



**Marinalg**  
**Carrageenan Media Monitoring**  
**June 21, 2013**

### CARRAGEENAN COVERAGE SUMMARY

#### **Carrageenan Science and Industry in the News**

Mentions of seaweed in terms of carrageenan include: A release in *GMA News* about scientists at an aquatic technology school who are trying to prove if carrageenan has cancer fighting properties (the release appeared in notable Southeast Asian news sites); a story in the *Sun Star* about a government stimulus for the Davo del Sur seaweed industry, a producer of carrageenan powder (the story also appeared in the *Manila Bulletin*); and a story in *Business Week Mindanao* notes the recent work by scientists at SPAMAST to determine the cancer fighting properties of processed food with carrageenan.

#### **Other Notable Hits**

Notable positive or neutral mentions of carrageenan include: A story about natural food label trends of 2013 in *Food Navigator USA* that mentions recent actions by hydrocolloid groups following the actions of the Cornucopia Institute to call attention to the safety of carrageenan; a feature from Discovery that states seaweed and ice cream as the 7th quirky fact about mass-produced food, noting carrageenan as a functional component of ice cream; an article in *Food Navigator* notes the recent campaign to remove carrageenan from food despite food safety groups agreeing on its safety. The *Ottawa Citizen* notes a man who developed vegan marshmallows, branded as "Charmallows", by using carrageenan in place of gelatin.

Notable negative hits include: A story in the *Dunwoody Patch* listing carrageenan as the second food additive to avoid in their list of 10, stating it has "no taste or nutritional value" and "causes harmful gastrointestinal inflammation in most people"; a story in *Grand Parents* lists carrageenan in its list of 5 "scary chemicals lurking in your favorite foods"; a *Natural News* story listing carrageenan as a harmful ingredient in some gluten-free products (also featured in *International Business Times*).

*The Daily Meal* warned of several ingredients in certain Lean Cuisine products, noting it is regarded as safe but is still a highly processed food product. The blogs *Sort of Crunchy*, *Debra Lynn Dadd* and *Alexx Stuart* call attention to carrageenan as an ingredient in organic food and note the harmful effects it has on the body. A story in the *Naturopathic Kitchen* notes carrageenan as a "highly processed substance" that is used "as a cheap way to make ice cream thick and creamy". The blog *Spark People* draws attention to one person's digestive issues and his research on carrageenan as an ingredient, which can cause serious digestive problems. In *One Vibration*, an article calls for 22 ingredients to be removed from food, one of which is artificial emulsifiers, carrageenan cited as one example.



### **Pew, FDA & GRAS in the News**

News related to the review of GRAS status conducted by Pew includes: a story in *Food Chemical News* about Pew using a report first published in 1982 to better argue for more testing; a story in the *Wall Street Journal* about the announcement of the agenda for the Food Contact and Additives Conference; a story in *Parents* that speaks to how carrageenan is GRAS, but points out how the WHO has banned it from infant formula; and a story in *PCC Natural Markets* about the Pew's concerns regarding GRAS status.

### **World Food Prize In the News**

There were three notable stories about the World Food Prize Award given to three biotechnology scientists – Marc Van Montagu of Belgium, and Mary-Dell Chilton and Robert T. Fraley of the United States. These appeared in *NPA< Farm Futures* and *USA Today*.



### *Carrageenan and Seaweed Industry in the News*

#### **GMA News – “Davao scientists developing seaweed-based, cancer-fighting foods” – June 18, 2013**

Since seaweed is recognized to have “anti-oxidant” properties, scientists at an aquatic technology school in Davao del Sur are trying to validate whether seaweed-based carrageenan powder as a blending agent in processed foods can fight cancer and other ailments. A report released by the Philippine News Agency (PNA) said that scientists from the Southern Philippines Agri-Business Marine and Aquatic School of Technology (SPAMAST) are working closely with members of the seaweed industry to develop value-added products that use seaweed-based carrageenan powder in foods such as cakes, pastries and cured meat products like sausages, hotdogs and chorizos....

