

Organic Poultry Production Kingbird Farm

























CERTIFIED ORGANIC
Grade A Large Brown Eggs

NET WT 24 OZ

Produced by pastured, free-range hens fed 100% certified organic feed with no antibiotics.
"Our hens spend summer on the green grass and winters under greenhouse glass"

Produced & Packed @ Kingbird Farm
9398 West Creek Road
Berkshire, NY 13736

(607) 657-2860

www.kingbirdfarm.com

Certified Organic by: NOFA-NY Certified Organic, LLC

AUG 19 2009

Sell By _____

Keep Refrigerated

Producer #980027

Certified Organic by
NOFA-NY Certified Organic, LLC
100 West Creek Road
Berkshire, NY 13736
(607) 657-2860
www.nofa-ny.org

These products are produced in
compliance with the National
Organic Standards



NOFA-NY Certified Organic, LLC
840 Upper Front Street - Binghamton, NY 13905
(607) 724-9851

ORGANIC CERTIFICATE

NOFA-NY Certified Organic, LLC Recognizes:

Michael & Karma Glos

Kingbird Farm

**9398 West Creek Rd
Berkshire, NY 13736-2611**

Producer #: 980027

As Certified Organic for the Following Items:

Crops: Vegetables, Herbs, Hay, Pasture

Livestock: Chickens - Broilers, Layers; Ducks - Broilers, Layers; Pigs; Pork -

Retail Cuts; Turkeys - Broilers

Handling: Dried Herbs, Processing Of Poultry

Please see attached addendum(s) for specific crops and /or products

It has been determined that the production practices are in compliance with the USDA's
National Organic Program's National Organic Standards- 7 CFR PART 205.

Certification and the right to use the designation "Certified Organic by : NOFA-NY Certified Organic, LLC" is not transferable
to other producers, processors, manufacturers or packagers.

THIS CERTIFICATE IS VALID UNTIL SURRENDERED, SUSPENDED OR REVOKED.

*An updated organic management plan and on-site inspection visit are required annually.
Please direct any questions regarding this certificate to NOFA-NY Certified Organic, LLC.*

Current Certificate Effective Date: 12/2/2008

National Organic Program Certification Effective: 2002



Carol King

**Carol King,
Certification Director
NOFA-NY Certified Organic, LLC**

12/5/2008

Organic agriculture is a holistic system of production designed to optimize the productivity and fitness of diverse communities within the agroecosystem.



Organic Principles

- Protect the environment
- Replenish and maintain soil fertility
- Maintain biological diversity
- Recycle materials and resources
- Provide for the health and behavioural needs of livestock
- Maintain the integrity of organic food

Requirements of Certification Land Base

- Maintain and improve soil
- Manage crop nutrients
- Manage animal grazing
- Use organic seeds
- Maintain buffers



Origin of Livestock

- Poultry must be under continuous management beginning no later than the second day of life
- Day old chicks may be purchased from anywhere



Livestock Feed

- Total feed ration must be composed of agricultural products organically produced and handled
- Feed may not contain drugs, urea, manure, slaughter by-products, or prohibited additives



Preventative health care practices

- Select suitable breeds
- Provide good nutrition
- Establish appropriate housing & pasture
- Allow for freedom of movement
- Reduce physical alterations
- Judiciously administer vaccines & biologics



Prohibited practices

- Admin. Drugs in the absence of illness
- Admin. Hormones
- Admin. Routine synthetic parasitides
- *Withholding medical treatment in an effort to preserve organic status*



Living Conditions

- Access to the outdoors, shade, shelter, exercise, fresh air, and direct sunlight
- Clean, dry, organic bedding
- Shelter designed for natural maintenance & comfort behaviors



Temporary Confinement Rules

ie loopholes to drive a truck through

- Inclement weather
- Stage of production
- When health, safety, or wellbeing could be jeopardized
- Risk to soil or water



Organic Handling Requirements

- Poultry processing must be done by a certified organic handler
- Site map and product flow chart required
- Products labeling requirements



NOFA-NY Certified Organic, LLC

Guidance to the National Organic Standards

- Good husbandry
- No overcrowding
- Daily outdoor exercise
- Clean water
- Clean bedding
- Avoid painful, disruptive procedures
- Pasture rotation



NOFA-NY guidelines specific to poultry

- Must have meaningful outdoor access
- Access must include pecking on ground, fresh air, & direct sunlight weather permitting at the earliest age suitable for for type of bird.



