



CATTLE CORNER

ARE YOU REQUIRED TO BE NPE-FREE?

by Jacomijn Schravessande-Gardei, Certification Specialist

Nonylphenol Ethoxylates (NPE), industrial grade surfactants, are commonly found in products such as teat dips, udder washes and foothbath solutions used by the dairy industry. Products which contain NPE can leave a residue in milk. For that reason, China, Canada and the EU are not allowing NPE residue, and many U.S. milk shippers are now requiring that their producers go NPE-free. If your dairy is required to be NPE-free, being proactive and beginning the process well in advance is advised, as it can take months for the residues to clear the milk.

Please note that cleaners and sanitizers will not remove NPE residue. *The only option is to discontinue using products that contain NPE and to replace components that came into contact with NPE.* The main source of NPE on dairy farms is iodine teat dips. Check to make sure that your teat dips are NPE-free. Some approved NPE-free teat dips can be found in the table below. If you cannot find your teat dip on this list, or want to check on NPE and other products, please call MCS at 568-6030.

Approved NPE-Free Teat Dips

Brand Name	Manufacturer
DeLaval Prima	DeLaval
Lactifence	DeLaval
Genesis Barrier Teat Dip	IBA
Genesis 102 Sanitizing Teat Dip	IBA
Option One Teat Dip	IBA
Blockade Teat Dip	West Agro
Bovadine Sanitizing Teat Dip	West Agro
QuarterMate Plus Sanitizing Teat Dip	West Agro

MCS Advisory Committee

The MCS Advisory Committee held its annual meeting on March 23, 2017.

The group, made up of certified farmers and processors, Extension staff, Management Committee members, and Ag Services colleagues, met with staff to give feedback on issues important to the work of our program.

Agenda items included updates on the program, sea vegetables and maple, biodiversity/wildfarm alliance partnership, container growing, the final rule on livestock and poultry practices, certifying operations outside of Maine, and organic checkoff proposals.

If you are interested in becoming part of the Advisory Committee, please contact Chris Grigsby at cgrigsby@mofga.org.

Staff Changes at MCS

This past winter Katy Green joined MCS as a full time staff inspector and materials reviewer, replacing our outgoing staff inspector, Jake Galle. Katy has worked for MOFGA since 2008, primarily helping farmers and processors transition to organic production. This work has allowed Katy to travel all over the state offering assistance, guidance, and answering questions about complying with the organic standards. She is excited that her work with MCS will still have her traveling all over the state and that she'll be able to apply the knowledge learned from working with clients transitioning to organic production to her new role working with the certification program. Katy can be reached at her same email address: kgreen@mofga.org.

Additionally, Laurah Brown, Certification Specialist, has stepped in to review dairy updates and applicants while Katie Webb, Dairy Certification Specialist, has been on maternity leave. Laurah can be reached at lbrown@mofga.org with any questions.

REMINDER: PESTICIDE LICENSING

Any grower who annually sells more than \$1,000 worth of plants or plant products intended for human consumption and who uses general use pesticides (including those approved for use in organic production) must obtain an Agricultural Basic pesticide applicator license from Maine's Board of Pesticides Control (BPC). Contact the BPC at (207) 287- 2731 or by email at pesticides@maine.gov to learn about how to obtain a license.

