

Participatory Guarantee System [PGS] and its mainstreaming



**“Be the change you want to see”
Mahatma Gandhi**



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Participatory Guarantee Systems [PGS]

“Participatory Guarantee Systems are locally focused quality assurance systems. They certify producers based on active participation of stakeholders and are built on a foundation of trust, social networks and knowledge exchange.” IFOAM

[www.ifoam.org]

One can find PGS labeled products in Australia, **Brazil, India**, Kenya, NZ, Peru, Spain, South Africa, Sri Lanka, Tanzania, Uganda, USA.

Philippines, Indonesia and Bhutan are also working on systems similar to PGS

ORGANIC AGRICULTURE is NOT all BULL.



It is also NOT about going BACK to old, unscientific ways of farming

ORGANIC LABELED PRODUCE

Is also NOT a Tall Story or History



PGSOIC certified produce.

Mysore's Cathedral of St. Philomena, whose 'saint' label has been withdrawn by Vatican

Organic agriculture

"Organic agriculture is a production system that sustains the **health of soils, ecosystems and people**. It relies on ecological processes, **biodiversity** and cycles **adapted to local conditions**, rather than the use of inputs with adverse effects. Organic agriculture combines **tradition, innovation and science** to benefit the shared environment and promote **fair relationships** and a **good quality of life** for all involved." [International Federation of Organic Agriculture Movements \(IFOAM\)](#)

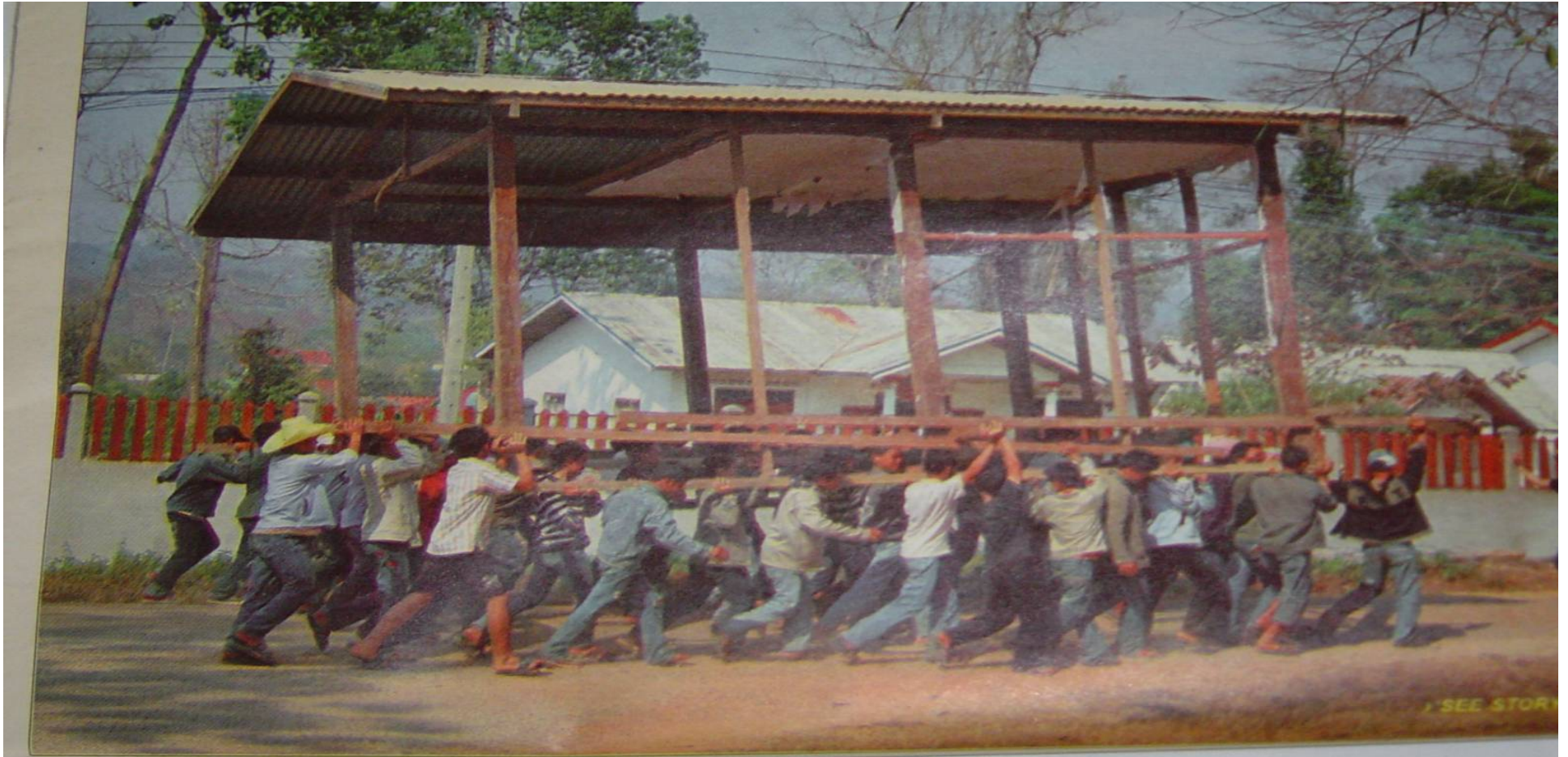
The focus is on soil health
rather than on plant productivity

