UNITED STATES OF AMERICA

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DEPARTMENT OF AGRICULTURE

AND

DEPARTMENT OF HEALTH AND HUMAN SERVICES

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DIETARY GUIDELINES ADVISORY COMMITTEE

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SECOND MEETING

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FRIDAY, JANUARY 30, 2009

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The meeting came to order, at 8:00 a.m., in the Jefferson Auditorium of the USDA South Building, 1400 Independence Avenue, S.W., Washington, D.C., Dr. Linda Van Horn, Chairperson, presiding.

PRESENT:

LINDA V. VAN HORN, PHD, RD, LDCHAIR
NAOMI K. FUKAGAWA, MD, PHD, VICE CHAIR
CHERYL ACHTERBERG, PHD, MEMBER
LAWRENCE J. APPEL, MD, MPH, MEMBER
ROGER A. CLEMENS, DRPH, MEMBER
MIRIAM E. NELSON, PHD, MEMBER
SHARON M. NICKOLS-RICHARDSON MEMBER
PHD, RD

THOMAS A PEARSON, MD, PHD, MPHMEMBER
RAFAEL PEREZ-ESCAMILLA, PHD, MEMBER
XAVIER PI-SUNYER, MD, MPH, MEMBER
ERIC B. RIMM, SCD, MEMBER
JOANNE L. SLAVIN, PHD, RD, MEMBER
CHRISTINE L. WILLIAMS, MD, MPH, MEMBER

ALSO PRESENT:

CAROLE DAVIS, CO-EXECUTIVE SECRETARY, USDA KATHRYN MCMURRY, CO-EXECUTIVE SECRETARY, DHHS
ROBERT POST, ACTING EXECUTIVE DIRECTOR, CNPP,

USDA

CAPT. SARAH LINDE-FEUCHT, DHHS JOAN LYON, CNPP, USDA

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P-R-O-C-E-E-D-I-N-G-S 1 2 8:11 a.m. 3 CHAIR VAN HORN: Good morning. Yesterday we heard public oral 4 testimony and data presentations and an update 5 the Sodium, Potassium, 6 from and 7 subcommittee. We had an excellent discussion and lots of interesting feedback. 8 9 So today we are going to cover the remaining six topics. Some of the cross-10 11 cutting issues I mentioned yesterday may come 12 up during these discussions. We have scheduled 45 minutes to an 13 hour for each topic area, and some discussion 14 15 may be warranted between subcommittees for 16 cross-cutting issues. With that, I am going to turn the 17 18 floor over to the Chair of the Nutrient 19 Adequacy subcommittee, Dr. Shelly Nickols-20 Richardson. DR. NICKOLS-RICHARDSON: On the 21 22 first slide, just to acknowledge other members

of the Nutrient Adequacy subcommittee, Cheryl 1 Achterberg, Naomi Fukagawa, Miriam Nelson, 2 3 and Joanne Slavin have been working. We have had three conference calls 4 to talk about components of the nutrient 5 6 adequacy area. 7 I will refer to the last part of the slides. One of the first things that I 8 9 think we have really done is to identify our sort of broad research areas in which the 10 11 questions fall. So we have identified several 12 areas. is just the shortfall 13 One nutrients, food pattern flexibility, dietary 14 15 patterns, dietary behaviors and food environment, specific nutrient needs, and then 16 nutrient adequacy within range of dietary 17 protein intake. Then, lastly, nutrient 18 19 composition of foods and bioavailability of 20 nutrients. That is the last slide. But to get started with what those 21

broad questions mean then, we did look at the

2005 Dietary Guidelines and those questions.

Again, we did identify our broad-scope questions.

There are some new research questions that have emerged that are specifically related to or surrounding around dietary patterns, behaviors, food environment, and then the specific nutrients, to update those.

So in terms of one of the previous questions, this was the first question in 2005, what nutrients are most likely to be consumed by the general public in amounts low enough to be of concern? Our task here is really to identify shortfall nutrients, which I think we had a wonderful presentation yesterday that identified those shortfall nutrients for Americans.

So a subquestion related to this is, what are the health effects, then, of -- and then inserting whatever the shortfall nutrient happens to be.

So an example of this would be calcium. This is our PICO format. Looking at the primary population, adults, children, and adolescents, we know that there still continues to be inadequate intake of calcium.

So, for the overall question related to shortfall nutrients, I reviewed the 2005 guidelines again, and it looks like we are still the same. We are on par with how we were five years ago in terms of, what are those shortfall nutrients. So I won't really focus too much on that. Just to say that we will take a look at those, and then, in relation to outcomes, so health outcomes.

So this is just an example of calcium, in particular, and then, of course, we will insert each of those shortfall nutrients and take a look at what we know in terms of when those are deficient or lacking in the diet, what kind of health outcome does that have? We don't think that that is likely to change much. So we probably won't spend as

much time on those particular questions.

The second question that was included in the 2005 guidelines -- this is actually question No. 4 -- was related to the flexibility of food patterns. So how can the flexibility of food patterns be increased?

We believe that this question or the answer to this question won't change too much. So one of the considerations on one of our calls is, should we eliminate this question? We felt that we don't want to lose this component. We want to continue to take a look at flexibility of food patterns, but that it might make more sense to move these subcomponents to other content areas or other questions.

So, for example, the lacto-ovo vegetarian food pattern, could we move that into either dietary patterns or can that be moved into carbohydrate and protein, and have it be a little bit more prevalent or a little bit more obvious what the answer to that

particular question is, and how that fits within the overall dietary patterns.

Again, looking at nuts, seeds, and legumes, can we switch that also to dietary protein, and that range of protein, and where those proteins come from, animal-based, plant-based, and how that fits into an overall healthy pattern of protein intake, a range of protein intake in those sources.

So this is a question where we probably won't address it specifically as a complete question on its own, but try to consider the components.

The third aspect of this question was milk and dairy products, and we will continue to take a look at that in relation to calcium and vitamin D being shortfall nutrients.

So, just as an example of one of our PICO formats, looking at the question of the milk and milk products, and then what happens with higher or lower levels of milk

and milk product consumption? How do we meet intakes of calcium, vitamin D, potassium, magnesium, three of those which have been identified as shortfall nutrients? So just an example of one of those subquestions.

Another question that we are looking at -- and this is really a modification of a previous question, and then moving into some new areas. For the previous question, we think that the recommendations may change. For the new question, obviously, we will be taking a look at that completely from a new set of eyes, fresh eyes, on that.

So the previous question was, what dietary pattern is associated with achieving recommended nutrient intakes? This was question No. 2 in 2005.

There has been some discussion about what is the operational definition of dietary pattern. That has been discussed in the Science Review Committee. So we are using this operational definition of amount and

types of foods and nutrients in the whole diet, and, again, focusing on dietary rather than diet. So trying to not emphasize so much on the weight loss programs, but taking a look at whole diet total foods.

So this has been tweaked a little bit to look at, again, what are the dietary patterns associated with achieving recommended nutrient intakes, but also taking a look at only micronutrients, but not also some phytochemical properties of diets, and then patterns that include things such as breakfast intake, knowing that we need to take a look at this within a fixed energy intake, and keeping in mind that nutrient recommendations have been modeled and patterned for energy intake consider levels and trying to that, continue to look at nutrient needs within those energy intakes.

So one of the PICO formats, to break this down into more specific information, is looking at, for example,

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compliance with MyPyramid dietary pattern. literature tell What does the us about. compliance with the MyPyramid pattern eating and what are the health outcomes or what are the nutrient intakes specific to the Nutrient Adequacy subcommittee? What do our food groups look like? How does diet quality be based on different appear to dietary patterns?

in the last guidelines, and what we would look at in terms of nutrient adequacy, is not looking at individual components of SoFAAS.

So, obviously, the saturated fats will be within the Fat subcommittee; added sugars and carbohydrates, and sodium is included then with the Sodium, Potassium, Water group.

But what we are looking at is, how does this contribute, then, to overall diet quality, nutrient adequacy of the diet? So taking a look at this as a lump sum, if you will, and what that does to main nutrient

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intake.

This is where we get into, with dietary patterns, one of the newer questions. What dietary patterns are associated with positive health outcomes? So really looking at health outcomes all the way from healthy growth and development in children to lowering disease risk for cardiovascular. You can read the list here, but those really highly prevalent conditions that we would see, and then premature mortality across the lifespan.

Really trying to identify dietary food patterns that have the most robust, the most literature that would give us some guidance here. So suggestions or types of patterns include the DASH diet, MyPyramid, vegetarian eating, and so on and so forth.

