on your retail shelves. To learn more about the company or try their delicious hemp products, feel free to [visit their website](#).

# CAWARRA COSMETICS *PROCESSOR*

## A Pioneering Manufacturer of Certified Organic Skincare

Cawarra Cosmetics has grown from humble beginnings in Sydney more than 40 years ago, with the industry-leading certified organic manufacturer now based in the Byron Bay hinterland. Founders Greg and Jicky Milham have handed over managerial duties to their daughter Katrina Main, who leads a team offering contract manufacturing services for natural and certified organic skincare, haircare and other personal care items.

The Billinudgel-based company is dedicated to servicing the growing number of organic brands in the area, with hundreds of products manufactured at the facility. Cawarra's manufacturing complex became one of the country's first certified organic cosmetic facilities in the early 2000s, and their values haven't changed since these days. "Truth within labelling" is the guiding principle at Cawarra Cosmetics, with the team always striving to care for skin, care for people and care for the environment.

Cawarra possess a deep understanding of their consumer's needs, having conducted regular surveys to analyse purchasing behaviors. Recent research found that certified organic status is the third most important consideration for prospective buyers, only trailing behind Australian Made guarantees and active ingredient composition.

The company's manufacturing facility on Lucky Lane, Billinudgel - a 20 minute drive from Byron Bay

Cawarra have used their manufacturing expertise to launch their own organic skincare brands; Sanctum, organicspa and Byron Bay Skincare (BBSC). Their products use highly active natural ingredients, with a commitment to constant research and development enabling them to offer the finest products to their customers. Cawarra are always on the lookout for high-quality raw ingredients and can't get enough certified organic macadamia oil through their doors!

A lot of care is taken with the product development process at Cawarra. Entrepreneurs should allow for a minimum of six months from initial enquiry through to the finished product. This period encompasses R&D and chemist review, packaging, confirmation, completion and delivery.

The Cawarra team are serious about consumer confidence and accreditation, with regular audits from independent bodies carried out. Beyond ACO certification, Cawarra also follow Cosmetics Good Manufacturing Practices (GMP), support the Australian Made Campaign, are Choose Cruelty Free and Leaping Bunny accredited and much more.

If you're interested in Cawarra's organic skincare manufacturing services (or if you're a producer of certified organic macadamia oil!), you can reach out to the team via [info@cawarra.com.au](mailto:info@cawarra.com.au) or else [visit their website](#).





*ABOVE LEFT: Cawarra Cosmetics General Manager Katrina Main  
BELOW: Overhead view of the Cawarra manufacturing facility on Lucky Lane, Billinudgel*



# Events CALENDAR

Check the with the eve

JUNE



HOSTING...

## Climate Change & Organic Livestock Webinar

21 June

Virtual

Organic livestock is the third webinar in our climate change series hosted by AOL Technical Officer Josefina Pettersson.

A panel of esteemed professionals will discuss the ambitious carbon-neutral goals set by the livestock industry, with advice given on organic agriculture practices that can mitigate GHG emissions. The webinar will be open to questions for our panel.

[Learn More](#)

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[Learn](#)

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2022 Conference is  
& Transformation'.

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SEPTEMBER



PARTNER...  
**Free From + Allergy  
Show 2022**

**10-11 September**

Melbourne Convention &  
Exhibition Centre


The Free From + Allergy Show offers a comprehensive range of products and services that are free from ingredients that cause you harm, discomfort, or trigger allergic reactions. Australian Organic Limited is a proud Supporting Partner of this year's show.

 [Learn More](#)

# FREE Organic Recipe E-Book


when you sign up to the  
Bud Organic Club newsletter

Brought to you by




## ORGANIC RECIPE BOOK

*A collection of delicious certified organic recipes for all occasions!*



Certified organic recipes for breakfast, lunch & dinner inside!



