

Comments Summary Report

Submission Date Between 10/29/2009 and 04/07/2010

Key Topic: Minerals

Comment ID: 000880

Submission Date: 03/01/2010

Organization Type: Educational Institution

Organization Name: Creighton University Osteoporosis Research Center

First Name: Karen

Last Name: Rafferty

Job Title: Senior Research Dietitian

Key Topic: Evidence-based Review Process, Food Groups, Minerals

Sub Topic: Calcium, Milk

Attachment: Y

Comment: Please see attached letter.

Comment ID: 000914

Submission Date: 04/06/2010

Organization Type: Individual/Professional

Organization Name:

First Name: Nancy

Last Name: Daigle

Job Title: RD

Key Topic: Minerals

Sub Topic: Sodium

Attachment: N

Comment: re: labeling of restaurant foods and eating out:
from: "American Dietetic Association" <WebAdministrator@eatright.org>

ADA Policy Initiatives and Advocacy Report

Nutrition labeling of restaurant foods: An important piece of a broad vision for health reform:

"Restaurant nutrition labeling initiatives have been implemented in several localities and approved in four states (although not implemented to date in those states). This provision - supported by numerous public health groups including ADA, the restaurant industry and legislators on both sides of the aisle - would be a federal law requiring restaurants with more than 20 locations to provide calorie information for standard food items on menus and menu boards."

This is up and running in CA in large chain restaurants like Applebee's. The Applebee's on-site hard copy nutritional information includes the sodium content for all menu items including the new <550 entrees and the Weight Watcher's selections. The sodium content is eye opening and is certainly not consistent with the 1500-2300 mg recommendation. Can you make mention of this new legislation in Tips & Resources: Tips for Eating Healthy when Eating Out print material? i.e. ask the client to check the sodium content as well as the calorie content when eating out

Comments Summary Report

Submission Date Between 10/29/2009 and 04/07/2010

Key Topic: Minerals

Comment ID: 000920

Submission Date: 04/07/2010

Organization Type: Industry Association

Organization Name: Grocery Manufacturers Association

First Name: Robert

Last Name: Brackett

Job Title: SVP and Chief Science and Regulatory Affairs Officer

Key Topic: Eating Patterns, Fluid and Electrolytes, Minerals, Other, Vitamins

Sub Topic:

Attachment: Y

Comment: GMA is pleased to take this opportunity to submit comments to the Dietary Guidelines Advisory Committee in regards to the 2010 Dietary Guidelines. Additional comments will be submitted ahead of the final meeting of the 2010 Dietary Guidelines Advisory Committee. Areas of focus contained in this letter include the importance of a total diet approach to healthy eating, food fortification, and sodium.

Comment ID: 000804

Submission Date: 01/21/2010

Organization Type: Industry Association

Organization Name: Bush Brothers & Company

First Name: Sara

Last Name: Rose

Job Title: Vice President and Director, Strategic Business Development

Key Topic: Food Groups, Minerals

Sub Topic: Meat, Beans, Eggs, Fish, and Nuts, Sodium, Vegetables

Attachment: Y

Comment: Please see attached comments submitted by Sara Rose, Bush Brothers & Company.

Comments Summary Report

Submission Date Between 10/29/2009 and 04/07/2010

Key Topic: Minerals

Comment ID: 000786

Submission Date: 01/05/2010

Organization Type: Other

Organization Name:

First Name: Shane

Last Name: Martinez

Job Title: Student

Key Topic: Eating Patterns, Food Groups, Food Safety, Minerals, Other, Vitamins

Sub Topic: Calcium, Iron, Meat, Beans, Eggs, Fish, and Nuts, Milk, MyPyramid, Other, Vitamin D

Attachment: N

Comment: The milk group should not be MILK, but CALCIUM group since that is what that group pertains to. We should have the option and info to know different calcium food sources.

Olive oil should be given more credit in the oils group like the Mediterranean pyramid and limit other vegetable oils. I also think you should take steps to reduce meat consumption in the meat and beans group. Set a number of ounces of meat per week, not per day. Include a link to EPA fish advisories for mercury content of fish in their area. We must take into consideration environmental toxins because nutrition is evolving. Agriculture is evolving.

Fluoride should be further researched and provide data that it may be over-consumed in children because of tap water and brushing teeth with sodium fluoride. It is not essential in Europe which makes me wonder why. Emphasize sunlight for vitamin D and not fortified foods because I have noticed most fortified foods contain D2 and not D3. Emphasizing sunlight will also increase activity levels.

We need to understand mineral ratios such as iron, copper, and zinc; sodium and potassium; calcium and magnesium etc.

Thank you and looking forward to great changes!!!
Shane Martinez

Comments Summary Report

Submission Date Between 10/29/2009 and 04/07/2010

Key Topic: Minerals

Comment ID: 000763

Submission Date: 11/18/2009

Organization Type: State/Local Government Agency

Organization Name: New York City Department of Health and Mental Hygiene

First Name:

Last Name:

Job Title:

Key Topic: Fluid and Electrolytes, Minerals

Sub Topic: Sodium

Attachment: Y

Comment: Sodium