



Aquaganic™ Certification Application

Beyond Organic, Certified Pure

AQUAGANIC™

Pesticide, Petrochemical and GMO FREE

www.aquaponicsusa.com

The graphic features a light blue background with a central splash of water. Two small blue and yellow fish are swimming in the water. The text 'Beyond Organic, Certified Pure' is at the top, followed by 'AQUAGANIC™' in large, bold, black letters with a white outline. Below that, 'Pesticide, Petrochemical and GMO FREE' is written in bold black text, and the website 'www.aquaponicsusa.com' is at the bottom.

Introduction

Thank you for applying for Aquaganic™ Certification. On the following pages, you will be asked a number of questions as part of the qualification process. Please answer all of the questions truthfully. If you don't understand a question, feel free to call our offices to speak with us. We would be happy to clarify any questions or concerns you may have. 760-671-3053

This Certification is being issued by a private company not a government agency. Because the United States Department of Agriculture, USDA, is unfamiliar with Aquaponics, the purest and most organic food growing technology in the world, and has excluded both Aquaponics and Hydroponics from USDA Organic Certification based on the fact that they do not grow food in soil, Aquaponics USA has created this private Certification. We believe that the USDA will catch up with this revolution in agriculture in the future; but for now, an industry wide Aquaponics Certification is being called for.

We are so pleased you wish to join us in this worldwide grass roots effort to establish Aquaponics as the most viable, sustainable and healthy way to grow food for our world and demonstrate that Aquaponics agriculture is a self regulating agricultural industry that has created its own Aquaganic™ Certification process.

***When you have completed your application, please take it to a Notary to witness your signature. You will also need to include photos of your system in operation, your food products and your packaging (if any) including your fish if you plan to market them. Please sign and include the “Commitment To Food Safety Pledge”, a commitment to follow the recommendations from the University of Hawaii at Manoa, “On-Farm Food Safety: Aquaponics” document. The link to that document is here:**

<http://www.ctahr.hawaii.edu/oc/freepubs/pdf/FST-38.pdf>

***Disclaimer:** Only if you are willing to use fish food that does not contain dead land animal parts in it, will you qualify for our Aquaganic™ Certification. When we do an On-Site visit, the first thing we will ask to see is your fish food. If you're not ready to up-grade your fish food, do not bother to fill out his Application.

Below is a mock up of our 2 inch Aquaganic™ Certification Label. The finished Label will be all white. The circles are there to delineate the safe zone, trim zone and bleed. If you receive your Aquaganic™ Certification and plan to order labels, please allow two weeks for delivery.

For a limited time, we are issuing Aquaganic™ Certifications for a one-time \$100 Charge. We are presently working on getting the price of the Labels as low as possible so they do not interfere with narrow profit margins.



Aquaganic™ Certification Application

Please answer every question with complete honesty. If you need help complying, we will be happy to work with you.

Our Aquaganic™ Label states that Aquaganic™ Food Products are “Beyond Organic”. Therefore, this first series of questions are the same questions you would be asked if you were applying for USDA Organic Certification. Please check the appropriate box. If you’re reading this Application on-line, just Click on any of the highlighted words for an explanation of their meaning.

NOTE: The addition of iron, potassium, calcium, pH-Up, all natural API Quick Start when starting your system, or API Stress Zyme to clean your water, pure ammonia to jump-start your aquaponics system or a colloidal silver wash are allowed.

- | | YES | NO |
|---|--------------------------|--------------------------|
| 1. Do you use any human sewage , sludge or fertilizer other than natural fish fertilizer in the cultivation of your plants or in the cultivation of the food you feed your fish in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Do you use any synthetic , chemical inputs in your aquaponics farm/system. Note: The Haber-Bosch process was developed in the early 20th century to combine nitrogen from the air with hydrogen at high temperature and pressure to make anhydrous ammonia (NH ₃), the basis for all synthetic nitrogen fertilizers as well as munitions used in warfare. The hydrogen source for the process is natural gas, a non-renewable resource that currently accounts for 80 to 90 percent of the cost of fertilizer production. | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Do you use any genetically modified organisms in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Do you engage in food irradiation practices on any of the products you produce in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Do you use any fertilizer other than the natural fish waste to fertilize the plants in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |

- | | YES | NO |
|--|--------------------------|--------------------------|
| 6. Do you use any pesticides to kill the pests in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Do you use any antibiotics to grow any of the products you produce in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Do you use any food additives to enhance the taste of your products or increase the shelf life of any of the products you grow in your aquaponics farm/system? | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Do you presently keep or will you commit to keeping detailed written production and sales records, which would constitute an audit trail. | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Do you give AquaponicsUSA, the Aquaganic™ Certification Corporation the right to examine your audit trail given a 14 Day Notice by Aquaponics USA? | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Do you keep or will you commit to keeping strict physical separation of your Certified Aquaganic™ products from non-certified products. | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Will you commit to undergoing periodic on-site inspections given a 14 Day Notice by Aquaponics USA? | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. Do you maintain or will you commit to maintaining strict food handling and packaging standards? Note: Be sure to read “On-Farm Food Safety: Aquaponics” published by the University of Hawaii. Also sign the Commitment To Food Safety Pledge. The document is full of helpful instructions on how to handle your aquaponics products. Sometimes, the document suggests resources that are specific to Hawaii. Of course, you will find equivalent resources in your own state. You don’t want to be the first aquaponics farmer who causes an E-Coli break out. | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Do you presently feed your aquaponics system fish food that contains terrestrial (land) animal parts as a protein supplement in it? If you don’t know, this question requires you do the research to determine the answer. Below, please explain the results of your research. What brand of fish food have you been feeding your fish and why you | <input type="checkbox"/> | <input type="checkbox"/> |

now realize it is safe because it does not contain dead land animals or explain why it is not safe because it does contain dead land animals.

15. Have you recently changed from a fish food that contained terrestrial (land) animal parts as a protein supplement? **YES** **NO**

16. If **YES**, how long ago were you using the fish food that contained terrestrial(land) animal parts in it? Please explain below:

17. Do you understand that inexpensive fish food most likely contains scrap cow, chicken and pig parts which serve as a protein supplement and could actually be the source of mad cow disease or other unhealthy contamination and that if this food is eaten by your fish, it will also contaminate you and your customers? You are what you eat. In the case of aquaponics, you are what you feed your fish.

Hopefully, you now fully understand that inexpensive fish food could be detrimental to your fish health, your health and your customer's health?

Only if you are willing to use fish food that does not contain dead land animal parts in it, will you qualify for our Aquaganic™ Certification. When we do an On-Site visit, the first thing we will ask to see is your fish food.

Right now we're selling the only brand of fish food that we are sure contains no dead land animal parts in it.

Our aim is not to sell you fish food. Our aim is to establish a reputable, healthy, high quality "Beyond Organic" Aquaganic Certification process. We also aim to help you navigate through all the new U.S. food safety regulations that have come about due to the Food Safety Modernization Act, FSMA that was passed in 2010.

U.S. Food Safety Modernization Act, FSMA

“Congress included a very important provision in the Food Safety Modernization Act to exempt small-scale direct-marketing producers. Specifically, under the Tester-Hagen Amendment, farmers and food producers who sell less than \$500,000 annually, and who sell more than half of their products directly to consumers or local restaurants and retailers, are exempt from the new regulations.” (Taken from Farm & Ranch Freedom Alliance at: www.farmandranchfreedom.org)

THANK GOODNESS the Tester-Hagen Amendment passed or we'd all be in a big hurt. I'm not aware of any aquaponics growing facilities that have yet gotten their size and production levels up to that \$500,000 a year level; but it's coming. Nevertheless, it's important we all keep abreast of these kinds of food safety regulations. Growing and selling food is a serious business; and non of us want to be the first aquaponics farmer to unleash a food born illness on an unsuspecting public. Safety is important. Real important.

