



International Organic Inspectors Association
IOIA, P.O. Box 6, Broadus, Montana, 59317-0006

Information about

Understanding the Canadian Organic Regime

June 15-16, 2009

Lakeside Center, McCormick Place, Chicago, Illinois

**Cosponsored by the Organic Trade Association and the
International Organic Inspectors Association**

About the training: This 2-day workshop will provide the most up-to-date and complete training available on the Canadian Organic Regime (COR). The COR is scheduled for full implementation on June 30. The training was designed for certification agency staff, experienced organic inspectors, and active organic businesses. Materials were adapted for producer and processor workshops. The training was developed through collaboration between Canadian Organic Growers, OTA in Canada, the International Organic Inspectors Association, and the Canadian Food Inspection Agency. IOIA, COG, and OTA in Canada delivered 35 one-day workshops for producers, 4 one-day workshops for processors, and 8 two-day workshops for inspectors and certifiers across Canada during the first 3 months of this year. This is the first such training in the US.

Day 1 is particularly useful for those involved in processing, labeling, exporting, or marketing organic products in Canada. The intensive workshop covers the structure of the COR, the Canadian regulation, processing standards, and labeling. Matthew Holmes, OTA's managing director in Canada, will participate. "The organic standards are extremely strict for food processing," Holmes says, "synthetic colors, flavors and preservatives are not allowed, and only very specific additives and cleaners are permitted, ensuring the organic food is not compromised in any way." Day 2 covers the Crop and Livestock Production Standards. Significant differences between the Canadian standards and those of major trading partners will be addressed. Certificates of Completion will be awarded to those attending Day 1 and those attending both days.

Location: Lakeside Center, McCormick Place. Room to be announced.

Start and end times: The course begins at 8:30 on Day 1 (June 15) and ends at 5:00. The course begins at 8:30 on Day 2 (June 16) and ends at 4:00 p.m.

What is included in fees: All acceptance materials, including directions to the facility and agenda will be emailed to you. Other materials are provided at registration. Your fees include registration for All Things Organic™ and coffee service daily. If you are already registered for ATO, please include proof of payment for a credit. Lunch is on your own. A variety of options is available at the Food Court in McCormick Center.

Standards: Participants are encouraged to bring copies of the standards (CAN/CGSB 32.310-2006 and CAN/CGSB 32.311-2006 Amended October 2008) if available. You will be provided with copies if they are publicly available by the time of the workshop.

Presenters: IOIA Trainers Kelly Monaghan and Garry Lean, both of Ontario.

Acceptance: All acceptance materials, including directions to the facility and agenda will be emailed to you. If you require hard copies, contact IOIA. If the workshop is cancelled, you will be notified by June 1.

Deadline to apply is June 1, 2009.

IOIA reserves the right to cancel the workshop if fewer than 20 applicants register.

Registration forms are available from www.ota.com or www.ioia.net

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Application Form

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Please type or print legibly: To help us provide the highest quality training experience, please tell us--

- Are you an organic inspector? Yes No Do you work for a certifier? Yes No
- Are you involved in producing organic foods? Yes No
- Are you involved in processing or marketing organic products? Yes No

Name _____

Organization or Business Name (if applicable) _____

Address _____

Address _____

Phone _____ Fax _____ Email _____

Payment: I wish to charge the registration fee in US funds to my: VISA MasterCard

Account # _____ Expiry Date _____

Signature of cardholder _____

Fees: Please fax or email this form to IOIA. If you prefer to give credit card information to our staff directly over the phone for security purposes, feel free to call us. If you do not receive a confirmation within 3 days, call the IOIA office to ensure that we've received it. If you are already registered for an All Things Organic™ conference pass, your registration will be credited accordingly (with proof of purchase).

Registration Fees (US\$ currency): Please circle.

Registration fees include All Things Organic™ Trade Show (June 17-18), Conference (June 16-18), and OTA Welcome Reception (June 16)- \$275 Value!

Workshop both days (includes sessions on Crops and Livestock): \$650
Workshop for Day 1 only (Structure of COR, Processing Standards, Labeling): \$500
OTA and IOIA members are entitled to a \$50 discount.

TOTAL FEES DUE WITH THIS APPLICATION: _____
Less OTA or IOIA Membership Discount if applicable (\$50): _____
TOTAL FEES ENCLOSED: _____

Ph/fax: (406) 436-2031 or email to: teri@ioia.net

OFFICE ONLY: Date received _____ Amt. Fees Received _____ Date course materials emailed _____
Method of payment: check__ money order__ travelers checks__ credit card__