**HAZELNUT & NUT BUTTER GRANOLA**

*There's nothing better than the smell of freshly baked granola in the morning. Using organic oats, nuts and seeds, this recipe will be a new winner with the whole family.*

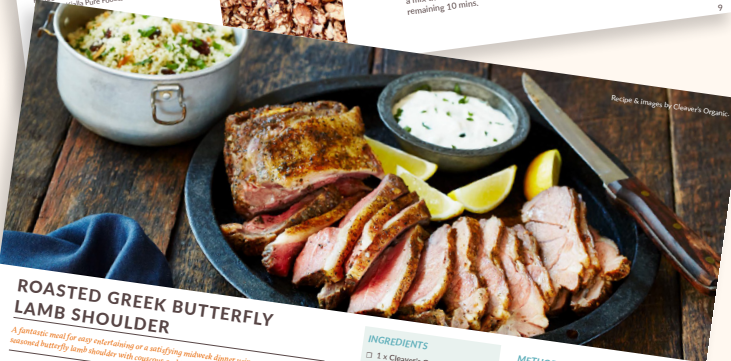
**V VG DF**  
Prep: 10 min  
Cook: 30 min  
Servings: 4

**INGREDIENTS**

- 1 cup raw hazelnuts
- 1 cup raw almonds
- 1 cup raw cashews
- 1/2 cup light olive oil
- 1/2 cup maple syrup
- 2 cups Kiatta Pure Foods Rolled Oats
- 1 pinch of fine pink salt
- 1 cup organic raw buckwheat groats
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 cup Kiatta Pure Foods Linseeds
- 1/2 cup Kiatta Pure Foods Sunflower Kernels
- 1/2 cup chia seeds
- 1/2 cup sesame seeds
- 1 cup organic coconut flakes
- 2 tsp raw organic cacao powder
- 1/2 cup organic peanut or almond butter

**METHOD**

- Preheat oven to 200°C.
- Whisk maple syrup with oil, then add the nut butter and whisk to combine.
- Add in oats, nuts, seeds, spices, and coconut. Mix well to combine.
- Add mixture to a lined tray.
- Bake in preheated oven at 200°C for no longer than 20 mins. Take out halfway through the bake and give it a mix then return to the oven for the remaining 10 mins.
- Allow to cool then enjoy with your favourite fresh fruits, poached pear, or compote, berries, yoghurt, and milk.
- Store leftover granola in a sealed, airtight jar.



**ROASTED GREEK BUTTERFLY LAMB SHOULDER**

*A fantastic meal for easy entertaining or a satisfying midweek dinner using grass-fed Greek seasoned butterfly lamb shoulder with couscous and tzatziki.*

Prep: 10 min  
Cook: 25 min  
Servings: 4

**INGREDIENTS**

- 1 x Cleaver's Organic Greek Seasoned Butterflied Lamb Shoulder

**FOR THE COUS COUS**

- 1 1/2 cups cous cous
- 1 1/2 cups organic chicken stock
- 2 tbsp extra virgin olive oil
- 2 tbsp lemon juice
- 1/2 cup golden raisins
- 1/2 cup toasted flaked almonds
- 1/2 bunch finely chopped parsley

**TO SERVE**

- 200g tub tzatziki
- Lemon wedges to serve

**METHOD**

- Preheat oven to 180°C. Place lamb on baking tray, fat side up. Cook for 20 mins or until desired.
- Meanwhile, in a saucepan bring the stock to the boil.
- Stir in cous cous, olive oil and lemon juice. Cover and remove from heat. Let stand for 3 mins or as per packet instructions.
- Uncover and fluff with a fork. Mix through raisins, toasted almond flakes and parsley.
- Rest meat for 5 mins before serving with cous cous, tzatziki and lemon wedges.

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\*IRI Organic Wine Report January 2022

## Why Join Australian Organic Limited?

Together we are stronger

AOL has united a growing community of certified organic operators. Together, we work to promote and protect the maturing organic sector. We have been representing our members for 35 years and we invite you to join us to have your say in shaping the future of the organic industry. When you join Australian Organic Limited, we provide you with:

- A direct voice to government to address our industry's greatest challenges and opportunities
- Industry research and resources to help position your business for success
- Marketing support through industry awareness & promotional campaigns

## What are the benefits of becoming a member?

As a member of this dynamic industry you will receive exclusive access to the below benefits, and so much more.