I am going to pause here a moment and ask if anyone else on the subcommittee wants to add any comments or jump in here. I am specifically looking at Mim.

DR. NELSON: I think you are doing

a great job. So I would say just keep going on and we could talk about it later, but I think that I don't have any comment at this time, but Tom does.

DR. PEARSON: The fatty acid group had a particular question that was very similar to his. We would be happy to ship this to you.

(Laughter.)

But we had an interest in the evidence relative to the last point, to this robust bodies of evidence. Part of that robust body of evidence has to do with long-term versus short-term evidence. In other words, there's a number of studies with relatively short-term -- with metabolic endpoints. We were obviously interested in those longer-term ones, but that was an issue that, I think one facet I think we would like to see if you could emphasize. Because I think our concern is that the evidence isn't really robust in that greater-than-six-month

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DR. NELSON: This question is really an overarching question that I think isn't -- I mean, if you look at it closely, it doesn't necessarily need to be in the nutrient adequacy chapter. It is an overarching question around health and dietary patterns.

So I think that we just have to be careful that we don't have a duplication of I mean we are asking, Rafael is effort. asking basically the same question in the energy balance one. I think that, when I look questions, I get at number of these concerned about duplication. So I don't know. At some point, we are going to have to pare down.

DR. PEARSON: Yes, I would agree.

I think that, after your presentation and ours
on energy balance, we might talk about that.

DR. NICKOLS-RICHARDSON: Points are all received and well-taken. So we will note those.

Then the next question that we are 1 considering -- and this was question No. 3 in 2 3 2005, and again, this is a modification where we think that recommendations may change and 4 sort of a new spin on this previous question. 5 So the past question was, 6 7 factors related to diet or physical activity may help or hinder achieving recommended 8 9 nutrient intakes? We are looking at this more from 10 11 an environmental factor now. So what 12 environmental factors related to diet are associated with achieving recommended nutrient 13 and food group intakes? 14 We are still sort of considering 15 this environment operational definition. 16 this is a place where I think, again, some 17 cross-cutting aspects -- Mim? 18 19 DR. NELSON: Yes. If possible, 20 I think this may need some more because discussion, I am going to talk guite a bit 21 22 about that in the energy balance. I think

1	that, to me, this construct, framework,
2	question is probably even more relevant in the
3	energy balance one. It is a little easier to
4	actually put together. I have a whole
5	framework slide.
6	So if it okay, could we talk about
7	it there?
8	CHAIR VAN HORN: Larry?
9	DR. APPEL: Yes, I was just
10	thinking, this could be very difficult to
11	implement as a question. I am wondering, are
12	you planning on doing your best guess as to
13	factors that might be associated and then
14	targeting your search on those factors? Like
15	I don't know poverty or
16	DR. NELSON: Yes.
17	DR. APPEL: other things?
18	DR. NELSON: But, Larry, is it
19	okay? I have a whole I can, hopefully,
20	frame it a little bit better in the next
21	session.
22	DR. NICKOLS-RICHARDSON: Okay,

ll thanks.

So to somewhat answer Larry's question, and know that this will come some more in the next segment, just some of the things we are looking at are things like economy, social/cultural issues, accessibility, availability, advertising, away-from-home eating.

It will break some of this down into very specific questions, and I am just going to move on, since I know this is an overarching theme.

This is also another overarching theme. So, in terms of behaviors, what individual behaviors related to diet are associated with achieving recommended nutrient and food group intakes?

Also, having this operational definition then, looking at what and how much people actually eat. So this will include related subquestions such as portion size, meal frequency. Breakfast is included here,

not only as a pattern, a way of eating, but 1 also as behaviors related to eating. 2 So 3 looking at some of these subquestions. What individual behaviors related 4 diet 5 to associated with achieving are recommended nutrient and food group intakes? 6 7 Again, looking at the individual behavior such self-monitoring, things like eating 8 as 9 competency, and what does the literature tell us about those people who have high eating 10 11 competency? Are they better able to meet 12 nutrient needs, specific to this particular subcommittee? 13 Again, things like television 14 15 viewing, skipping breakfast, snacking, meals. I think that this is also, because it is an 16 overarching theme, we will see some more of 17 18 this with the energy balance, and even perhaps 19 with other of the Macronutrient 20 subcommittee's. 21 DR. NELSON: But I even wonder,

Shelly, if because we are going to be diving

1	so much into this, into the energy balance
2	one, and we have to also be cognizant of
3	meeting your nutrient needs, I am not even
4	sure we need to we have so many questions
5	in this subcommittee. I am not even sure that
6	we need to be addressing it here.
7	I wonder if we, in a sense,
8	address it in the energy balance one, and then
9	we coordinate to make sure what we are talking
10	about, you still are meeting your nutrient
11	needs.
12	I just think that, especially
12 13	I just think that, especially given that we are really thinking so much
13	given that we are really thinking so much
13 14	given that we are really thinking so much about energy intake I don't know. It is
13 14 15	given that we are really thinking so much about energy intake I don't know. It is just I am worried we are going to have a lot
13 14 15 16	given that we are really thinking so much about energy intake I don't know. It is just I am worried we are going to have a lot of duplication here.
13 14 15 16 17	given that we are really thinking so much about energy intake I don't know. It is just I am worried we are going to have a lot of duplication here. DR. PI-SUNYER: I think the only
13 14 15 16 17	given that we are really thinking so much about energy intake I don't know. It is just I am worried we are going to have a lot of duplication here. DR. PI-SUNYER: I think the only thing about duplication is that you are sort
13 14 15 16 17 18	given that we are really thinking so much about energy intake I don't know. It is just I am worried we are going to have a lot of duplication here. DR. PI-SUNYER: I think the only thing about duplication is that you are sort of taking the lead in both committees. So, in

1	worry at this point about that.
2	DR. PI-SUNYER: I think, again, we
3	should talk about it after
4	DR. NELSON: Yes.
5	CHAIR VAN HORN: Yes.
6	DR. NELSON: But if you do this,
7	then there is a NEL question that is around
8	behaviors related to nutrient adequacy versus
9	around energy balance. So it is a NEL
10	question.
11	CHAIR VAN HORN: Right.
12	DR. NELSON: So I think that I'm
12 13	DR. NELSON: So I think that I'm not sure and I mean I agree with you, Xav,
13	not sure and I mean I agree with you, Xav,
13 14	not sure and I mean I agree with you, Xav, but I think that I want to address and,
13 14 15	not sure and I mean I agree with you, Xav, but I think that I want to address and, actually, this isn't my question, and probably
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13 14 15 16 17 18	not sure and I mean I agree with you, Xav, but I think that I want to address and, actually, this isn't my question, and probably we should reconsider that in Nutrient Adequacy. But it is just that duplication of
13 14 15 16 17 18	not sure and I mean I agree with you, Xav, but I think that I want to address and, actually, this isn't my question, and probably we should reconsider that in Nutrient Adequacy. But it is just that duplication of NEL effort with a different dependent variable

1	should be on but yes?
2	CHAIR VAN HORN: I think that the
3	point right now is just let's get it out on
4	the table.
5	DR. NELSON: Yes.
6	CHAIR VAN HORN: As far as
7	duplication of effort, we can look to Joan
8	Lyon and her team
9	DR. NELSON: Okay, great.
10	CHAIR VAN HORN: in terms of
11	assisting with that.
12	DR. NELSON: Okay.
13	CHAIR VAN HORN: Because they
14	won't duplicate effort.
15	DR. NELSON: That's great. Great.
16	CHAIR VAN HORN: It all boils down
17	to them.
18	DR. NELSON: Great.
19	CHAIR VAN HORN: So let's let
20	Shelly oh, Tom, go ahead.
21	DR. PEARSON: Maybe just as a
22	counterpoint, though, in kind of a

1	representative democracy here, one of the
2	questions that I thought for this Nutrient
3	Adequacy group, if we are going to have the
4	attention to the obesity epidemic here, the
5	question is maintenance of nutritional
6	adequacy in a setting in which there will be
7	downsizing of intakes.
8	DR. NELSON: Right.
9	DR. PEARSON: I would like to see
10	that somewhere here
11	DR. NELSON: Absolutely.
12	DR. PEARSON: because for us to
13	fix one problem and gain six others is
14	DR. NELSON: No, no, no.
15	Absolutely, yes.
16	CHAIR VAN HORN: I think we are
17	all saying the same thing.
18	Sorry, Cheryl. One second.
19	Also, I have been asked to make
20	sure everybody identifies themselves when you
21	speak because the transcriptionist is having
22	trouble identifying our voices.