The following are some resources for you to check out to learn more about the FSMA and how exempt farmers can lose their exemptions. That's right. Just because most aquaponics farmers are running small farms and are, therefore, exempt from the FSMA doesn't mean you can't lose your exemption. Beware.

1. Here's a link to the FDA website explaining what the FSMA means:
<http://www.foodsafety.gov/blog/fsma.html>
2. Here's a link to the National Sustainable Agriculture site with information about FSMA:
<http://sustainableagriculture.net/fsma/who-is-affected/>
3. Here's a link to the pdf sharing the Comments on the Tester-Hagen Amendment to the FSMA made from a group of small farmers and ranchers:
<http://farmandranchfreedom.org/wp-content/uploads/2013/11/Comments-Tester-Hagan-sign-on-FINAL.pdf>
4. Here's another pdf sharing Comments about the FSMA's restrictions on traditional farming methods from Farm and Ranch Freedom.org
<http://farmandranchfreedom.org/wp-content/uploads/2013/11/FDA-produce-standards-joint-comments-SUBMITTED.pdf>
5. Here's a link to the Farm and Ranch Freedom website:
<http://farmandranchfreedom.org/>

State and Local Food Safety Regulations

For example, in San Bernardino, California, a grower has to become a Certified Producer to sell in county Farmer's Markets or local stores. You need to check the requirements in your own county and state.

California also has what is called the California Leafy Green Products Handler Marketing Agreement (LGMA), which was formed as recently as 2007. This is a voluntary organization with its own certification stamp. Members of the LGMA are working collaboratively to protect public health by reducing potential sources of contamination in California-grown leafy greens. Over 100 handlers, representing approximately 99% of the volume of California leafy greens, are LGMA members. These companies have committed themselves to sell products grown in compliance with the food safety practices accepted by the LGMA board. It will be interesting to see if leafy green products grown in an aquaponics farm/system will make the cut to become a member of the LGMA.



Check your state, province or country to see if there is a similar organization overseeing the food safety of leafy greens or flowering plants.

Also be sure to check out the following informative sites especially if a potential client is concerned about the fact that aquaponics uses natural fish waste to fertilize plants, or feels that Certified Aquaganic™ food is inferior to Certified Organic food:



<http://listverse.com/2013/06/21/10-foods-you-eat-that-all-contain-feces/>

http://www.naturalnews.com/043141_toxic_elements_chronic_exposure_Health_Ranger.html

Commitment To Food Safety Pledge

I have read the “On-Farm Food Safety: Aquaponics” document provided by the University of Hawaii at Manoa; and I understand the importance of handling and packaging my aquaponics products with the utmost care and attention to food safety.

I commit to follow these food safety recommendations and training my staff to follow these food safety recommendations and to instilling in myself and my staff the motto that states:

“Certified Aquaganic™ Food is Beyond Organic”

Certified Aquaganic™ food has the potential to be the safest and healthiest food on the market today precisely because it does not use pesticides, harsh chemicals, GMO’s, petro-chemical fertilizers, antibiotics or other food contaminating additives. But we aquaponic farmers have to prove ourselves and our products thoroughly so they do not have even a trace of that fish waste on the product that ends up in our customers refrigerator. That kind of reputation could ruin our entire industry.

I commit to being very diligent about properly harvesting, washing and packaging the food I take to market.

Signature

Go to the next page to fill out your “Commitment To Food Safety Pledge” after reading the “On-Farm Food Safety: Aquaponics” document prepared by the University of Hawaii at Manoa here: <http://www.ctahr.hawaii.edu/oc/freepubs/pdf/FST-38.pdf>
Return to the Introduction and compile all of the documents you are being asked to submit with this Aquaganic™ Certification including: the Commitment To Food Safety Pledge, the Application, your farm/system photos, your product photos, your packaging (if any) photos. **Mail your completed hardcopy docs to:
Aquaponics USA
PO Box 3317 Show Low, Arizona 85902**

Thank You for your participation and for being an early adopter who is bringing an agricultural revolution onto the world stage. Let’s Get Growing and let’s grow Certified Aquaganic™ Food!