### Australian Organic Market Report

Complimentary copy of the most recent Australian Organic Market Report to develop your business strategy.



### Marketing & Sponsorship Opportunities

Access to discounted marketing and sponsorship opportunities to reach over 6,000 Bud Organic Club members and 120,000 social media followers.



### Australian Organic Awareness Month

Exclusive discounts to be a part of Australia's largest campaign celebrating certified organic products every September.



### Monthly Member & CEO Update

Access the most recent industry news and updates relevant to the organic industry, including a regular email from our CEO.



### Industry Awards & Wine Awards

Free submission to the highly respected annual Industry Awards and Wine Awards, and discount tickets to attend the event.



### Conference, Forums & Networking Events

Access to discounted tickets for events to educate and connect the industry, foster growth and innovation.



### Exclusive member portal

Access to a range of resources, publications and webinar recordings.



### Advisory Committees

Opportunity to represent and advocate for your sector on advisory committees, as well as contributing to submissions.



## The Australian Certified Organic Bud certification logo

is the most recognised organic trust mark amongst Australian shoppers and has been so for over a decade.

## How do we use our member funds?

Australian Organic Limited continues to invest Industry Development Levys (IDLs) and membership fees through progressing the organic industry by the following key activities:

- **Government Advocacy:** AOL continually advocates on behalf of the certified organic industry by working with government on key industry issues such as organic domestic regulation, market access, biosecurity and relevant industry matters.
- **Promote Consumer Awareness:** AOL continues to educate consumers on the benefits of organic and the importance of checking for certification marks through the Bud Organic Club website, newsletter and social media platforms. AOL has also established **Australian Organic Awareness Month**, the nation's largest campaign to promote the benefits of organic produce.
- **Engage with Federal & State Government:** AOL continues to develop relationships with Ministers, Departments and key industry partners such as the National Farmers' Federation (NFF) and the Australian Food & Grocery Council (AFGC).
- **Research & Development:** AOL, through the strategic direction of our board and advisory committees, engage key research and industry bodies to work towards establishing further organic oriented Australian agricultural research.
- **Provide Market Analysis:** AOL invests in consumer and commercial research by supplying data and information to support trade negotiations.
- **Lobby ACCC on "fake organic" products:** AOL works with the ACCC on misleading claims and has successfully negotiated the inclusion of the National Standard for Organic & Biodynamic Produce on the ACCC website and has been appointed a position on the ACCC Agricultural Consultative Committee.
- **Assist Organic Importers:** AOL has driven significant outcomes for organic importers regarding mandatory biosecurity changes relating to seeds and khapra beetle through fostering strong relationships with federal and state Biosecurity teams.
- **Support Export Opportunities:** AOL contributes on export by providing the Department of Foreign Affairs and Trade input into Free Trade Agreements, collaborating with international industry counterparts and maintaining an export website **Trade Organic** and masterclass program that provides resources on organic exports and international markets.
- **Educate New Generations:** AOL manages the Australian Organic Schools Program to encourage learning about organic principles and practices in Australian schools.

## Membership Structure & Fees

### Ordinary Certified Member

\$275 incl. GST

ACOS Operators licensed to the Bud; includes AGM voting rights.

### Associate Non-Voting

\$550 incl. GST

For any business, organisation or individual.

### Associate Voting

\$1,800 incl. GST

For any business, organisation or individual, includes AGM voting rights.

Become a member today and join the strongest voice to support your organic business.

Contact Marie Deletoille | E: [marie.deletoille@austorganic.com](mailto:marie.deletoille@austorganic.com) | T: 07 3350 5716



**56%**

of organic shoppers check for certification marks on organic product labels<sup>1</sup>.



**62%**

of shoppers recognise the Australian Certified Organic Bud certification logo (up from 51% in 2019)<sup>2</sup>.

<sup>1,2</sup> Australian Organic Market Report 2021



[austorganic.com](http://austorganic.com)