

Regulatory Update

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Topics

A faint, light-colored world map is visible in the background of the slide, centered behind the text.

- BE Disclosure
- Prop 12
- Appendix A and B
- Eat Lancet
- Labeling status

National Bioengineered Food Disclosure Standard

- Act passed in 2016
- Rule to implement a national mandatory system for disclosing the presence of bioengineered material, proposed in May 2018, published in December 2018.
 - Through USDA's Agricultural Marketing Service
- Definition of “bioengineering”
 - “The term ‘bioengineering’ and any similar term as determined by the Secretary, with respect to a food, refers to a food—
 - “(A) that contains genetic material that has been modified through in vitro recombinant deoxyribonucleic acid (DNA techniques); and
 - “(B) for which the modification could not otherwise be obtained through conventional breeding or found in nature.

Bioengineered Food Disclosure

- Products sold in restaurants and other “similar retail food establishments” are exempt
- cafeteria, lunch room, food stand, food truck, transportation carrier (e.g., train or airplane), saloon, tavern, bar, lounge, other similar establishment operated as an enterprise engaged in the business of selling prepared food to the public, or salad bars, delicatessens, and other food enterprises located within retail establishments that provide ready-to-eat foods that are consumed either on or outside of the retailer’s premises.
- Very small businesses -- \$2.5 million exempt

Bioengineered Food Disclosure

- Food derived from an animal is not considered "bioengineered" solely because the animal consumed GMO feed
- Exempts most basic meat products with multiple ingredients
- Predominant ingredient test – FSIS v. FDA? Pizza? Soup?
- Exemption does not mean product can make a "Non-GMO" claim

Bioengineered Food Disclosure

- Refined foods from BE crops -- no disclosure required “if the food does not contain detectable modified genetic material.”
- Threshold for “inadvertent or technically unavoidable” BE substances -- up to 5% for each ingredient
- If any ingredient contains more than 5% -- disclosure required
- No allowance for an intentional BE presence

Bioengineered Food Disclosure

- Rule allows different disclosure mechanisms
 - Text -- requires the phrase “bioengineered food” or “contains a bioengineered food ingredient.”
 - Symbol -- requires a circle with a green circumference and white outer band with the word “bioengineered”
 - Electronic or digital link disclosure permitted
 - “Call for more food information” available for small manufacturers

Bioengineered Food Disclosure

- Implementation date for most regulated entities -
- January 1, 2020,
- Small food manufacturers -- January 1, 2021
- Mandatory compliance date -- January 1, 2022.

California: Animal Welfare Regulations

- Proposition 12
 - Passed in November 2018
 - Establishes new minimum space requirements for confining veal calves, breeding pigs, and egg-laying hens
 - Requires egg-laying hens be raised in a cage-free environment after December 31, 2021
 - Prohibits certain commercial sales of specified meat and egg products from animals confined in non-complying manner
 - Defines sales violations as unfair competition
 - *i.e.* would impose these standards for products coming from other states, too

Appendices A and B

- Appendix A: lethality in ready-to-eat (RTE) products
- Appendix B: cooling and stabilization for heat-treated, RTE, and non-RTE products
- June 2017: FSIS released updated versions
- Some changes are problematic
 - relative humidity changes in Appendix A,
 - altering Option 2 in Appendix B,
 - and changes to partially cooked items to Option 1.

Appendices A and B

- Through comments and meetings
 - Notice 17-18: Delayed Implementation of Verification of Revised Appendix A and B for one year
- Created working group of scientists with industry support to evaluate 2017 versions and advise FSIS on changes
 - Positive meeting with FSIS in July
 - Meat and Poultry Research Foundation funded studies with target completion date of January 31, 2019
 - FSIS intends to extend implementation date further
 - Will have follow up meeting with FSIS

Eat Lancet

UNDER STRICT EMBARGO:
23.30 [UK time] / 6.30pm [New York time] Wednesday 16th January 2019

THE LANCET

January 2019

www.thelancet.com

Food in the Anthropocene: the EAT-Lancet
Commission on healthy diets from
sustainable food systems



"Food in the Anthropocene represents one of the
greatest health and environmental challenges of
the 21st century."

A Commission by The Lancet

EAT Forum

- Launched in Stockholm in 2014



“EAT is the science-based global platform for food system transformation.”

***EAT-Lancet* Report Claims**

- 1) Defined a Healthy Diet
- 2) Sustainable Food Production
- 3) Achieving Healthy Diets from Sustainable Food Systems

The “Solution:” “The Great Food Transformation”

The Great Food Transformation

Healthy Diet Recommendations

- 14g (0.5 oz) red meat/day
- 29g (1 oz) poultry/day
- Diet can avert 11 million deaths yearly
- Concluded that the reference diet is superior, except for B12
- Unhealthy diets (they indicate to be diets high in animal-sourced foods) pose a greater risk to morbidity and mortality than unsafe sex, alcohol, tobacco, and drug use combined.