But the point I think that has 1 been made, which I think is the essential 2 3 thing, is we are still talking about, what is the minimum essential intake needed to meet 4 the nutrients that we need? 5 Then the energy balance question 6 7 kind of gets overlaid on top of that, I think. That when we start talking about is 8 9 discretionary calories and all of that. think right now let's let 10 So I 11 Shelly and her group get the nutrient adequacy 12 issues on the table, and then I think we can talk about how to make sure we are balancing 13 it, once we get to the second presentation. 14 15 Does that seem right? Cheryl? 16 DR. ACHTERBERG: The only word I wanted to interject here is integration. 17 is not so much, in my mind, the overlap. 18 19 There is an overlap, but what is key here is 20 the integration of those two pieces. So if that is what we keep in mind, it will work. 21 22 DR. NICKOLS-RICHARDSON: Okay.

1	Just to clarify, Mim is part of this group.
2	DR. NELSON: I am part of this
3	group, yes.
4	DR. NICKOLS-RICHARDSON: So we
5	have had really, really good conversations
6	centering around this. Again, it is putting
7	the pieces together and making it all work.
8	So part of what we saw yesterday,
9	and the question was, can we meet nutrient
LO	needs, given different calorie or energy
11	intake levels, and the answer is yes. So I
12	think we are addressing that, and we will make
13	sure we look at it from that standpoint.
L4	This is just an example of a PICO
15	format, that if we go down this pathway and
L6	start looking at some of these subcomponents,
L7	this was just one related to eating
18	competency.
19	Again, I didn't try to bring the
20	whole exhaustive list of potentially PICO
21	questions, because there are many from this
22	subcommittee, but just some examples here.

One of the prior research 1 questions in 2005 is: are special nutrient 2 3 recommendations needed for certain groups? think that some of the recommendations here 4 may change. We plan to conduct some updated 5 literature reviews. The questions, again, 6 7 will center around what have heard we yesterday about our shortfall information. 8 9 There were some previous topics: women and iron, individuals over the age of 50 10 11 and vitamin B12, that I don't know that we 12 quite heard the data on those particular topics, but we can dig into the database and 13 the information and see if those need to be 14 15 addressed again or not. 16 So, just as an example, this is 17 looking at the subquestion of dietary iron 18 intake in women and adolescent females. If we 19 need to address this question again, we will,

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recommendations won't change based on that.

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Part of this question is, what are

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some of the newer areas? So this is a new 1 2 research question. 3 Specific to folate, is folic acid in the U.S. post-fortification era 4 related to any healthy or unhealthy outcomes? 5 This has actually been looked at with NEL. 6 7 there been search-and-sort plan has а conducted. So this particular question is 8 9 already moving down its pathway. So this is looking specifically 10 11 at, across the lifespan, what are some of the 12 health implications or health outcomes related to need for folate during different stages of 13 the lifespan, but then what is happening with 14 15 the higher folate intakes due to fortification? 16 17 Mim, I am going to turn this over to you to see if you have anything else to add 18 19 to that. 20 DR. NELSON: So this is Mim. 21 have been refining the Yes, we 22 search-and-sort framework for this. I think

at, what have the benefits been in terms of health and what have been, if any, some of the negative health outcomes? So we are looking at the full spectrum. So we are moving along with it.

DR. NICKOLS-RICHARDSON: And this is Shelly again.

Vitamin D is another nutrient that we really want to spend some time with. I do want to acknowledge that the Institute of Medicine has established a panel to review vitamin D and calcium. So we will use any public records, public information, that come from that group and use our own set of resources related to NEL and questions that we can ask.

But the Committee has decided that we will really sort of slow this question down to allow the IOM time to do their work. Then, whatever public information that we can take from the work of that panel, we will be able

to use and will sort of be doing this in sort 1 of a parallel fashion. But, again, this will 2 3 be sort of one of the last pieces that probably qets dropped into the 4 Adequacy subcommittee, just because of the 5 timing of the way things are. That's fine. 6 7 Any other comments, questions? Mim? 8 9 DR. NELSON: At some point -- I don't think today -- but we will have to 10 11 discuss how we are going to deal with vitamin 12 D because either we shouldn't deal with it at all, because of IOM, or we need to actually 13 ask the health question around vitamin D 14 intakes and blood levels. 15 But I think it may be a longer 16 17 question and we should sort of slow it down 18 and ask it in the summertime. 19 CHAIR VAN HORN: I will jump in 20 and just add about the food issues, you know, sources of vitamin D in the diet, which is, I 21

think, definitely something that people are

going to be interested in. Because regardless 1 of what the IOM comes up with, the focus will 2 3 be on, where do I find vitamin D in the diet? So emphasizing that, I think, is important. 4 Could I make a DR. APPEL: 5 This is Larry Appel. 6 comment? 7 I thought a little bit about this. If the IOM does recommend a higher intake, I 8 9 quess there are at least three ways. sunlight, increased food, 10 exposure to 11 supplements. 12 I quess in the modeling that has been done, we have always assumed that we got 13 the nutrients through foods, but it is quite 14 possible that, if they decide to go up, that 15 the recommendation would be, well, we really 16 17 can't do it with our current food supply. We've got to either fortify or ask people to 18 19 do supplements or ask people to spend more 20 time outside. So it might be that, even if they 21 22 go up, we are still not going to really change

food-based recommendations because the 1 food supply at this point doesn't really lend 2 3 itself to being the vehicle for increasing. DR. NELSON: This is Mim. 4 But there is precedent in the 2005 5 around some micronutrients and potentially 6 7 needing to supplement them. I mean, for folate and some of the B vitamins, they talk 8 9 about that. So there is a precedent for that. I agree, I don't know that we are 10 11 going to be able to get a lot more out of our 12 food supply for vitamin D, but, anyway, it is a complicated issue. It is one I don't think 13 we should talk about today. 14 15 The only problem I will say is 16 that the IOM recommendations are going to come out after we finish. So that is a little bit 17 of the tricky piece. 18 19 DR. NICKOLS-RICHARDSON: Okav. 20 Then we move into a new research question for This is, what pattern of dietary 21 our group. 22 protein intake is associated with achieving

recommended nutrient intakes?

So, again, the plan is review of the literature, and then being able to model the protein sources, looking at plant -- and animal-based sources, as well as percentage of total energy within. What has been given or established as the adequate macronutrient distribution range for children and adults?

I don't think we have anything more specific than that for this particular question.

Joanne, did you want to add anything here?

DR. SLAVIN: I think this is one that overlaps with our Committee. So it is a good example of -- with the Carbohydrate and Protein Committee, and it is good to be on the subcommittee. So we will have the knowledge of not duplicating effort.

CHAIR VAN HORN: Once again, just to throw in, to remind us of a discussion that took place yesterday, I think that, again, the

vegetable protein sources, which kind of cut 1 across both groups, need additional attention 2 3 in terms of identifying it for the public, so that they understand where those sources come 4 from. 5 DR. PI-SUNYER: This is Xavier. 6 7 It seems to me that we shouldn't put aside the vitamin D thing. If truly the 8 9 timeline is that IOM isn't going to come out with their report until after we write our 10 11 report, then I think we need to deal with it, 12 and deal with it right now. You know, begin to sort of figure out how we are going to do 13 it. 14 DR. NELSON: Well, this is Mim. 15 16 Xav, we plan to because I don't 17 think -- we are already sort of late because 18 2005 didn't really address the vitamin D 19 issue. So we are already sort of a little 20 behind. I think that the issue is that 21 22 there will be, actually, some public meetings with the IOM, that we will benefit from their We have plenty to do right now. search. So think that my plan, unless I am told otherwise, is that we need to address it, and we need to address it responsibly as as possible, but we can gain some information and quidance from some of the work that the IOM Committee is doing. We have a lot of work to do right now. So I think the plan is to sort of start addressing this further in the summer and the fall.

DR. APPEL: This is Larry.

Maybe we could -- I am not sure this is the appropriate approach, but you could take the tact that we are not going to be setting whatever that level is.

DR. NELSON: That's right.