<http://www.gmanetwork.com/news/story/313410/scitech/science/davao-scientists-developing-seaweed-based-cancer-fighting-foods>

Also featured in:

- **Yahoo! News Philippines** - <http://ph.news.yahoo.com/davao-scientists-developing-seaweed-based-cancer-fighting-foods-132922124.html?.tsrc=samsungwn>
- **All Voices** - <http://www.gmanetwork.com/news/story/313410/scitech/science/davao-scientists-developing-seaweed-based-cancer-fighting-foods>
- **Para Kay Juan** - <http://parakayjuan.com/davao-scientists-developing-seaweed-based-cancer-fighting-foods/>
- **Pinoy Portal U.S.** - <http://pinoyportal.us/davao-scientists-developing-seaweed-based-cancer-fighting-foods>
- **Manila Bulletin** - [http://mb.com.ph/News/Provincial\\_News/17684/Health\\_benefits\\_of\\_seaweeds\\_eyed#.UcCQRfY1ISY](http://mb.com.ph/News/Provincial_News/17684/Health_benefits_of_seaweeds_eyed#.UcCQRfY1ISY)
- **In-A-Gist** - <http://inagist.com/all/347030375538778112/>

#### **Sun Star (Davao) – “Davao del Sur seaweed industry gets boost” – June 17, 2013**

THE government has committed to pour a total of P11.4 million in Davao del Sur to boost the growth and development of the seaweed industry in the province. Also to be built is a big warehouse near the shore where dried seaweeds packed in sacks are stored, waiting for the container van of the seaweed buyer to load them for shipment to their processing plant in Cebu. Here, the dried seaweeds are processed into carrageenan powder, a gelling agent used for both consumer and industrial products, highly in demand in global markets.

<http://www.sunstar.com.ph/davao/business/2013/06/17/davao-del-sur-seaweed-industry-gets-boost-287770>

Also featured in:

- **Manila Bulletin** - [http://mb.com.ph/News/Provincial\\_News/17562/Gov%E2%80%99t\\_boosts\\_DavSur\\_seaweed\\_industry#.Ub85CfY1ISY](http://mb.com.ph/News/Provincial_News/17562/Gov%E2%80%99t_boosts_DavSur_seaweed_industry#.Ub85CfY1ISY)



***Business Week Mindanao – “Processed food with seaweed seen to fight cancer, ailments” – June 17, 2013***

Del Sur—Scientists on an aquatic technology school, through an in-depth scientific research, would try to validate a theory that processed foods using seaweed-based carrageenan powder as a blending agent can fight cancer and other ailments like heart disease. Scientists from... SPAMAST are working closely with members of the seaweed industry cluster in developing value-added products that use seaweed-based carrageenan powder on foods such as cakes, pastries and “cured meat products” like sausages, hot dogs and chorizos...

<http://www.businessweekmindanao.com/2013/06/17/processed-food-with-seaweed-seen-to-fight-cancer-ailments/>

***Carrageenan in the News & Blogs***

***Food Navigator USA – “Natural & Clean Label Trends 2013: Who's driving the agenda? From Simple Truth to Open Nature...” – June 21, 2013***

...Indeed, the hydrocolloids sector has recently been on high alert following attempts by the Cornucopia Institute to re-ignite the debate about the safety of seaweed-based ingredient carrageenan, which is used in everything from processed meats to yogurt due to its gelling, thickening and emulsifying properties. And while the FDA rejected a citizen’s petition calling for it to ban carrageenan in foods and the industry argues that no new data has been presented to warrant a re-evaluation, there is always a risk that some firms will blacklist ingredients purely due to bad PR, as the ‘pink slime’ debacle demonstrated very clearly...