PGS and “Organic Agriculture” need a “**conversion**”: a change of heart.

- PGS is a lifestyle make-over, from **ME** to **WE**.



In PGS, 'WE' means T.E.A.M....
For **T**ogether **E**veryone **A**chieves **M**ore



ORGANIC LABELED PRODUCE is
something one has to be convinced about ...
collectively, through hands-on experience



**The Executive Members of PGS Organic Council elected in April, 2011:
President Joy Daniel, IIRD-Aurangabad, Treasurer Mathew John,
Keystone Foundation [now World Board Member of IFOAM] and
Secretary, Miguel Braganza, OFAI and Botanical Society of Goa**



This “in conversion” organic farm and “Learning Centre” are owned by Mr. Shrinivas V. Dempo, who is more famous for the top notch Dempo football club and earlier, the Dempo Mining Company exporting iron ore: That’s “conversion” !!



School students learning mushroom cultivation at the Mahamaya Organic Agriculture Learning Centre, Sal village, Bicholim-Goa



Promoting Organic practices among the GenX and GenY through T.E.A.M. work with GOACAN [Goa Consumer Action Network] and school managements



Vermicomposting: One of the basics of organic agriculture



The Botanical Society of Goa and Green Essentials “Best Organic Vegetable Grower” of 2012 and 2013



**Shailaja
Sharma
At her
roof top
vegetable
garden in
Ponda.**



**Ms. Piedade Fernandes of Aldona being
felicitated by Mr. Satish S.P. Tendulkar,
Director of Agriculture, Panaji-Goa.**

Vegetables in a home garden

The Botanical Society of Goa and Green Essentials “Field Visit to an Organic Vegetable Garden” 2013





Western Ghats Kokum Foundation's

Resource Book

on

KOKUM

(*Garcinia indica* Choisy)



Incorporating Proceedings of three National Seminars
held in 2001, 2005 & 2011

Publications like Books, Magazines popular articles in newspapers and interactions on Net groups, live groups, etc help to popularize and mainstream Organic Agriculture and PGS.

www.ifoam.org

www.pgsorganic.in

www.konkanfruitfest.com

Prices have doubled since Ganesh Chaturthi High prices push local vegetables out of reach of common man

NT NETWORK

MARGAO: The Ganesh Chaturthi festival has concluded in the entire state of Goa as well as in the nation of India. In fact, we are now making preparations to celebrate the festival of Dussehra. However, the prices of vegetables and fruit, particularly the locally grown varieties, which had risen on account of the Ganesh festival, are still to come down and stabilise. The high prices of these fruit and vegetables, affect the finances of the low income and middle income group, as they depend on these for their daily consumption.

This season from September to December is considered as a time of religious festivals in the state, involving Hindus, Muslims and Christians, culminating in the New Year, and usually this season sees a rise in the prices of almost all

DEMAND AND SUPPLY



- Farming is on small scale, basically for personal consumption
- Vendors say demand is great while supply is insufficient
- Most local vegetables are consumed at source
- Locals in the area buy from the farms and gardens
- Not enough left to bring to the market

commodities. It has also been observed over the last many decades that the prices of locally grown vegetables and seasonal fruit usually come down and stabilise after the Ganesh festival. However, this year this has not happened and the local vendors have ruled out the possibility of this happening. They say this is because even though the demand for these products is great, the supply is insufficient. The other reason they give is that most of the local vegetables are consumed

at source, meaning the ones who grow it also consume it. The other reason given is that the locals in the area also go to these farms and buy the products right there for personal consumption. Hence there is not enough left to bring to the market.