DR. APPEL: Okay. But you could phrase a question like, if the level is increased, what are the possible food-based strategies that would accomplish this? Do you need to fortify foods or not? Do you need to

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use supplements or not? Or you could say it 1 not amenable to either, or that it's 2. 3 physical activity. But that might be an end around 4 this, so that we are posed -- that it is not 5 an irrelevant report at the end. 6 DR. NELSON: But, Larry, I think 7 that is the second question. I think if we do 8 9 it responsibly, the way I understand the work that we should be doing, first, is there a 10 11 health benefit? Is there any evidence that 12 higher than recommended levels have a health benefit? I think we have to ask. 13 I don't know that we have to 14 15 actually -- there may be a way -- I have to look at what the evidence is going to say, but 16 think you have to look at the health 17 benefits first. Then you can ask, how would 18 19 we actually get that amount? 20 DR. APPEL: Larry again. We might, though, at risk of being 21 22 at odds though, if we came to the conclusion,

let's say, that we think there is a benefit on 1 X and then it is judged to be equivocal by the 2 other Committee, we might have a little bit of 3 mud on our face. 4 That is why I am thinking that we 5 should -- I think there, obviously, 6 7 signal out there that people are trying to interpret, but whether we can come down hard 8 9 and say, yes, there should definitely be an increase, I don't think we are going to be in 10 11 that position because that is the charge of 12 the IOM Committee. Our role I think could be to more 13 say, if they do this, well, then this is how 14 you would do it. It is probably a mixture of 15 both, but --16 17 DR. NELSON: Yes. 18 DR. APPEL: -- we could really not 19 come down very hard on whether there is a 20 benefit or not. This is Eric. 21 DR. RIMM: 22 I think that, obviously, they are

putting the panel together because they think the last guideline that the IOM set for DRIs is too low. So it is obvious that they are thinking of raising it.

When you write a grant, you do power calculations, and you say, if I have this many, this many, or this many, this is my power at this level, this level, and this level. So there's no reason to say that we can't present a few different levels in where think the evidence suggests there's we benefit. That may point the IOM -- we are all going to be reviewing the same data. So it is unlikely to be that different.

DR. NELSON: This is Mim.

I so agree that I think there's a way to sort of ask the health question and not necessarily answer it with it's got to be a thousand IUs.

I think there is evidence just the way you spoke, and then I think we can address more than that here's how we would do it. But

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I don't think we can just say, if -- you know, 1 I think you've got to ask the first question 2. 3 first, and then you can answer the second one. I think we can do it in a way where we are not 4 going to be specific to a number. 5 CHAIR VAN HORN: IOM's meeting is 6 7 in July. We had a conference call with the Chair of the IOM Committee. We were told 8 9 pretty specifically that we wouldn't be given any advance notice or anything like that. 10 We 11 will hear when everyone else hears. 12 So we have to, I agree, continue working and doing the best we can with what we 13 have, but knowing that in July at least there 14 will be additional attention paid, and we can 15 maybe put our finger on the pulse of 16 17 direction that things are going, knowing that 18 we have until November before this report is 19 due. 20 There was somebody else here that -- oh, Naomi, go ahead. 21 22 DR. FUKAGAWA: This is Naomi.

I just wanted to sort of agree with Larry from the standpoint that, if we both ask, if both groups ask similar questions, but depending on what literature we get available to us, we may come down with slightly different interpretations of what the health effects are.

So I think, even though that is an important starting point, we do still need to perhaps focus ourselves on whether or not our present approaches for dietary patterns, intake, food supply, et cetera, could meet --well, we know we are not meeting what is recommended now. So what can we do to optimize our ability to meet needs, if they do change, if we come down and say we change, rather than potentially interpreting data in a different manner.

DR. NELSON: The only thing I would say is, if we were to ask the question -- this is Mim. I agree we have to spend most of our time on how do we get people to get

more vitamin D in their diet, or however.

But if the data is so diverse that two committees would look at the data and come up with completely different -- I mean we are not even coming up with numbers. If the data is so bad, then I don't think that anything is going to change.

I just think the data is pretty solid. I don't want to come up with certain numbers, but I think there is a way to look at -- it is probably going to be increased, is my guess. But we need to look at the data as well and be responsible. But we have to be careful about not stepping on their toes.

DR. APPEL: I guess I would agree and slightly disagree. I think that they could reach the conclusion that the evidence based on observational studies and a few trials is really quite interesting and points us in the direction. But, you know, we could actually do the definitive clinical trial on this, and rather than setting a

1	recommendation you know, some of our
2	recommendations we can't test in formal
3	clinical trials with hard outcomes. You could
4	do that with vitamin D with the right study.
5	So we might reach the same
6	conclusion, that the data is really pointing
7	in this direction, but they could say, you
8	know, we still think that we have this
9	opportunity to actually formally test it.
10	Then we might be saying, yes, go ahead and
11	increase the amount, where they are saying
12	don't increase the amount until the trial is
13	done. So that is a similar I guess we
14	reach the same conclusion about the evidence,
15	but have a different next step.
16	DR. NICKOLS-RICHARDSON: Okay,
17	thank you for the discussion. We will take
18	all those pieces of information, and we are
19	going to sit on all of that, for a while
20	anyway.
21	(Laughter.)
22	DR. NELSON: Shelly, I have a

Are we in discussion phase with 1 question. this right now for a couple of minutes? 2 Or 3 are you moving on? Go ahead. 4 DR. NICKOLS-RICHARDSON: All5 right, this is Shelly again. 6 7 The last two questions that have really looking 8 at nutrient are 9 composition of foods and bioavailability. a couple of new questions, the first of which 10 11 is: has the nutrient composition of foods 12 significantly changed since 2005 in a manner that impacts that nutrient adequacy? 13 So here is where we would look at 14 15 the nutrient composition database and using information to help 16 **ARS** us examine this 17 question. 18 second related question is The then: 19 is there any evidence that nutrient 20 bioavailability has significantly changed due to alterations in the nutrient matrix of 21

So including things such as food

foods?

1	fortification, functional foods, and what has
2	that done to nutrients within the food supply.
3	So, again, going to the nutrient composition
4	database to the extent that this information
5	available.
6	Just looking at the overall
7	picture of where our questions are, the broad
8	context of those, those are listed here.
9	Now I think we are in a discussion
10	phase.
11	DR. NELSON: This is Mim.
12	I have a question about sort of
13	the approach to our work. This Committee, in
14	particular, has so many different nutrients in
15	a sense that are under our umbrella.
16	Just take calcium, for example.
17	My sense of the literature is that not a lot
18	has changed. There's new studies, but there's
19	probably no reason that things are going to
20	change a lot. So that is just an example of
21	one nutrient in a sense.
22	Should we be really focusing

and I sort of look to the chairs and Shelly 1 -- on the questions which are likely to change 2 3 or new questions that haven't been addressed before? 4 I am just concerned about the sort 5 of bolus, if you will -- no pun intended -- of 6 7 work that we have to do. I wonder if there is an approach, a triage, to some of the older 8 9 questions, and we just sort of update the literature, if you will, as opposed to full-on 10 11 searches. 12 In a sense, Larry, you did that with some of your --13 DR. APPEL: Yes. This is Larry. 14 15 I agree. I mean I am listening to your Committee, and I go, well, you guys have 16 full-time jobs for five years if you are going 17 to do searches on each one of these. 18 19 I think you have to A, decide 20 which ones where the evidence is not -- based on your judgment and others, you don't really 21 22 need to do too much, and then focus like a

laser on probably a subset of yours. 1 Because I can't believe you are going to be able to do 2 3 all of those with effectively a meta-analysis or PICO search and review. 4 The other thing is that I am not 5 even sure that all those fit in the framework 6 7 of that basic search strategy. Some of them are just dealing with, is there a problem? 8 9 it is more of like, what is the evidence of a prevalence of a problem or prior problems? 10 Right. 11 DR. NELSON: 12 DR. APPEL: So I think your Committee is destined to overdrive unless we 13 figure out --14 Well, another 15 DR. NELSON: 16 question -- I agree. Thanks. 17 But another question is, some of 18 the questions we have I actually think are 19 ones where it is application, like flexibility 20 of the diet. If we know we need to have this many nutrients or this food pattern, you can 21

sit down with a good dietitian, or I mean most

1	of us could do it as well, and figure out
2	what's the range of patterns of eating where
3	you can get these nutrients, as opposed to
4	doing necessarily a focused it is more of
5	the sort of application of the finding of what
6	we need for the nutrients.
7	So like flexibility, I question
8	that because I think it is about sitting down
9	and really figuring out what is the range of
10	the way that you can get these nutrients.
11	DR. PI-SUNYER: Well, this is
12	Xavier.
13	I think one of the problems last
14	time was we gave guidelines, but we talked
15	very little about implementation of the
16	guidelines. In a way, what you are talking
17	about here is implementation of the
18	guidelines.
19	DR. NELSON: Yes. Yes.
20	DR. PI-SUNYER: You know, what
21	kind of patterns are going to work and what
22	kind of flexibility you can use. So I am very

much in favor of that.