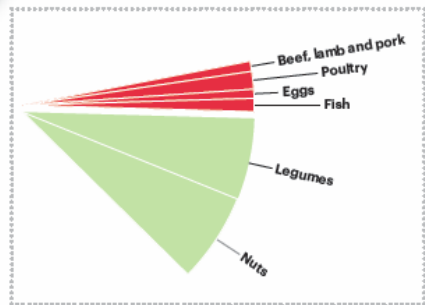






	Macronutrient intake grams per day (possible range)	Caloric intake kcal per day
 Whole grains Rice, wheat, corn and other	232	811
 Tubers or starchy vegetables Potatoes and cassava	50 (0-100)	39
 Vegetables All vegetables	300 (200-600)	78
 Fruits All fruits	200 (100-300)	126
 Dairy foods Whole milk or equivalents	250 (0-500)	153
Protein sources		
 Beef, lamb and pork	14 (0-28)	30
 Chicken and other poultry	29 (0-58)	62
 Eggs	13 (0-25)	19
 Fish	28 (0-100)	40
 Legumes	75 (0-100)	284
 Nuts	50 (0-75)	291
Added fats		
 Unsaturated oils	40 (20-80)	354
 Saturated oils	11.8 (0-11.8)	96
Added sugars		
 All sugars	31 (0-31)	120

Table 1
Scientific targets for a planetary health diet, with possible ranges, for an intake of 2500 Kcal/day.



The Great Food Transformation

Sustainable Food Production

Earth system process	Control variable	Boundary (Uncertainty range)
Climate change	 GHG emissions	5 Gt CO ₂ -eq yr ⁻¹ (4.7 – 5.4 Gt CO ₂ -eq yr ⁻¹)
Land-system change	 Cropland use	13 M km ² (11–15 M km ²)
Freshwater use	 Water use	2,500 km ³ yr ⁻¹ (1000–4000 km ³ yr ⁻¹)
Nitrogen cycling	 N application	90 Tg N yr ⁻¹ (65–90 Tg N yr ⁻¹) * (90–130 Tg N yr ⁻¹)**
Phosphorus cycling	 P application	8 Tg P yr ⁻¹ (6–12 Tg P yr ⁻¹) * (8–16 Tg P yr ⁻¹)**
Biodiversity loss	 Extinction rate	10 E/MSY (1–80 E/MSY)







*Lower boundary range if improved production practices and redistribution are not adopted.
**Upper boundary range if improved production practices and redistribution are adopted and 50% of applied phosphorus is recycled.

Table 3

Scientific targets for six key Earth system processes and the control variables used to quantify the boundaries.

The Great Food Transformation

Achieving Healthy Diets from Sustainable Food Systems

			 GHG emissions	 Cropland use	 Water use	 Nitrogen application	 Phosphorus application	 Biodiversity loss
Food production boundary			5.0 (4.7-5.4)	13 (11.0-15.0)	2.5 (1.0-4.0)	90 (65.0-140.0)	8 (6.0-16.0)	10 (1-80)
Baseline in 2010			5.2	12.6	1.8	131.8	17.9	100-1000
Production (2050)	Waste (2050)	Diet (2050)						
BAU	Full waste	BAU	9.8	21.1	3.0	199.5	27.5	1,043
BAU	Full waste	Dietary shift	5.0	21.1	3.0	191.4	25.5	1,270
BAU	Halve waste	BAU	9.2	18.2	2.6	171.0	23.2	684
BAU	Halve waste	Dietary shift	4.5	18.1	2.6	162.6	21.2	885
PROD	Full waste	BAU	8.9	14.8	2.2	187.3	25.5	206
PROD	Full waste	Dietary shift	4.5	14.8	2.2	179.5	24.1	351
PROD	Halve waste	BAU	8.3	12.7	1.9	160.1	21.5	50
PROD	Halve waste	Dietary shift	4.1	12.7	1.9	151.7	20.0	102
PROD+	Full waste	BAU	8.7	13.1	2.2	147.6	16.5	37
PROD+	Full waste	Dietary shift	4.4	12.8	2.1	140.8	15.4	34
PROD+	Halve waste	BAU	8.1	11.3	1.9	128.2	14.2	21
PROD+	Halve waste	Dietary shift	4.0	11.0	1.9	121.3	13.1	19

Also according to their own analysis, production practices arguably have the single largest impact on staying within the planetary bounds.

According to their own analysis, switching diet alone will not keep us within planetary bounds – this does not align with the approach they are taking in their rollout presentations.

Nutrition Fallacies

- Ignores nutritional benefits of meat
- Daily values and composition of reference diet are not derived from a formal quantitative framework to optimize nutrition and health
- Exaggerates negative health outcomes of meat consumption and assumes no negative health outcomes from reduced meat consumption
- Ignores data showing meat consumed in proper amounts

Environmental Fallacies

- Ignores fact that most land used for animal agriculture is not suitable for crop production
- Assumes land use is easily interchangeable
- Assumes crops primarily used for feed
- Assumes Animals Raised for Food Only Supply Meat
- Assumes no technology improvements over next 30 years
- Ignores Efficiencies of Modern Production Ag & US Environmental Impact vs. Rest of World

🏠 > News > Science

Third of early deaths could be prevented by everyone giving up meat, Harvard says



🔖 Save 80



The benefits of a vegetarian diet have been vastly underestimated, experts concluded CREDIT: E+



Labeling

- Labeling staff were reduced during furlough
- Delayed label evaluation times
 - Up to 6 business weeks
- FSIS provided suggestions to reduce label backlog in Constituent Update
 - Also encourages companies to use AskFSIS for questions regarding label submissions
- Marketing Claims
 - Special Statements and Claims

Questions?

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