<http://www.foodnavigator-usa.com/Trends/Natural-claims/Natural-Clean-Label-Trends-2013-Who-s-driving-the-agenda-From-Simple-Truth-to-Open-Nature>

\*See Attached PDF

***Discovery – “10 Quirky Facts About Mass-produced Food” – June 21, 2013***

7. Seaweed and Ice Cream Do Mix - When considering our favorite ice cream toppings, few of us would name seaweed. Seaweed and ice cream don't usually seem like compatible flavors. Little do most of us know, many mass-produced ice creams have seaweed in them... It's called carrageenan, and you may have seen it in the list of ingredients in your favorite store-bought ice cream. It's not in there for flavor. It's a stabilizer. Your freezer isn't always the same temperature... and the ice cream it houses can get a bit melty with these temperature shifts. When ice cream melts and refreezes, it can form ice crystals. Seaweed extract keeps the ice cream crystal-free -- i.e., creamy.

<http://dsc.discovery.com/tv-shows/curiosity/topics/10-quirky-facts-about-mass-produced-food.htm>

***Dunwoody Patch – “The Top 10 Food Additives To Avoid” – June 21, 2013***

2. Carrageenan: This thickener has no taste or nutritional value and could easily be replaced with safer ingredients that do the same 'thickening' job. Although it's well established that Carrageenan causes harmful gastrointestinal inflammation in MOST people, it continues to be used by food companies in various items such as infant formula, yogurt, ice cream, cream cheese, bottled protein drinks, cottage cheese (aside from Daisy and Friendship - the only 2 brands I endorse!), certain meats and even pet food for the profitable role it plays in giving products a nice texture and tempting appearance.

<http://dunwoody.patch.com/groups/the-top-10-food-additives-to-avoid/p/the-top-10-food-additives-to-avoid>



***Inter Aksyon* – “Philippine business groups drum up trade ties with Serbia” – June 20, 2013**

...The Philippines’ top exports to Serbia are basketwork and wickerwork, carrageenan and seaweed, telephone sets, tobacco, and transmission apparatus. Top Philippine imports from Serbia are household and personal effects, metal testing machines, parts and accessories of measuring instruments, and radar apparatus.

<http://www.interaksyon.com/business/64511/philippine-business-groups-drum-up-trade-ties-with-serbia>

***Ottawa Citizen* – “Ottawa man makes life sweeter with vegan marshmallows” – June 19, 2013**

An Ottawa man is making the world a little bit sweeter for vegetarians and vegans by creating a marshmallow free of animal products. Fluffy, sugary marshmallows conjure nostalgia for James Bain, an Ottawa IT consultant and the maker of Charmallows... After playing with some recipes in the kitchen of his Westboro home, Bain perfected the fluffiness and taste that come with traditional marshmallow by using carrageenan, which comes from red seaweed, in place of gelatin, to thicken and bind...

[www.ottawacitizen.com/health/Ottawa+created+vegan+gluten+free+marshmallows+several/8550015/story.html](http://www.ottawacitizen.com/health/Ottawa+created+vegan+gluten+free+marshmallows+several/8550015/story.html)

***A Wise and Glorious Purpose (Blog)* – “New Town, New Meal Plan” – June 19, 2013**

So I've been working on getting together an easy meal plan for our new Southern Utah home. With different prices, different stores, etc. I am still figuring out what is available here and for the best price. I also need to spend as little time in the kitchen as possible. I have waaay too much to do so crock pot cooking is a must! Everything is real food and is gluten free, soy free, sugar free, dairy free, carrageenan free and except for the chicken soup it's also vegetarian.

<http://wiseandgloriouspurpose.blogspot.com/2013/06/new-town-new-meal-plan.html>

***The Naturopathic Kitchen* – “Ice Cream!” – June 19, 2013**

While ice cream is certainly one of my favourite treats, enjoying it can be problematic. Here are the main issues faced with store bought ice cream:... Carrageenan – many ice creams contain this highly processed substance derived from seaweed. It is used as a cheap way to make ice cream thick and creamy. For many people, carrageenan can lead to inflammation and serious digestive issues...

<http://www.thenaturopathickitchen.com/2013/06/19/ice-cream/>

***Spark People (Blog)* – “I'm a flip flopper.” – June 19, 2013**

I have issues with digestion. Bloating, gas, constipation....I refer to them as tummy troubles. My mom struggles with the same issues. I don't know if it's genetic or not but I think I accepted this as part of my life because I knew she had the same issues... Then it happened again about 5 days later....but not for nearly as long. At that point I did some more research and found that Carrageenan, a common ingredient in many dairy substitutes can cause gas, bloating and diarrhea along with a bunch of more serious issues...