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CHAIR VAN HORN: I would like to just interject something right here. That is that I was incredibly impressed, as I think we all were, with the three presentations we heard yesterday that were right in our face as far as what is America eating.

Now impressive as those data were, and recognizing this is in the era of the quidelines, and the data that we were hearing about was from not even the 2005 era, because those data are in the 2001-2002 NHANES dataset, which I might add as a side, I think this Committee would be remiss if we didn't urge and encourage more attention being paid to more current analysis of the data. when we have a Committee meeting of this sort, least be reviewing the that we can at situation of the American diet for the era that we are about to make recommendations for.

I mean it does seem that in this day and age, with electronics being what it

is, that we should have a little bit more rapid analysis available to us as we go forward. I think our Committee might encourage USDA and DHHS to do something about that.

But the point I want to make, it relates very much to what Xav said and to what this discussion is all about. That is, as we try to refine and focus on specific nutrients, it would seem to me that the ones that are especially inadequate already, and we saw very plainly calcium, potassium, folate, fiber, you know, there are certain nutrients that we already know are problematic that the country is not eating.

So the emphasis, it would seem to me, to do justice to the work, as Xav is saying, is to take advantage now of not only the well-known literature, update that, but also come up with ways to make sure that the sources are purely available and identifiable and recognizable in amounts that are required,

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1	and things of that nature, to make it more
2	practical, and also allow us to focus in on
3	those nutrients that we know are already a
4	problem.
5	Rafael?
6	DR. PEREZ-ESCAMILLA: This is
7	Rafael.
8	Linda, a practical question that I
9	have, can we request a specific analysis from
10	the data that was presented yesterday, if we
11	wanted to look at a subgroup?
12	CHAIR VAN HORN: I was told we
13	could. As you know, my never-ending theme on
14	this Committee will be obesity, obesity,
15	obesity, and what do we need to help the
16	American public do to change this problem.
17	So the analyses that we saw
18	yesterday were not stratified by BMI. I
19	requested to see whether or not that might be
20	possible.
21	It would seem to me that, once
22	again, not only understanding what are the

problems with those who are obese, but also 1 what are the success stories going on with 2 3 those who are not obese, trying to learn from our own database how those individuals are 4 eating, what kinds of dietary patterns are 5 they following, et cetera, should be possible. 6 7 again, Ι understand it So, possible, if the resources are made available. 8 9 I don't know if we can do anything about trying to encourage that. But additional 10 11 analyses to allow us to go forward, so that we 12 can better wrap our arms around what is the problem with our obesity issue, would seem 13 like a perfectly logical thing for 14 15 Committee to request. Now I don't know if Rob or Carol 16 anybody would want to say, yes, it's 17 possible, no, it's not. You know, give us 18 19 some update on that. 20 DR. POST: In my opinion, we can at that and look at 21 certainly work the

resources we have right now and help within

1	the timeframe for this Committee's purpose.
2	CHAIR VAN HORN: Good.
3	Cheryl?
4	DR. ACHTERBERG: Thank you. I
5	want to reinforce everything you said there,
6	Linda, but also return for a moment to some of
7	the previous discussion.
8	Given the scope of what this
9	subcommittee is dealing with, it is perhaps to
10	just ask the group in whole to wait for the
11	subsequent subcommittee discussions, but
12	consider that we might want to restructure
13	things a little bit. There may be a different
14	way to formulate our subcommittees or align
15	people in order to more effectively address
16	the questions.
17	So if we can all agree to sort of
18	put it on hold and be flexible with it, and
19	work it out, rather than bog down trying to
20	figure it out as we walk through each piece.
21	DR. PEARSON: This is Tom.
22	Subsequent to what Cheryl said,

and particularly to what Xavier said, I think 1 the research questions on environment 2 3 individual behaviors are essentially observational components of an intervention. 4 One would wonder, pursuant to the 5 development of another 6 area, as Ι 7 imagine it, as we go through our working groups, that these will come up in different 8 9 forms, but they are going to come up over and over again, as they did with the public 10 11 comments yesterday. 12 So this is maybe an area where you could put all of those. Not only what 13 environments and behaviors cause this, but 14 15 what is the evidence you can change those environments and change those behaviors, and 16 if you do so, does it make a difference? 17 DR. NELSON: Well, this is Mim. 18 19 Ι think Ι may have been 20 misinterpreted about not dealing with the flexibility. I think that is where we have to 21

deal with most of our effort.

I quess what I am trying to say is 1 the question of, do we need more calcium, I 2 3 mean just for an example, I don't think that is nearly as interesting as, how do we figure 4 out how to get people to eat more? 5 But the reality is that we know 6 7 where calcium is in the food groups. sort of come up with that, but it is around 8 9 the behaviors, the flexibility, and the diet. It is the interpretation and looking at the 10 11 literature on what the research is. 12 voice my complete sort of support to Cheryl. I think at some point 13 dietary patterns, flexibility, behavior, and 14 all 15 the environment cuts across the committees, and we may, hopefully, consider 16 about, again -- I know I brought it up last 17 time about having a subcommittee that sort of 18 19 deals collectively with that, so we don't have 20 a lot of duplication. This may be a little 21 DR. RIMM:

off-topic, and I am not an expert in this

	area, but I know that somewhere between live
2	and 15 percent of the country reports being
3	hungry or at risk for hunger, which obviously
4	leads to various forms of inadequacy.
5	I think if our guidelines help
6	maybe down the line impact Food Stamp
7	Programs, that it might be something in this
8	area where we could address. I was trying to
9	figure out where that would fall in, but there
10	is clearly a large percent of the population
11	which is overnourished but underfed, such that
12	actually there is a lot of obesity in the
13	hungry or at-risk-for-hungry population.
14	So it may be another area that, if
15	we are setting guidelines and the guidelines
16	get implemented what?
17	CHAIR VAN HORN: It is the other
18	way around. They are overfed
19	DR. RIMM: They are overfed and
20	undernourished. Thank you. Strike that from
21	the record.
22	(Laughter.)

1	I can't believe Tom Pearson said
2	that the wrong way.
3	(Laughter.)
4	Thank you.
5	But I think it is something that
6	would be nice if it could at least be
7	commented on, and potentially if it does lead
8	to changes in policy, that would be great, if
9	you took it up somewhere in your subcommittee.
LO	Thanks.
11	DR. NICKOLS-RICHARDSON: And I
12	think we can add food and security with and
13	without hunger certainly easily to that.
L4	DR. PEREZ-ESCAMILLA: Can I make a
15	comment?
16	Just for the record, the Food
L7	Stamp Program name has changed. It is now
18	SNAP, with the word nutrition very clearly in
19	it, Supplemental Nutrition Assistance Program.
20	The Food Stamp Program is floating
21	around the idea of a healthy incentive program
22	to give a discount to Food Stamp recipients if

they purchase, for example, fruits and vegetables with those Food Stamps. That would fit very nicely within, for example, the Nutrient Adequacy subcommittee.

So I think we also want to learn more about things that are already happening in government because very interesting initiatives are on the table right now.

Of the benefits of being an editor of a journal is I get a chance to have a sneak peak on what's coming. There is a paper coming out, actually, that will be addressing the fact that, surprisingly actually, in the low-income population, I think it was specifically in the Hispanic population, there was concerns about food security.

The issue that there was was adequate intake of the meat group, but inadequate intake of the fruits and So it is sort of an upside-down vegetables. issue compared to what it was maybe 20 or 30

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years ago, where protein and iron and issues 1 of that sort were the concern. 2 It is, at this 3 point, the other way around. It is the fruits and vegetables that seem to be inadequate more 4 than anything. 5 DR. NICKOLS-RICHARDSON: I have to 6 7 say, from a Chair perspective, this has been very helpful for this discussion to have taken 8 9 place because I think it does give us the allowance, then, that we can break the mold on 10 11 this, and that nutrient adequacy does not have 12 to be looked at or viewed at in the way that it has been in the past. 13 We've got definitely some new 14 15 topics and new ways of looking at the 16 questions than perhaps have been done previously. 17 18 So thanks for this. 19 CHAIR VAN HORN: Yes, this was an 20 excellent discussion. As you can see, we have a lot of overarching comments. 21 22 Larry?