NOFA-NY guidelines specific to poultry

- Poultry house should provide 1.5 square feet of floor space for chickens & 3 square feet for turkeys for use in inclement weather
- Outdoor access should provide the same square footage.
- Cages prohibited



NOFA-NY guidelines specific to poultry

- Trimming of the beaks of poultry should be limited to a dime's width.
- The documented need for beak trimming must be submitted



Certification Standards are minimal & we can do better

The Standards Allow:

- Chicks from conventional sources
- Major loopholes for confinement
- Beak trimming
- Poultry to be raised without pasture



Taking it One Step Further

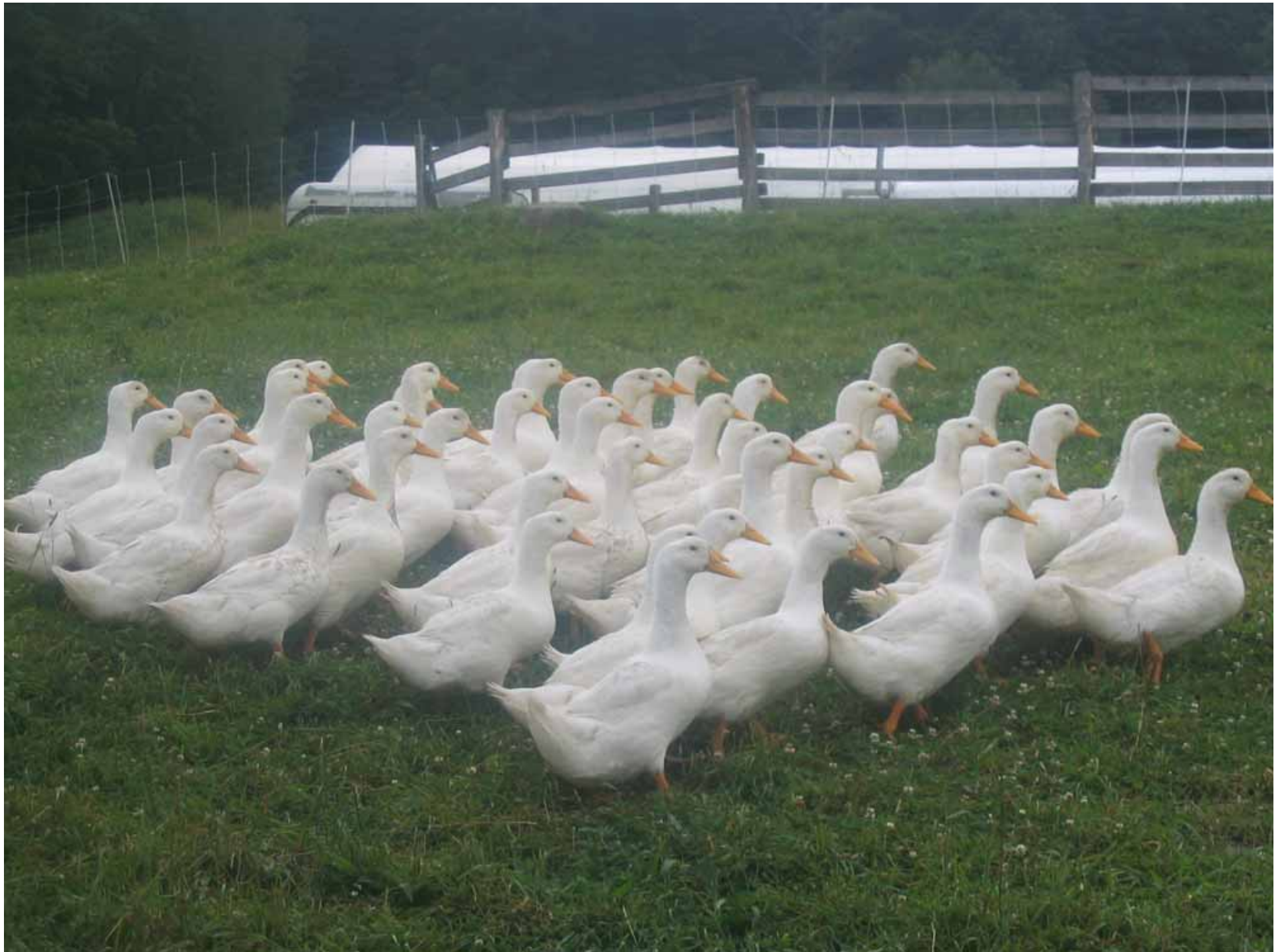
- Using standard breeds
- Breeding and hatching organic poultry
- Growing & marketing egg breed cockerels
- Raising all birds on forage pasture
- Using only local organic grains