[http://www.sparkpeople.com/mypage\\_public\\_journal\\_individual.asp?blog\\_id=5395223](http://www.sparkpeople.com/mypage_public_journal_individual.asp?blog_id=5395223)



**Alexx Stuart (Blog) – “The Inconvenient Truth about most convenience foods” – June 18, 2013**

The ingredients: 98% chicken with added Maize starch (corn), salt, carrageenan, citrus, flour, white pepper...

Carrageenan: A proven inflammatory stabiliser used in packaged foods which I'll let the Health Home Economist fill you in on here [link to <http://www.thehealthyhomeeconomist.com/the-ingredient-allowed-in-organic-food-that-can-cause-cancer/> - article from September 2012]...

<http://alexstuart.com/the-inconvenient-truth-about-most-convenience-foods>

**Fresh News (Blog) – “10 Foods You Should Never Buy” – June 18, 2013**

Store-bought alternative milks are often full of added sugars, preservatives, and thickeners such as carrageenan which research has shown causes inflammation. When laboratory mice are exposed to low concentrations of carrageenan for 18 days, they develop “profound” glucose intolerance and impaired insulin action which can lead to diabetes and other chronic diseases. Make your own alternative milk at home!...

<http://hiphoppalimit.blogspot.com/2013/06/10-foods-you-should-never-buy.html>

**Ron James Italian Kitchen (Blog) – “Making Processed Food LOOK More Natural” – June 18, 2013**

Or, you want natural? How about Oscar Mayer's “Natural” Oven Roasted Turkey, containing turkey breast, water, less than 2% of potassium lactate, (from corn), sea salt, evaporated, cane juice, carrageenan, celery powder, lactic acid, and starter culture. Carrageenan, in case you were wondering, is a gelling agent derived from red seaweed. It's considered safe in small quantities, but I don't know about “natural.” And what's a “starter culture? It's a bacterial culture used in cured meats to help develop color, flavor, and aroma. Just screams “natural” to me.

<http://ronjamesitaliankitchen.blogspot.com/2013/06/making-processed-food-look-more-natural.html>

**Blue Berry (Blog) – “A Delicious Gluten Free Dessert Recipe - Blueberry Crumble” – June 18, 2013**

I love making gluten free desserts and this one is so simple and fun to make. Making desserts with almond flour can be a little tricky at first but what I like about it is that you don't need thickeners or “glues” like xanthan gum, carrageenan, potato starch or tapioca to make all the ingredients stick together. Almond flour is very moist and works great with eggs, milk and sugar to make everything moist and bind together when baking. And you might notice a real difference when you make something with almond flour vs. white flour, you don't feel bloated and tired after eating dessert!

<http://blueberry2020.blogspot.com/2013/06/a-delicious-gluten-free-dessert-recipe.html>

**The Yogurt Blog – “A Second Look at Carrageenan” – June 18, 2013**

We recently tried new Activia flavours (like Mango) and found out that they contain Carrageenan... I mean this gelatin-product is all over the place. I found them in granola bars as well. Being widespread in use, even in organic foods and soy-based products, I took a second look. While there are indeed literature that are against its use in foods, there are some that are for its use. I must admit that my family and I have consumed foods with Carrageenan without knowing it and I have to be honest in saying that we have experienced no noticeable side effects (gut problems)...

<http://yogurtblog.wordpress.com/2013/06/18/a-second-look-at-carrageenan/>



**David Icke (Forum) – “Hidden crap in food” – June 18, 2013**

...I had seen carrageenan listed in ingredients before and just assumed it was like irish moss...and there for a natural product, I had no idea of all this stuff about it. Really shocking about its uses for creating inflammatory tumors and arthritis... I think carrageenan is one of the worst things they put into food... It's often added to cheap cream and cheese, so maybe there's a link between carrageenan, dairy and cancer?...