DR. APPEL: Yes, I just had one 1 sort of actually two-part question about the 2 3 shortfall nutrients. I'm sorry if this goes 4 on. But it seems to me that some of 5 the shortfall nutrients, there really is not 6 7 and has not been a clinical or public health consequence. 8 9 A second part of that question -that is a comment, and I think vitamin E is 10 11 the classic one. I sat next to Xav and I go, 12 "Have you ever run into a case of hemolysis clinically that is related to vitamin E 13 deficiency?" 14 15 is not like scurvy or some public health problem, and yet we come out in 16 this report with that 90 percent of the 17 population isn't getting enough because they 18 19 otherwise would have hemolysis. That is just 20 not the case. So I am wondering if the approach 21 22 to that shortfall nutrients, like is there

1	now, or has there been, a public health issue
2	related to a deficiency of that nutrient? If
3	you agree to that approach, then it is not
4	really a PICO format to the question. It is
5	really, is there actually some evidence? I am
6	not even sure how the format is. It might be
7	a prevalence question: currently, or in the
8	past, has the condition that you are trying to
9	prevent been a problem?
10	Because I looked at him and I go,
11	"This really is not the kind of search I would
12	do for this question."
13	CHAIR VAN HORN: Yes, that is a
14	very good point. In fact, as we know, a lot
15	of the supplement trials have come up
16	absolutely negative, including vitamin E. So
17	it is an interesting question of inadequacy
18	may or may not be a public health problem,
19	depending on the nature of that particular
20	nutrient. That is a very good point.
21	Yes?
22	DR. FUKAGAWA: I would like to

make the point, however, we are speaking here about specific nutrients. Really, it is the entire diet. So you can supplement or have an excess or a deficiency in one particular nutrient, but not necessarily see the clinical manifestation or a public health issue that comes through.

So how to deal with that? And maybe the whole issue is, as Joanne has brought up, the importance of the matrix, the food matrix of what we are consuming.

So maybe we could ask the broader question, are there clinical nutritional issues that we have become aware of in the public health sphere? Then maybe narrow down to see whether or not it might be a specific nutrient and contribute it to it or something, like sodium and hypertension.

DR. APPEL: Yes, but it starts with, is there a clinical or public health problem currently or in the past related to either a nutrient or food group shortfall?

I am not as familiar with all the nutrients and how they are decided, but I can tell you for vitamin E, when I looked into it, it really did not make much sense.

DR. SLAVIN: This is Joanne here.

Being on this Committee, our job is to make sure that any recommendation we make, that nutrients are delivered. So if we exclude a whole food group, even vitamin E, to put together a diet that doesn't deliver it would not fit. So even though we could argue about a lot of nutrients, that there are no deficiency diseases, there's no clinical outcomes, I don't think we can go there. That's not where our head should be, because these are accepted. These are nutrients. We have standards for those.

So I think our recommendations have to deliver -- you know, calcium, vitamin D, we need to think about how food patterns would deliver those nutrients. That is why our Committee has a lot on its plate, because

there are a lot of nutrients.

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CHAIR VAN HORN: Yes, absolutely. We all know the sources of vitamin E are primarily vegetable oils, which we would want to advocate anyway. So I think it is not a matter of not paying attention to that. just, in terms of the Committee's time, I don't think spending time researching something like vitamin E, even though it is a nutrient that is clearly not being met in terms of the data that we saw yesterday, I don't think there is much in the literature other than the supplement studies that I have mentioned earlier, that relate to having any with benefit association in terms of cardiovascular disease, or whatever the outcome was.

So trying to do more on that nutrient when there are others in this group that might rank higher in terms of their need and necessity for update, that is, I think, the only thing that we are trying to point

1	out. It is trying to prioritize, frankly.
2	DR. SLAVIN: This is Joanne again.
3	I know when our Committee has met,
4	too, we have talked about that 2005 is
5	actually really helpful because the DRIs were
6	already in place, and there was a lot of
7	background that was done. So there's a lot of
8	building that can be there wasn't a big
9	nutrient shift, a guideline that happened in
10	between here.
11	CHAIR VAN HORN: Okay. I think we
12	are going to take advantage of our energy and
13	enthusiasm here and turn the floor over to
14	Xavier and his group. We will do one more
15	session, and then we will take a break. Okay?
16	DR. PI-SUNYER: Okay. So this is
17	a report from the Energy Balance subcommittee.
18	The members are myself, Drs.
19	Nelson, Perez-Escamilla, Slavin, Williams, Van
20	Horn, and our staff support is Eve Essery.
21	I want to first go over the 2005
22	research questions, which is what we did in

our first teleconference. 1 There were really five questions 2 3 that we addressed in the energy balance section of the report. 4 The first two dealt with physical 5 activity. We will be hearing from Mim Nelson 6 7 about that shortly, about what we plan to do about that. 8 9 The third question was about proportions of fat and carbohydrate. 10 In the 11 original, it said fat and carbohydrate to 12 maintain BMI and to achieve long-term weight We considered that was a high-priority 13 question that needed to be updated with 14 15 looking at the literature. 16 The fourth question was the 17 relationship between consumption of energy-18 dense food on BMI. We also considered that 19 was a high priority. 20 The fifth was the relationship between portion size and energy intake. 21

folded that into another question, and I will

come back to that.

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The first research question that requires new assessment then is macronutrient distribution. As I said, here we are looking at what might be the best proportion in terms of maintaining BMI and also in trying to achieve long-term weight loss.

The second question is the food energy density. Dr. Rafael Perez-Escamilla is taking primary responsibility initially for this. There is a series of questions which he will go over with you when he gives his report.

We have a couple of new research questions that we felt were important that we should deal with that were not dealt with in the 2005 report.

The first deals with behavior.

The two questions that we brought up for discussion were, what behaviors related to food intake most contribute to maintaining healthy weight, and what behaviors related to

food intake most contribute to unhealthy body 1 We thought that was a high-priority 2 weight? 3 question which had not been looked at before. The other one had to do with the 4 We have already spoken about 5 environment. Again, Dr. Nelson will speak about 6 Again, we thought that was a high-7 priority item. 8 9 A new research question also that we thought was important for us to deal with 10 11 dealt with childhood obesity. That is, what 12 is role of dietary intake in the maintenance of energy balance and prevention 13 of obesity in childhood? We thought that was 14 very high priority. Dr. Williams will report 15 on that. 16 I will start talking a bit 17 about macronutrition proportion, then we will 18 19 move on to the other questions that we have 20 considered high priority. Are there any questions so 21

about the 2005?

(No response.)

Okay. So the 2005 research question talked about dietary fat versus dietary carbohydrate. What we decided to do was to add protein to that, with the thought that there has been over the last five years quite a bit of data relating to high-protein diets and high-protein protocols. So we should include that as well as dietary fat and carbohydrate.

So what we need to do here is, if you look at it in PICO format, we want to look at the population both of adults and children with regard to this question. The exposure is high or low fat, high or low carbohydrate, high or normal protein. We wouldn't want to look at low protein.

The comparators were the other -essentially the same as the exposure, except
also there's a comparator which is what you
might call a, quote, "normal standard diet."

The outcome here which we would be

looking for to judge this would be measures of 1 fatness, measures of central obesity, weight 2 3 gain and weight loss, and I guess you could add weight maintenance as a final outcome. 4 The plan, then, would be to review 5 the literature from 2004 to present. 6 7 was a very extensive review last time of the previous literature, so that I don't think we 8 9 need to go back further than 2004. Then the Committee would need to 10 11 review the results and revise the 2005 report 12 as required by whatever we come up with over the last five years. 13 That is the macronutrient part of 14 15 the report. If anybody has any questions on 16 that or comments -- or do you want us to go through all of them and then go back, Linda? 17 18 CHAIR VAN HORN: I think if there 19 are any burning questions, you could raise 20 those, but I think you can go through the report and then we can discuss. 21

DR. PI-SUNYER: Okay.

