

# Straus Organic Creamery Strongly Opposes Cloning Of Dairy Animals



Straus Supports Legislation Introduced By State Senator Carol Migden Calling for Requirement for Meat and Dairy Products from Cloned Animals to be Clearly Labeled

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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 serious problems consumers must face.

“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. That’s why we support the legislation introduced by Carol Migden. We think it’s wrong that the FDA is allowing cloned meat and milk products onto grocery store shelves without being labeled,” said Albert Straus, President of Straus Family Creamery.

A November 2006 poll conducted by the Food Information Council found that 58 per cent of Americans surveyed would be unlikely to buy meat or milk from cloned animals, even if supported by FDA safety endorsements. In the same poll, only 16 per cent of Americans had a favorable opinion of cloning.

“Currently, there is no regulation preventing cloned food from entering the nation's food supply. In contrast, we’ve thoroughly examined our animal breeding practices and we are not using any cloned methods, nor do we ever intend to. We require written assurances from our suppliers that all materials used in insemination are GMO-free and are not from clones,” said Straus.

“To maintain the integrity of our organic herd we are extremely diligent in tracking the sources of purchased feeds as well as knowing the source of our breeding animals. We strongly support and uphold organic regulations and their requirements,” he added.

The Straus dairy farm began in 1941 along the beautiful shores of Tomales Bay and later converted to organic in 1993, becoming the first organic dairy 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 dairy farm and creamery are both dedicated to farmland protection and environmental stewardship. For more information about Straus Family Creamery visit [www.strausfamilycreamery.com](http://www.strausfamilycreamery.com)

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