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Straus Organic Creamery Strongly Opposes Cloning Of Dairy Animals

Marshall, CA –

Straus Family Creamery, the first organic dairy and creamery west of the Mississippi River, views the recent decision by the FDA to allow cloned dairy cows to produce milk for human consumption as double trouble for consumers: Cloning and the lack of labeling of cloned products are both serious problems consumers must now face.

“We oppose the cloning of dairy animals in any and all forms. We’ve thoroughly examined our animal breeding practices and we are not using any cloned methods, nor do we ever intend to,” said Albert Straus, President of Straus Family Creamery. “We maintain a closed herd, which means we don’t bring in live animals from outside sources. We are very proactive about keeping our herd free of genetically modified or cloned materials in the process of reproduction. We require written assurances from our suppliers that all materials used in artificial insemination are GMO-free and are not from clones. We maintain the integrity of our organic herd,” said Straus.

“Because we are an organic dairy, we are also extremely diligent about tracking the sources of purchased feeds as well as products used in breeding animals. We strongly support and uphold organic regulations and they’re requirements.”

“We believe that consumers have the right to make informed choices when buying food. But people can only do that if they have the proper information. We think it’s wrong that the FDA is allowing cloned meat and milk products onto grocery store shelves without being labeled,” Straus said. “Cloning has no place in organic farming or organic foods.”

The Straus dairy farm began in 1941 along the beautiful shores of Tomales Bay. In 1993, Albert converted the dairy to be certified organic, making it the first of its kind west of the Mississippi River. In 1994, Albert launched Straus Family Creamery to bottle organic milk as well as make organic butter, yogurt and ice cream under the family name.

The Straus farm and creamery operations are both dedicated to farmland protection and environmental issues. For example, the dairy is powered by electricity generated from methane gas created from cow manure and dairy wastewater, thereby reducing the amount of greenhouse gases released into the air as well as providing a renewable source of energy. The farm and creamery are converting their trucks and equipment to run on vegetable oil.

For more information about Straus Family Creamery visit www.strausfamilycreamery.com

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