22

Then the

1 one has to do with energy density. 2 Rafael is going to report on that. 3 DR. PEREZ-ESCAMILLA: As Xavier just mentioned, the 2005 Dietary Guidelines 4 Advisory Committee chose to concentrate on 5 this question as stated in the slide, 6 the relationship between the consumption of 7 energy-dense foods and BMI? 8 9 Based on their review of nine observational studies, the Committee concluded 10 11 -- I'm sorry, seven observational studies and 12 two randomized controlled trials Committee concluded that eating foods of low 13 energy density may be a helpful strategy to 14 15 reduce energy intake when trying to maintain 16 or lose weight. 17 Committee However, the also 18 recognized that the available data were insufficient to determine the contribution of 19 20 energy-dense foods to unhealthy weight gain 21 and obesity.

this reason, we decided to

concentrate on the following six subquestions. 1 First, to what extent is dietary 2 3 density associated with body index? 4 Secondly, can we extend this area 5 inquiry to type 2 diabetes and other 6 7 chronic diseases? And we want to see if there is enough literature out there to find out if 8 9 the relationship between energy density and and associated adverse outcomes 10 BMT is 11 modified by age group or gender. 12 Of from course, as you heard Committee, Shelly's 13 we are also very interested in identifying the actual dietary 14 intake and nutrient intake patterns associated 15 with diets of different energy densities. 16 17 So the approach that proposing to the Committee to follow is, 18 19 first, to conduct the NEL searches since 2004 20 to identify studies examining the link between dietary energy density and the outcomes of 21

interest, and then to compare the dietary

intake patterns with an emphasis on food groups, and compare the nutrient intake patterns across different levels of dietary energy density.

We propose to concentrate on both adults and children over two years of age, and also on individuals from both genders.

The primary exposure that we are concerned about are high energy density diets and primary health problems are obesity, type 2 diabetes, and if the literature provides enough data, other chronic diseases as well.

The groups to be compared with will be subgroups consuming diets with different dietary energy densities. It is important to acknowledge that there isn't a standard cutoff point for coming up with the dietary energy density category. Different studies have used different approaches, most of them tertiles, quintiles within their own dataset distributions.

Once we identify the studies,

again, we will compare the dietary intake 1 patterns for the groups on nutrients. We will 2 3 look at the body mass index categories as outcomes and type 2 diabetes and other chronic 4 disease indicators. 5 I quess the good news is that, 6 7 just in 2008, Ι read three have published in 2008 that have all of these data 8 9 in them, one in the U.K. and two from the U.S. So, hopefully, there will be enough published 10 11 since 2004 to advance this area of inquiry. 12 So, again, these are the questions that the Committee proposes to concentrate on. 13 Are there any questions? 14 15 Yes? This is Eric. 16 DR. RIMM: 17 I have two thoughts. One is, just 18 because of the work done in the sort of 19 glycemic index and the glycemic load of the 20 diet, does that fall into the rubric of energy density? Or how are you defining what you are 21

searching for when you say energy density?

1	DR. PEREZ-ESCAMILLA: Well, it is
2	literally the kilocalories per gram of food.
3	That is the way it is, has been traditionally.
4	DR. RIMM: Okay.
5	DR. PEREZ-ESCAMILLA: We find, I
6	think, the glycemic index, it is related, but
7	a different question. It is a good point that
8	we should consider.
9	DR. PI-SUNYER: Actually, Eric,
10	the Carbohydrate Committee is going to deal
11	with that.
12	DR. RIMM: Good pass, Xav.
13	(Laughter.)
14	But, related to that, when you
15	were talking about stratifying by age and
16	gender, another area where people have
17	stratified this data as well as the
18	carbohydrate data is by BMI. Since our
19	dietary guidance is going to 65 percent of the
20	people that are overweight or obese, it is
21	likely the energy density impacts people that
22	are overweight differently than it does people

1 that have BMIs less than 25 because they 2 exercise more. 3 DR. PEREZ-ESCAMILLA: Yes, that is a very good point. 4 I don't know if that is DR. RIMM: 5 possible to search for that also in your 6 7 stratifying variables. DR. PEREZ-ESCAMILLA: Will do. 8 9 Thank you. DR. NICKOLS-RICHARDSON: I have a 10 11 question. This is Shelly. 12 This be of those may one integration pieces. So when I look at the 13 slides that say, "Compare nutrient intake 14 patterns associated with diets of different 15 energy density," and then, "Which nutrient 16 17 intake patterns are associated with diets of 18 different energy densities" -the same 19 question. Can you share your thinking about 20 how that is distinguished, then, from what the Nutrient Adequacy subcommittee might look at, 21

nutrient intake patterns and meeting nutrient

requirements?

Is there something specific about energy density that is different from what you are thinking that we do with our committee? So tell me more about what your subcommittee is thinking in terms of how these are distinguished, how they might differ in our work and our efforts. Or if they are the same, that is certainly okay. Then we can talk in a different way about what we are doing.

DR. PEREZ-ESCAMILLA: Yes, I think there is definitely an overlap. As you can imagine, diets of different energy density are related also with different levels of dietary quality and nutrient densities, and so on.

But I think something that we are trying to do here, instead of predefining diets as Mediterranean or Atkins, or whatever, we are starting with the outcomes first and trying to go backwards, and then perhaps identify diets that are out there that are

close to the optimal patterns that we are 1 identifying. 2 3 So that may be а slightly different way of looking at the same question. 4 5 DR. PI-SUNYER: Okay. We are going to then move on to physical activity 6 initially, and then behavior and environment. 7 Dr. Nelson will present that piece. 8 9 DR. NELSON: Thank you, Xav. Ιt is Mim Nelson here. 10 So in the 2005 Dietary Guidelines 11 12 Report, page 83, there were two questions related to physical activity, how is physical 13 activity related to body weight and other 14 nutrition-related aspects of health? And the 15 16 second question was, how much activity is needed to avoid weight regain in 17 18 weight-reduced individuals or persons? 19 So around physical activity -- and 20 I am not going to duplicate what I spoke about at the last meeting, but with the Physical 21 22 Activity Guidelines for Americans Technical

Report, our Committee over the past year reviewed the question around the benefits of physical activity on health extensively in our large report. So I am going to be basically just reviewing and summarizing what the report had around health.

The next question, question two, the Physical Activity Guidelines Committee addressed that question. We separated it out into three parts. Not just how much physical activity is needed to avoid regain in weight-reduced persons, which is what the question was before, but we looked at three things.

How much do you need to maintain a healthy body weight? How much do you need to lose weight, if overweight or obese? And how do you avoid regain in weight-reduced persons? So we looked at that in three areas.

So, again, question number one, it confers numerous health benefits. Overall, we recommended 150 minutes per week of moderate activity or 75 minutes a week of vigorous

activity or a combination of the two and, with children, 60 minutes per day. Those are the main things.

In regard to the weight maintenance, weight loss and weight maintenance after weight loss, I will tell you that what we saw -- and this is no surprise -- is that we may need more physical activity if you don't balance energy intake with physical activity.

I will tell you that the overarching sort of amount of evidence as we interpreted it was that physical activity, while it is very important for health and it is very important for weight maintenance, as we grow older, that dietary energy intake was by far sort of the leading factor that either contributes to weight gain, is a factor in losing weight, or in maintaining weight if you have lost weight.

So, with all of the questions that we asked, there is really a big nod to diet.

So, unless we could believe we could get the population to exercise three or four hours a day, which we didn't think was terribly feasible, a couple of hours a day was probably not that feasible -- so really, they absolutely have to be joined together.

With weight loss, need more physical activity than the 150 minutes per week, but most successful when combined with energy intake reduction. In fact, there is not a lot of evidence, if you just get people exercising with no dietary intervention whatsoever, they may lose a couple of pounds, but there isn't a lot of evidence for just physical activity for weight reduction.

In terms of weight maintenance after weight loss, probably on the order of 60 minutes of moderate or 30 minutes a day of vigorous activity. Again, limiting energy intake appears to be a key for successful long-term weight control as well.

So what I plan to do is, because

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these just came out in October, what I plan to do is to basically work with the committee, but to summarize the research that was done from the Physical Activity Guidelines here.

The next main question is really around behaviors. We have had quidelines out for a long time. I think we know a lot about the benefits of certain foods, certain nutrients in health, but have we disconnect between what we know in terms of health and what actually people are doing.

In the last especially, I think, six to ten years or so, there's been a lot more work around behaviors related to food intake. So that is the way I look at it. It is not just sort of a food behavior, but the behaviors related to food intake, that it has a large effect on what people eventually eat.

So the hope is to address -- and I will tell you that it is pretty messy. It gets really messy when you look at what the sort of key terms are that you are looking at.

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But sort of the overarching 1 what behaviors related to food 2 question, 3 intake most contribute to maintaining healthy We can combine these into one, if we 4 I actually think there may be 5 but differences between the two. 6 7 The is, what behaviors other related to food intake most contribute to an 8 9 unhealthy body weight? So the approach is sort of the 10 11 dietary behaviors related to self-selected 12 actions of individuals, the where, why, and how, not necessarily the what. So the what is 13 the sort of food, and the where, why, and how 14 is more around what influences food intake. 15 Some of these are related to the 16 weight regain question as well or weight loss, 17 18 but self-monitoring, television viewing, 19 including television in the bedroom, maternal feeding practices. There's a lot more work in 20

this area around feeding practices, whether

they are restrictive, authoritative, or not.

