

Comments Summary Report

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

Key Topic: Food Safety

Comment ID: 000806

Submission Date: 01/21/2010

Organization Type: Individual/Professional

Organization Name:

First Name: Rita

Last Name:

Job Title:

Key Topic: Food Safety

Sub Topic:

Attachment: N

Comment: The way our meat is processed needs to change. People die from food poisoning way more often than they need to, just because one hamburger patty has about 40 cows in it. If one cow was infected with a disease, that ruins the whole thing. Take better care of the animals, and it will ultimately take better care of us in the long run. If anything, just make it so that it is one cow per patty. Not a lot to ask for.

Comment ID: 000895

Submission Date: 03/26/2010

Organization Type: Industry Association

Organization Name: American Meat Institute

First Name: Betsy

Last Name: Booren

Job Title: Director of Scientific Affairs

Key Topic: Eating Patterns, Fluid and Electrolytes, Food Groups, Food Safety, Protein

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

Attachment: Y

Comment: Please see attached document for comments.

Comments Summary Report

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

Key Topic: Food Safety

Comment ID: 000902

Submission Date: 03/31/2010

Organization Type: Industry Association

Organization Name: American Meat Institute

First Name: Betsy

Last Name: Booren

Job Title: Director, Scientific Affairs

Key Topic: Evidence-based Review Process, Fluid and Electrolytes, Food Safety

Sub Topic: Sodium

Attachment: Y

Comment: See attached document for comments.

Comment ID: 000807

Submission Date: 01/21/2010

Organization Type: Industry Association

Organization Name: National Fisheries Institute

First Name: Jennifer

Last Name: McGuire, MS, RD

Job Title: Manager of Nutrition Communication

Key Topic: Fats, Food Safety

Sub Topic: Fish oil, Omega 3 fatty acids

Attachment: Y

Comment: Please see the attached comments about nutrition communication as it relates to seafood.

Comments Summary Report

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

Key Topic: Food Safety

Comment ID: 000842

Submission Date: 02/03/2010

Organization Type: Nonprofit/Voluntary

Organization Name: Center for Science in the Public Interest

First Name: Sarah

Last Name: Klein

Job Title: Staff Attorney

Key Topic: Food Safety

Sub Topic:

Attachment: Y

Comment: Recommendations for additional food safety information for inclusion in the Dietary Guidelines.

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.

Comments Summary Report

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

Key Topic: Food Safety

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

Comment ID: 000836

Submission Date: 02/02/2010

Organization Type: Professional Association

Organization Name: American Society for Nutrition

First Name: Mary Lee

Last Name: Watts

Job Title: Director of Science and Public Affairs

Key Topic: Carbohydrates, Eating Patterns, Evidence-based Review Process, Fluid and Electrolytes, Food Groups, Food Safety, Protein

Sub Topic: Added sugars, MyPyramid, Sodium

Attachment: Y

Comment: The American Society for Nutrition (ASN) appreciates this opportunity to submit comments to the 2010 Dietary Guidelines Advisory Committee (DGAC) in advance of the fifth meeting on Feb 9-10, 2010. We are pleased that the DGAC has taken on numerous challenging questions in a rigorous, thoughtful manner. As the Committee engages in final deliberations on the topics and questions, we offer a few final points (see attachment). We hope these comments are useful as the Committee moves forward with its work.

Sincerely,
Robert M. Russell, MD
ASN President 2010-2011