Standard Breeds













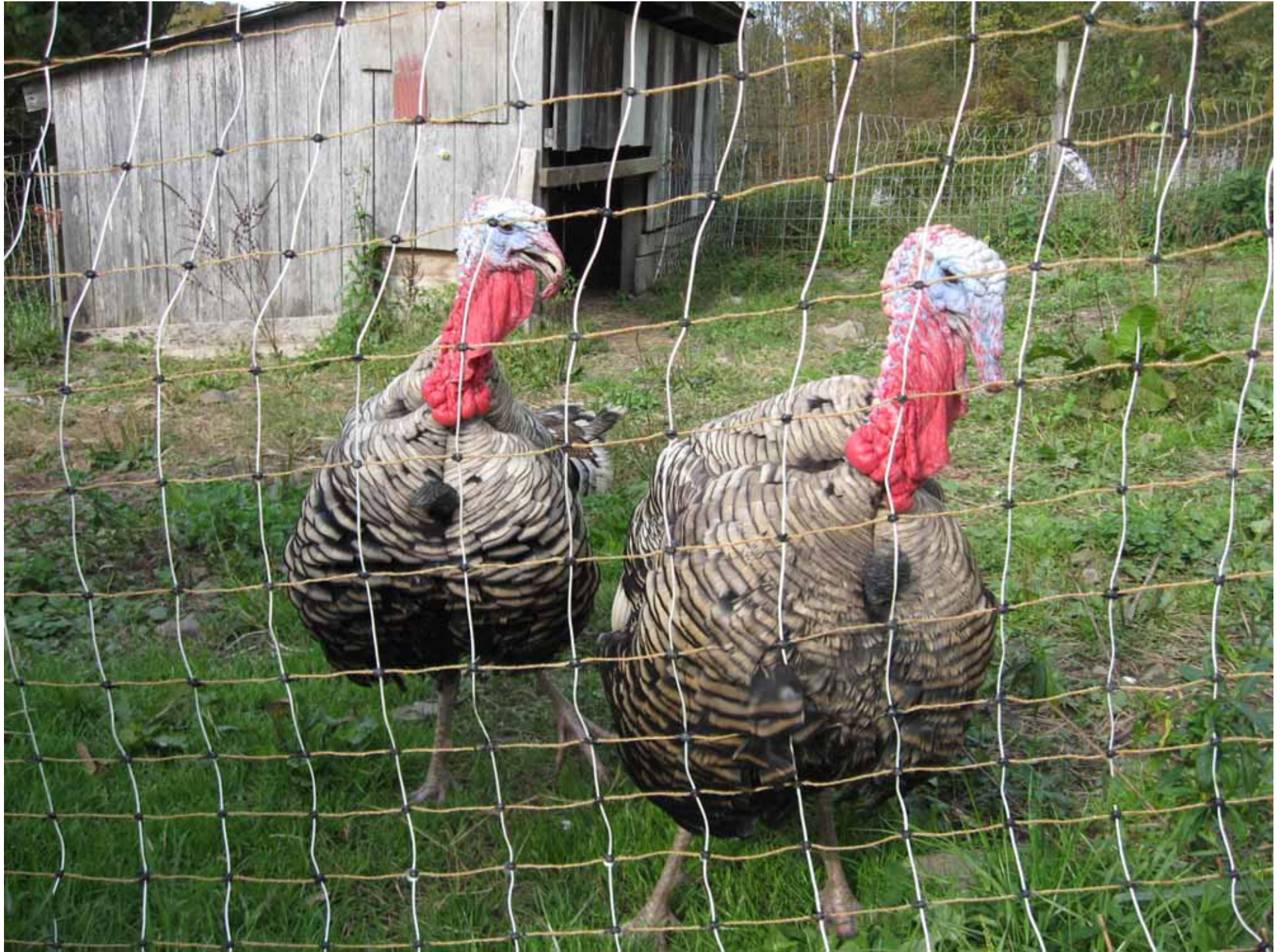




Breeding and Hatching

























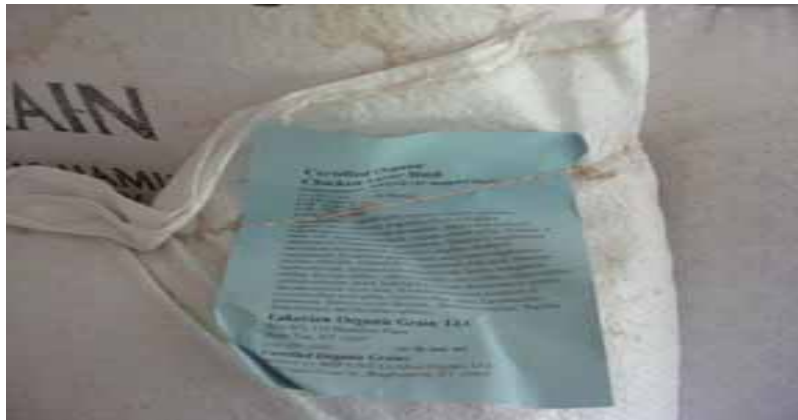








Local Organic Grains



ORGANIC MEATS

PORK

CHICKEN

BEEF

EGGS

TURKEYS

SELF-SERVE
EGGS

DUCK EGGS

