



## **Key Points for Posting Comments on the Federal Register**

### **RE: USDA Decision on Carrageenan**

- USDA should be praised for affirming the NOSB recommendation to relist carrageenan for another five years on the list of allowed substances in organic foods and not accepting the NOSB recommendation to exclude carrageenan in organic infant formula.
- A number of processing methods can be used to release carrageenan from the seaweed, purify it, and concentrate it. None of these processes changes or degrades the chemical structure of the carrageenan or creates new compounds; the carrageenan has simply been purified and concentrated. So, the carrageenan remains an organic, non-synthetic product. For this reason, the U.S. Agriculture Department has designated carrageenan as a non-synthetic food additive since 1995.
- Carrageenan is safe. Decades of scientific studies have confirmed the safety of carrageenan. Both the U.S. Food and Drug Administration and the World Health Organization have found carrageenan safe for use in food, and the Joint WHO/FAO (Food & Agriculture Organization) Expert Committee on Food Additives determined there is no need to set an upper limit on the amount of carrageenan a human can safely consume when it is used as substance in food. In addition, the International Agency for Research on Cancer has found it to be non-carcinogenic.
- The questions raised about carrageenan's safety are contrary to the findings of the vast majority of scientific research and governing food safety authorities including the FDA.
- The USDA ruled that the questions raised by the NOSB on the safety of carrageenan were insufficient and contrary to the findings of governing food safety authorities in the U.S.
- The movement to prohibit carrageenan as an ingredient in food cites flawed research that has been largely discredited by the FDA.