Rising prices and high prices of local fruit and vegetables has thrown family budgets of the common man and those living below the poverty line into disarray and this has led to discontentment among a

large section of society.

One can see local vegetable vendors sitting by the side of the road selling the local vegetables, but they do not attract too many customers as the prices are high. During the Ganesh festival these vendors were busy as people bought the products and it was found that the prices were cheaper as compared to the vegetables coming in from Belgaum. However now, the local varieties cost more than the imported varieties.

Local vegetable vendors can be seen at Fatora, Borda, Vidhanagar, Near Chowgule College, Davorlim, Aquem and also at South Goa Planning and Development Authority market complex. However, the prices were found to have doubled over the last one month.

Five to six bundles of green vegetable which cost Rs 10 then is now sold at Rs 20. Bunches of Tamdi Bhaji have jumped to Rs 10 from Rs 5 each. Local green

chillies have gone to Rs 30 per kilo from Rs 15.

Besides brinjals, onion, cucumber, and other vegetables, grown locally in Davorlim, Borda, Fatora and other villages of Salcete have not only become expensive, but are not available in plenty.

In the years gone by, local varieties were sold by the roadsides and at the gardens itself. These products seldom came to the markets in the city. However, now as the prices are high, these vendors choose to sell their products at the market where they can make some extra money.

Some of the cultivators said that they grow these crops for domestic consumption and that these crops are seasonal. They also do not venture into large scale farming and so this is the reason why the supply of these products is not able to meet the demand.



Goa's Ten Nutritious Monsoon Vegetables

Traditional Goan food draws from seasonal food resources. This article stresses on the importance of ten monsoon vegetable delicacies in search of which a true Goan would roam the markets, travel far distances and bargain hard just because his genes dictated his taste buds, and his enzymes crave for the ancient substrates

Cucumbers (*Cucumis sativus*), padwal or ardi (*Trichosanthes cucumerina*) and the osali or ridge gourd (*Luffa acutangula*). Many traditional preparations Goans make of these vegetables? A minimum of hundred is the Ankur. It is a fern found in mangrove to the estuaries of Goa. One can see huge *Acrostichum* near the Guirim bypass and Cumbarjua canal. The tender fiddleheads are steamed, and sold in small bundles. Rich in vitamins and minerals, well-cooked Ankur is a good health. Goa joins a few select global cuisines that consume edible ferns. Biologically it tells us about the wisdom of the first settlers who discovered that amboos are grasses found in a large belt on the west coast of India. It needs the wisdom of a thousand years to identify edible species, harvest and process them. Amboos shoots contain lethal concentrations of cyanogenic glucosides which on hydrolysis yield hydrocyanic acid. Cooking is a very large extent. But Goans know the science of cutting, soaking, removing the principle. The tender bamboo shoots are rich in vitamins, cellulose, and trace elements and fibre. Edible

and the Pacific Islands; westward to Egypt and the Indian subcontinent. It has been cultivated for at least 3,000 years in

From last three generations we have been eating food grown using chemical fertilizers and pesticides. And we know this.



We have eaten choice mangoes ripened with
Artificial ripeners like calcium carbide



CHEMICAL FARMING LEADS TO

➤ Hardening of soil structure

➤ Destruction of beneficial micro organism, earth worms, birds etc.

➤ Leaves residues in fodder, food, water and air and causes acute & chronic diseases to living beings

➤ Health hazards increases – Produce endocrine disruptions and causes abnormalities in mammals.

➤ Decline in yield of crops over time

➤ Insecurity of quality food

➤ Elimination of natural enemies & induces pest resurgence

➤ Serious micro nutrients deficiency in soil Susceptibility to insects & diseases



ELIMINATION OF NATURAL PREDATORS



The reality of **ENDOSULFAN**



A child suspected to be victim of endosulfan in Kerala

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[International Federation of Organic Agriculture Movements \(IFOAM\)](#)

**The focus is on soil health
rather than on plant productivity.**



Organically grown vegetables are as big as, and better tasting than, the same varieties grown with synthetic fertilizers and insecticides

Patronize local organic products and motivate them to sell at competitive prices by not insisting on Third Party certification for PGS Local Groups growing food organically in your own neighbourhood



PGS has been approved and notified by the GoI Ministry of Agriculture for implementation through NCOF and RCOFs. It is also formally recognized in some countries and unofficially accepted in many other countries



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with inputs from Jafar Ali and others