June Magaldi, P.O. Box 1766, Santa Cruz, CA 95061
8 Dec 99

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FDA
Dockets Management Branch (HFA-305)
5630 Fishers Lane, rm. 1061
Rockville, MD 20852

Docket No. 99D-4488 and 99D4489

In response to Guidance for Industry: Reducing Microbial Food Safety Hazards for Sprouted Seeds and Guidance for Industry: Sampling and Microbial Testing of Spent Irrigation Water During Sprout Production.

As a consumer, my concern is for the preservation of organic sprouts, an important food source for me. The Organic sprouts that I rely on are from certified organic seeds. This is an assurance for me that the seed used for sprouting was grown, not only for human consumption, but that organic standards reduce the risk of contamination from raw manure not only in the field but during transportation, seed processing and storage.
I ask you to address the most obvious source of contamination, the seed. Please exert effort in establishing guidelines for conventional farming of seed that compare with organic standards.
Secondly, I am very concerned about the amount of chlorine being used directly on the food and seed. Please direct your attention on alternative methods that are less caustic to the environment, and my health. Having food that is sterilized or irradiated doesn't eouate to clean and safe. I would appreciate that you leave intact a food source that is raw and unprocessed in its natural state. Please.

Sincerely,

June Magaldi

I think the FDA needs to be much more responsive to the concerns of organic farmers — who are producing sprouts in a very health responsible way. Thanks!

→ CLORINE causes cancer.

99D-4488
99D-4489

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