

Electronic GMO bulletin Eco-sense March 2009

The GMO free zones family in Macedonia is growing

On 27th of March 2009 in Valandovo, Macedonian coalition "GMO free Macedonia", which member and one of the funders is Eco-sense, organized public event with stand for agricultural products without GMO. A lot of local people and journalists from national TV stations were present. This shows that the people from Macedonia became more and more aware about GMO and their potential negative impact to human health and environment. On this event NGO "Kalinka" from Valandovo promoted declaration of Municipality of Valandovo as a "GMO free zone". Thus the family of GMO free zones in Macedonia after Veles, Ohrid, Caska, Mogila and Vevchani has one more member.

Commercial GM Crops in the EU in 2008

GM maize: 108,000 hectares under cultivation

The acreage of GM crops in the European Union in 2008 fell slightly in comparison to last year. The reason: in France, the cultivation of genetically modified Bt maize was banned in 2008. In the year prior, Bt maize was cultivated on 21,000 hectares. That area is almost compensated in the EU statistics by strong gains mainly in the Czech Republic, Romania and Poland.

	Cultivation of GM plants in the EU in hectares			
	2005	2006	2007	2008
Spain	53,225	53,667	75,148	79,269
France	492	5,000	21,147	-
Czech Republic	150	1,290	5,000	8,380
Portugal	750	1,250	4,500	4,851
Germany	342	947	2,685	3,173
Slovakia	-	30	900	1,900
Romania	*110,000	*90,000	350	7,146
Poland	-	100	320	3,000
Total GM maize	54,959	62,284	110,050	107,725

Source: Industry association EuropaBio. With the exception of Poland, the areas mentioned were confirmed by the responsible national authorities.

* Cultivation of GM soybeans

In the EU currently only Bt maize MON 810 is under cultivation. Although another GM maize variety (Event T25) still has GM regulatory approval for cultivation, there are no cultivars available on the market.

However, there are numerous cultivars of GM maize MON 810 approved in several EU countries. The seeds are commercially available and sold by the agricultural trade. At the beginning of 2008, 70 cultivars were registered in the common catalogue of cultivars in the EU, but these cultivars are not adapted for any location or growing region.

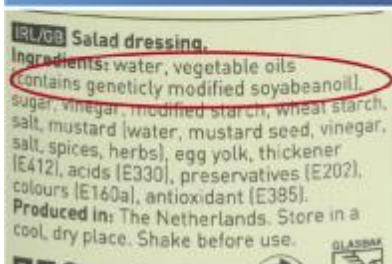
Read more at following link:

http://www.gmocompass.org/eng/agri_biotechnology/gmo_planting/392.gm_maize_cultivation_europe_2008.html

Producers: Avoiding labeling

The newly extended EU directive for labeling genetically modifies foods has been in effect since April 2004. However- contrary to expectations- very little has changed throughout most of Europe. Labeling requirements were broadened significantly, but consumers nonetheless rarely find labels indicating the use of genetic engineering.

Often, labels are interpreted as warnings rather than simply as information about the application of genetic engineering. Many consumers believe that GMO labels are meant to notify of health hazards - and feel "on the safe side" if they choose products





Productinformatie
Slaolie 1 liter e
 Ingrediënt: sojaolie*
 *Geproduceerd met genetisch gemodificeerde soja.
 Allergie informatie: bevat soja.
 Gemaakt in een bedrijf waar ook pinda-olie wordt verwerkt.
 Ten minste houdbaar tot: zie fles.

Superieur vloeibaar Bakken & Braden met oliëfolie bevat 98% plantaardige oliën en vetten. Geschikt voor het bakken en braden van vlees, vis en gevogelte. Natuurlijk ook ideaal aan te roerbakken.
SUPERIEUR VLOEIBAAR BAK & BRAAD MET OLIËFOLIE BEVAT 98% OLIËN EN VETTEN
 Ingrediënten: Plantaardige oliën en vetten* (waaronder 25% geraffineerde oliën en vetten), emulgator "polylecithine", karamel E150a, vitamine A en D.
 *Geproduceerd met genetisch gemodificeerde sojaolie.
 Voedingswaarde per 100 gram product:
 Energie 3649 kJ - equiv. overzadigd 69 g



IRL/GB Salad dressing.
 Ingredients: water, vegetable oils
 contains genetically modified soyabeanoil,
 sugar, vinegar, modified starch, wheat starch,
 salt, mustard (water, mustard seed, vinegar,
 salt, spices, herbs), egg yolk, thickener
 (E412), acids (E330), preservatives (E202),
 colours (E160a), antioxidant (E385).
 Produced in: The Netherlands. Store in a
 cool, dry place. Shake before use.

Ingredients: vegetable oils and fats,
 anti-foaming agent (E900).
 *Contains soya oil, produced from
 genetically modified soya.
 Keep refrigerated.



without GMO labels. With this perception in mind, producers expect accurately labeled products containing GM ingredients to fail on the market - and expect that consumers will opt against them, even though they essentially are equivalent to competing "GM free" products. In addition, environmental and consumer groups publicly denounce labeled products - placing pressure on producers.

Anyone who places labels on their GM products risks losses in sales and damage to their image. In order to avoid this, many producers have changed the composition of their products: rapeseed oil (canola oil) may be used instead of soybean oil for producing margarine – soy lecithin may be replaced by chemical emulsifiers. Other producers pay a premium for soy with a written guarantee that GM content does not exceed the 0.9 percent threshold, thus allowing the producer to use soy and forgo the GM label.

Genetic engineering outside the scope of the labeling directive

Areas in which the application of genetic engineering is very common and often unavoidable are not covered by the labeling directive. Genetic engineering is a very broad field, and even when organizations, producers, and retailers use the term "GMO-free", genetic engineering often is involved nonetheless. Therefore, even supermarkets with no products labeled as GMOs may not be free from all types of genetic engineering.

Examples of this are:

Meat, milk, egg, and other animal products from animals fed GM plants. Annually, the EU imports 35 to 40 million tonnes of soy primarily for use as animal feed. Commercially available soy-based feeds generally contain 40-60 percent material from GM plants.

Food enzymes produced with the help of GM microorganisms. Such enzymes are used in the production of cheese, baked goods, juices, wine, grape sugar, and glucose syrup.

Additives, vitamins, and flavors that are produced by GM microorganisms. These substances do not require labeling if they do not possess content from the GM microorganism from which they were produced.

Going shopping: GM products haven't been "banished" from supermarkets everywhere in Europe. In the Netherlands, a range of products can be found which are labeled according to the regulations. (Photo: baking fat, margarine, soybean oil, mayonnaise, salad dressing)

Read more at (source):

http://www.gmocompass.org/eng/regulation/labelling/92.gmo_labelling_labelled_goods.html



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