

Organic Alliance, Inc. Sees Increased Interest in Organic Produce from Restaurants After Salmonella
Outbreak
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Organic Alliance, Inc. (Pink Sheets: ORGC)(OAI). If you have been watching the news lately or been to any restaurant, you would have noticed there are no tomatoes. Tomatoes are being pulled because of a salmonella outbreak.

"Restaurants are scrambling to find replace source and I believe OAI will be the one to fill their needs," says Tom Morrison, CEO of OAI. In addition to food safety and environmental responsibility, Organic Alliance and its affiliated growers and alliance members are dedicated to yield and cost control, helping educate farmers about market availability and bulk supply purchasing. Organic foods are produced according to certain production standards, meaning they are grown without the use of conventional pesticides, artificial fertilizers, human waste, or sewage sludge. Furthermore, these foods are processed without ionizing radiation or food additives. Livestock are reared without the routine use of antibiotics and without the use of growth hormones. In most countries, organic produce must not be genetically modified.

"Our philosophy at Organic Alliance is relatively simple," says Tom Morrison. "We will only deliver to our customers organic foods that meet our high USDA certified standards. We help ensure this by staying very involved in our suppliers' soil care initiatives and post-harvest crop rotation strategy."

The organic market has been growing stronger and stronger over the last couple of years. You may have noticed organic supermarkets opening up in your neighborhood. These supermarkets will need to get their supplies from somewhere and OAI is looking to be the leading supplier. The U.S. organic food and beverage industry continued its dramatic growth reaching \$18.9 billion in consumer sales in 2007.

Organic Alliance, Inc. just released details on its plans to become one of the world's leading providers of USDA certified organic crops to many of the country's leading consumer package goods manufacturers, food processors, grocery, and retail restaurant chains.

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