<http://www.davidicke.com/forum/showthread.php?p=1061568696>

**Dalits (Blog) – “Jello Shot Fun” – June 17, 2013**

Making jello shots are great fun for every one, even in the preparation and making of the shots can be a lot of fun... There is one other vegetarian choice to gelatin, it is called carrageenan. This alternative how ever sets harder than agar and is often used in kosher style cooking. Though it, too, is a type of seaweed, it does not have the same bad sort of smell when being cooked that you would sometimes find when you cook with agar...

<http://www.dalits.org/jello-shot-fun.html>

**The Daily Meal – “Lean Cuisine Salad Additions, Asian-Style Chicken Salad: Too Good to be Food?” – June 17, 2013**

...Carrageenan: Carrageenan is used as a thickener, emulsifier, and stabilizer in food products, cosmetics, and medicines. Although this is considered a "safe" food additive derived from seaweed, remember, it is still a highly processed product...

<http://www.thedailymeal.com/lean-cuisine-salad-additions-asian-style-chicken-salad-too-good-be-food>

**Food Navigator – “Cleaner than clean: When natural is not enough” – June 17, 2013**

Seisun suggested that the industry could do more to improve the image of hydrocolloids, considering that most of them are natural plant derivatives. However, even seaweed-derived carrageenan has been the subject of a campaign to remove it from foods, despite food safety agencies worldwide agreeing on its safety....

<http://www.foodnavigator.com/Financial-Industry/Cleaner-than-clean-When-natural-is-not-enough>

**One Vibration – “How Many 'Non' Ingredients Will Be Necessary Before We Improve Product Quality? Here Are 22 Exclusions You Want Listed” – June 17, 2013**

3. No Artificial Emulsifiers (food): An emulsifier replaces surface proteins and aids in forming the network in specific food recipes. There are no healthy non-organic emulsifiers. They are all toxic causing everything from infertility, digestive disorders and migraines. Examples include polysorbate 80, Mono-diglycerides, carrageenan, xanthan gum (non-organic), guar gum, soy lecithin or soya lecithin.

[http://one-vibration.com/group/selfhealth/forum/topics/how-many-non-ingredients-will-be-necessary-before-we-improve-prod#.Ub84D\\_Y1ISZ](http://one-vibration.com/group/selfhealth/forum/topics/how-many-non-ingredients-will-be-necessary-before-we-improve-prod#.Ub84D_Y1ISZ)



***Natural News* – “Is your 'gluten-free' or 'vegan' diet truly healthy?” – June 17, 2013**

Some gluten-free products even contain blatantly harmful ingredients like high-fructose corn syrup (HFCS) and carrageenan, both of which are used to improve the texture of gluten-free products that would otherwise be dry and unappealing.

[http://www.naturalnews.com/040818\\_gluten-free\\_vegan\\_diet\\_processed\\_foods.html](http://www.naturalnews.com/040818_gluten-free_vegan_diet_processed_foods.html)

Also featured in:

- ***International Business Times*** – <http://www.ibtimes.co.uk/articles/479799/20130617/gluten-free-vegan-diet-truly-healthy.htm>

***Grand Parents* – “5 Scary Chemicals Lurking in Your Favorite Foods” – June 17, 2013**

Rich Food Poor Food authors Mira and Jayson Calton discuss the shocking chemical ingredients in processed foods....

#5: Some Almond Milk and Airplane De-Icer | Common ingredient: Carrageenan

Often used to de-ice airplanes, this thickening, emulsifying, and stabilizing ingredient - that started out as red seaweed - can be found in numerous milk beverages, deli meats, and pizza crusts. It's been shown to cause ulcerations and malignancies in the gastrointestinal tract..

<http://www.grandparents.com/health-and-wellbeing/diet-and-nutrition/chemicals-in-food>

***Peoples Trust Toronto* – “How to Tell When ‘Health Food’ is Not Really Healthy” – June 16, 2013**

5. Carrageenan: Perhaps this last example does not quite sound that good to you, but if you have ever heard or learned anything about carrageenan it was probably in a very innocent way tied to being a natural algae derivative. I remember teaching this very notion to my grade 11 biology classes about 6 years ago, unknowingly passing along the same information to the kids. Unfortunately our society has a great way of passing around half-truths, that infiltrate the medical professions, educational institutions and more. When it comes to carrageenan, yes, it is at its roots an algae derivative, however, it is a classic example of the fact that just because it is natural (or came from natural sources), does not mean it is always good or safe for us.

<http://peoplestrusttoronto.wordpress.com/2013/06/16/how-to-tell-when-health-food-is-not-really-healthy/>

***Sort of Crunchy (Blog)* – “And I Thought Organic Was Always Safe...” – June 16, 2013**

I have recently found out that some of the organic products that I buy for my family have the ingredient carrageenan in them... Carrageenan basically comes from seaweed and is used in many organic and conventional foods as a thickening agent and stabilizer. I looked in my fridge and found that it is used in the Stoneyfield Yo Kids squeezable yogurt my kids love and in the organic almond milk that I just bought, plus it is in the Toms toothpaste that my kids use. Because the verdict is still out on whether carrageenan is safe, I think that I will err on the side of caution and not buy any products that contain it.

<http://www.sortofcrunchy.com/2013/06/and-i-thought-organic-was-always-safe.html>





***Nista Online* – “The Ingredient in Organic Snacks That Could Be Terrible for Your Kid” – June 15, 2013**

Oh great, another food ingredient for us to worry about. Did you know that carrageenan is like poison ivy for your intestines – supposedly? FAN-TA-STIC! Carrageenan is a thickener made from seaweed that you’ll find in ice cream and – dammit – those yogurt tubes every single toddler ever just loves. So let’s have it. How bad is carrageenan? How much damage does it do?...

<http://nistaonline.wordpress.com/2013/06/15/the-ingredient-in-organic-snacks-that-could-be-terrible-for-your-kid/>

***My Life as a Mama (Blog)* – “Fearful Food Ingredients” – June 15, 2013**

Jillian Michaels says "Most of us don't think of the food we eat as poison, but some of the ingredients commonly found in processed foods can be considered toxic... Carrageenan is a thickener and emulsifier extracted from seaweed. Seaweed is actually good for you, but carrageenan is a mere seaweed byproduct. It has been linked to cancer, colon trouble, and ulcers...

<http://vdominguez1987.blogspot.com/2013/06/poisons-in-our-food.html>

***Debra Lynn Dadd (Blog)* – “Carrageenan Food Additive” – June 14, 2013**

I just found out that CARRAGEENAN is in a lot of the organic foods I buy. My daughter was so excited because she found Applegate turkey w/no hormones and antibiotics but I saw that it has carrageenan. When I researched it on line, it is confusing if it is actually harmful. Do you have any info on this?... [Answer:] I've not been concerned about carrageenan since years ago I found out it is a seaweed extract... But as carrageenan is now used in thousands and thousands of food products, it has become an industrialized ingredient--not hardly in it's natural state, more like refined salt and refined sugar...

[http://www.debralynndadd.com/\\_blog/greenlivingqa/post/carrageenan-food-additive/](http://www.debralynndadd.com/_blog/greenlivingqa/post/carrageenan-food-additive/)

***US National Library of Medicine (National Institutes of Health)* – “Addition of carrageenan at different stages of winemaking for white wine protein stabilization.” – June 11, 2013**

Carrageenan added at different stages of winemaking was assessed for its protein removal, impact on wine heat stability, and on the chemical and sensorial profile of the wines. Carrageenan was added to a Semillon during fermentation, after fermentation and to finished wines, and the effect of each addition was compared to that of bentonite fining at the same time point. Data on protein concentration, heat stability and bentonite requirement indicate that when added at the correct rate carrageenan was very effective in stabilizing wines at rates at least three times lower than those of bentonite.

<http://www.ncbi.nlm.nih.gov/pubmed/23756713?dopt=Abstractplus>



### **Carrageenan, Pew, FDA & GRAS in the News**

#### **Food Chemical News – “Pew locates and wields 31-year-old report in continued pursuit of GRAS changes” – June 20, 2013**

The musty 65-page report has been sitting in plain view on a library shelf at the University of California, in Los Angeles, for more than three decades and was last gazed upon in 1999. But it could fuel the flames that change the way FDA determines the safety of food additives. In *Looking Back to Look Forward: A Review of FDA's Food Additives Safety Assessment and Recommendations for Modernizing its Program*, published June 12 in the Institute of Food Technologists' journal ... the Pew Charitable Trusts says the concerns it has been raising for the past three years are very similar to those raised in a report presented in 1982 by a committee of seven Ph.Ds in fields ranging from pharmacology and biochemistry to pathology and oncology. The 31-year-old report could be used by Pew to better argue for everything from more testing by FDA on endocrine disrupters to the elimination of conflicts of interest...

<http://www.agra-net.com/portal2/fcn/home.jsp?template=newsarticle&artid=20018053817&pubid=ag096>

#### **The Wall Street Journal – “Smithers Pira and Steptoe and Johnson LLP are pleased to announce the diverse agenda for the inaugural Food Contact and Additives conference” – June 19, 2013**

Featuring key sessions on the Food Safety Modernization Act (FSMA), the GRAS review and international regulations and compliance requirements, the Food Contact and Additives agenda takes on a unique format of general opening and closing sessions addressing topics key to all food industry stakeholders and focused tracks taking a deeper look into specific issues for each sector... FDA officials will be joined by experts from up and down the supply chain, including company representatives from Ocean Spray, Bemis, Kerry Ingredients and Chemtura, and associations FEMA, GMA, IACM, IFIC, and NAMPA, bringing a unique diversity to the conference program...

[http://online.wsj.com/article/PR-CO-20130619-905743.html?mod=googlenews\\_wsj](http://online.wsj.com/article/PR-CO-20130619-905743.html?mod=googlenews_wsj)

#### **Parents – “Foodfacts: You Won’t Believe What the Ingredients on the Label Really Are! (One is Bug Juice)” – June 18, 2013**

Is it true that certain controversial ingredients commonly used in U.S. processed foods are banned in Europe or disclosure through warning label required? SB and SR: Yes! One example is Carrageenan. In the US, this seaweed-derived additive is GRAS, or Generally Recognized as Safe, which is an FDA designation. However, a joint FAO... WHO... study recommended that it not be used as thickener in infant formula, because infants might absorb too much of it, leading to gastrointestinal problems such as bleeding. The UK listened to this study, recognized that the possibility of danger is enough, and restricted the use of Carrageenan in infant formula...

<http://www.parents.com/blogs/mom-must-read/2013/06/18/parenting-advice/foodfacts-you-wont-believe-what-the-ingredients-on-the-label-really-are-one-is-bug-juice/>



***PCC Natural Markets* – “Food ingredients: HOW DO WE KNOW WHAT'S SAFE?” – June 15, 2013**

...According to the Pew Charitable Trusts' Food Additives Project, manufacturers regularly use the GRAS process to declare the vast majority of new additives safe, rather than submitting them for U.S. Food and Drug Administration (FDA) approval... The complexity of our food supply and the oversight of its safety raise fundamental questions about what we eat. The following FAQs summarize Pew's peer-reviewed findings about the U.S. food regulatory system... Who approved the 10,000 chemicals?... Who regulates chemicals in our food?... Are there restrictions on what chemicals can be added intentionally to human food?... How do most chemicals receive clearance to be added to food?... Why would a company choose the notification option if it could just self-determine a chemical's safety?... What are the concerns with a company's ability to self-determine the safety of a chemical without notifying FDA?... Does FDA ensure the continued safety of a chemical after it has been cleared?...

<http://www.foodsafetynews.com/2012/12/ingredients-many-routes-to-the-nutrition-label/#.UcHD1fy1ISa>

***World Food Prize in the News***

***NPR* – “And The Winner Of The World Food Prize Is ... The Man From Monsanto” – June 19, 2013**

...This year, though, the World Food Prize is likely to get some publicity, some of it in the form of anger and protests. The prize will go to three scientists who played prominent roles in creating genetically engineered crops: Marc Van Montagu, Mary-Dell Chilton and Robert Fraley... The winners were announced Wednesday at the U.S. State Department, with Secretary of State John Kerry contributing his own remarks. It's hard to imagine a similar event taking place in Europe, where government authorities have refused to approve the planting or importation of some of these GMO crops...

<http://www.npr.org/blogs/thesalt/2013/06/19/193447482/and-the-winner-of-the-world-food-prize-is-the-man-from-monsanto>

***Farm Futures* – “Biotech Scientists Receive 2013 World Food Prize” – June 19, 2013**

The World Food Prize Wednesday named three biotechnology scientists – Marc Van Montagu of Belgium, and Mary-Dell Chilton and Robert T. Fraley of the United States – as the 2013 World Food Prize Laureates... Robert T. Fraley is the Executive Vice President and Chief Technology Officer of Monsanto... The biotech discoveries of each of the scientists helped unlock the key to plant cell transformation using recombinant DNA. Their work led to the development of a host of genetically enhanced crops, which, by 2012, were grown on more than 170 million hectares around the globe by 17.3 million farmers, over 90% of whom were small resource-poor farmers in developing countries...

<http://farmfutures.com/story-biotech-scientists-receive-2013-world-food-prize-0-99482>

***USA Today* – “World Food Prize goes for work on biotech crops” – June 19, 2013**

As governments, food aid organizations and other groups are thinking big in their efforts to fight global hunger, the winners of this year's World Food Prize had a major impact by focusing their attention on thinking small... The World Food Prize said the laureates' findings are expected to play an even bigger role in the face of a growing global population expected to reach 9 billion by 2050 and an increasingly unpredictable climate.

<http://www.usatoday.com/story/news/nation/2013/06/19/world-food-prize-biotech/2438873/>

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## Smithers Pira and Steptoe and Johnson LLP are pleased to announce the diverse agenda for the inaugural Food Contact and Additives conference



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FISHER INVESTMENTS\*

LEATHERHEAD, England--(BUSINESS WIRE)--June 19, 2013--

Bringing together the realms of food contact and food additives, the inaugural Food Contact and Additives agenda will address all the current regulatory changes affecting the food industry, both from the perspective of the food ingredients and food packaging supply chains.

Featuring key sessions on the Food Safety Modernization Act (FSMA), the GRAS review and international regulations and compliance requirements, the Food Contact and Additives agenda takes on a unique format of general opening and closing sessions addressing topics key to all food industry stakeholders and focused tracks taking a deeper look into specific issues for each sector.

View the full agenda here

Highlights of the agenda include presentations from four FDA representatives on critical topics of FSMA, the GRAS ingredient review, FDA guidance for food contact materials, and the implications of nanotechnology applications for consumer safety. Plus international focuses on food additives regulations in Canada and the EU and insight into scope for harmonisation across national schemes, in addition to EU food contact compliance and legislative updates from South America and Russia.

FDA officials will be joined by experts from up and down the supply chain, including company representatives from Ocean Spray, Bemis, Kerry Ingredients and Chemtura, and associations FEMA, GMA, IACM, IFIC, and NAMPA, bringing a unique diversity to the conference program.

Also encompassing an expert pre-conference US/EU 101 session on regulatory interpretation and compliance, led by legal experts from Steptoe and Johnson, this must-attend event is for anyone involved in either food packaging or food ingredients, who wants to meet a range of industry experts and gain a unique perspective on food safety and best practices in manufacturing.

[www.food-contact.com](http://www.food-contact.com)

About Steptoe & Johnson LLP

Over the past six decades, Steptoe has established a reputation for vigorous advocacy in complex litigation and arbitration, successful representation of clients before governmental agencies, and creative and practical advice in guiding business transactions. The firm has more than 500 lawyers and other professionals in offices across the world.

About Smithers Pira

The worldwide authority on the packaging, paper and print industry supply chains. Established in 1930, Smithers Pira provides strategic and technical consulting, testing, intelligence and events to help clients gain market insights, identify opportunities, evaluate product performance and manage compliance.

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