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Breakfast consumption, meal frequency, snacking. I think snacking is a really very large area that we can look at. Family meals, food eaten away from home, late-night eating, mindful eating. I wish that Brian were here. Container sizes, food purchasing patterns, portion sizes.

But the trick here is -- and this is only a few things, I think, that have been looked at. The approach -- and NEL has been great, talking to them about this. I think that the approach is that we are going to have to do some initial searches where we then hone down on where the evidence is largest or there is the most evidence. Because there are a few papers here and there are some of these where it is not going to meet what we could actually interpret. We could interpret a paper, but there is not the body of research that we need.

So I think that the idea is to sort of hone down on what are the behaviors

that seem most related to food intake. Then
we can start to then have sort of embedded
questions to look at those behaviors and how
they relate to food intake.

So I think the plan is to really

So I think the plan is to really narrow down that key list of behaviors that are most likely to have the most evidence, and then to work with the subcommittee and the full Committee.

I will say that Chris is working with me on this as well. So that is sort of where we are right now. We have not begun the NEL search, but I am just starting to talk with them about this.

I think the tricky part with both behavior, and if we agree to move ahead with environment, it is where the research is going. It is not necessarily pretty with a nutrient and a health outcome.

We do have some RCTs in this, but we are not going to be able to rely entirely just on RCTs.

1	It is kind of the nature of where
2	nutrition is going in terms of sort of
3	ultimate intake and what people take in. So
4	this is going to be an experiment, is what I
5	will say.
6	I think the tricky part will be to
7	try to do it in a deliberate way where we
8	start and then we narrow down the factors.
9	If you want, we can discuss this
10	right now or we can move on to the next
11	question, which gets even more messy.
12	DR. ACHTERBERG: Can I do a point
13	of clarification?
14	DR. NELSON: Yes. Sorry. Yes.
15	DR. ACHTERBERG: Looking at your
16	approach, Mim, with your dietary behaviors,
17	have you considered those behaviors that are
18	predictive of food intake and those behaviors
19	that actually influence food intake, and maybe
20	sort those separately?
21	DR. NELSON: I think we will have
22	to sort them, yes.

1	DR. ACHTERBERG: Yes, because the
2	TV viewing is quite different than snacking.
3	DR. NELSON: That's right. I
4	think that the way I have couched it is
5	related to food intake, but I think we
6	probably have to duly noted.
7	Larry, you are looking at me like
8	I have three heads.
9	(Laughter.)
10	DR. APPEL: Four.
11	DR. NELSON: Okay, four.
12	DR. APPEL: Yes, this might be an
13	overarching question, but are you thinking of
14	your outcome variable in this being energy or
15	weight? Since the last Committee in 2005,
16	they really focused more on weight as sort of
17	the surrogate outcome that we are going to use
18	for decisionmaking.
19	I have been thinking about whether
20	that was a good decision.
21	(Noise interference.)
22	DR. APPEL: Somebody's trying to

1	block me.
2	(Noise interference.)
3	DR. NELSON: Is there a cell phone
4	nearby?
5	DR. APPEL: Quick question. Are
6	you thinking that you could use calorie intake
7	as your outcome variable, not just weight?
8	Because I think that it is a more proximal
9	outcome variable.
10	DR. PI-SUNYER: Calorie intake
11	would be very difficult to do. Weight is much
12	easier. I mean, you know, who knows calorie
13	intake?
14	DR. NELSON: Linda, do you have a
15	comment?
16	CHAIR VAN HORN: Well, I think
17	calories, it is all about how the data were
18	assessed. If you are using an FFQ, you can't
19	rely on those data. It is only 24-hour
20	recalls that will allow you to look at
21	individual caloric intake.
22	And weight is an objective marker,

whereas calorie intake is always going to be, as we said yesterday, underreported in the heaviest people. So that creates some problems, too.

But I do think that the discussion going back and forth here clearly has got to be focused on the weight problem and looking at behaviors that contribute to increased weight.

I am just real mindful of the cardio data showing that, you know, for people who eat out at fast food restaurants more than once a week, there's a direct relationship to BMI.

So those kind of behavioral issues in terms of people wanting to look at what is it that is contributing to my overweight, well, if you are eating in fast food restaurants more than once a week, that could be one behavior that is doing it. What you are eating when you are in there is a whole other topic.

1	DR. NELSON: Right.
2	CHAIR VAN HORN: We all know there
3	are ways you can get out of a fast food
4	restaurant better than others.
5	DR. NELSON: Or any restaurant.
6	CHAIR VAN HORN: Or any
7	restaurant.
8	DR. NELSON: Yes, right.
9	CHAIR VAN HORN: But I think it is
10	that consciousness that eating out is a
11	potential risk process in terms of weight
12	control, and unless you know what you are
13	doing, you had better eat at home. I mean it
14	is those kinds of discussions and issues, I
15	think.
16	DR. NELSON: Yes. This is Mim
17	again.
18	My bias, because I think it is
19	cleaner, is weight or weight status. I think
20	that I also don't want to just focus on, for
21	example, portion sizes, which is a food. I
22	think that there are related behaviors, like

television viewing. Possibly I think that the 1 work around parental feeding practices 2 there are some areas that I think there is 3 enough evidence to look at it. 4 So I think the trick will be doing 5 a deliberate kind of working with NEL, where 6 7 we do an initial broad search and we see where the domains are of behaviors related 8 9 overweight and obesity, and that then we focus down on the ones that have the most evidence. 10 11 Because I think there are 12 You know, we can't just do a fishing many. expedition. We have to be sort of deliberate 13 and smart about this, and be able to reproduce 14 15 how we do that search. 16 CHAIR VAN HORN: You know, the 17 behavioral literature is pretty consistent in 18 documenting that one of the key behaviors to 19 weight control relates to the first thing you 20 have there --Self-monitoring. 21 DR. NELSON: 22 CHAIR VAN HORN: -- self-

1	monitoring.
2	DR. NELSON: Yes.
3	CHAIR VAN HORN: It may be time in
4	a set of guidelines like this that, again,
5	when we are talking to a public which is the
6	majority are overweight, that one of the
7	recommendations that could be made is monitor
8	your eating or watch what you eat or identify
9	what you are eating or think about
10	DR. NELSON: Be aware of it.
11	CHAIR VAN HORN: your intake
12	for the day.
13	DR. NELSON: Yes.
14	CHAIR VAN HORN: Those of us on
15	this panel probably can tell everybody what we
16	ate for the last three days, but the average
17	person out there doesn't remember what they
18	had for breakfast.
19	So the consciousness-raising and
20	monitoring idea is half the battle in helping
21	people control their weight.
22	DR. NELSON: Well, it is that one,

and with children maybe television viewing or 1 screen time may be the strongest. That is why 2. 3 they are up at the top. I think there are ways to actually 4 interpret and report this that can be usable. 5 PEREZ-ESCAMILLA: This is 6 DR. 7 Rafael. I think that television viewing 8 9 and childhood obesity is a very interesting and important one because it is a very good 10 11 example of how you can take into account 12 environmental forces. Because one of the hypotheses is that the marketing for unhealthy 13 food that the kids are exposed to in massive 14 amounts while viewing television may be, in 15 part, responsible for these findings. 16 17 think that is a good example of why it is 18 important to take environmental forces into 19 account. 20 DR. NELSON: Then that is a great seque to my next question. Is that all right? 21 22 Perfect. Thank you, Rafael.

So the next question is, and I 1 will tell you that this is not going to be a 2 3 simple one, but I think there is a way we can at least approach this and see where it goes. 4 What. environmental factors 5 access, availability, type, quantity of food 6 7 -- contribute to an unhealthy body weight? There is a lot of research now. We talk a lot 8 9 personal choice and people making choices, et cetera, and making smart choices. 10 11 But the reality is that the sort 12 of total environment that someone lives in probably has a greater impact on what they end 13 up eating than their personal choice. 14 this 15 Τ know is an incredibly complex slide, but this comes from some work 16 Mary Story has done. It was published in the 17 Annual Review of Public Health. 18 19 This is looking at sort of this 20 ecological framework of food intake and sort of four main domains. There's sort of the 21

personal factors, your cognition, attitude,

skills, your motivations, what you choose. That is embedded in your social environment that is around, your family, friends, and peers, which contribute to role-modeling, social support, social norms, which contribute to -- I see there is an arrow here. I don't know. That probably doesn't show up except for our side of the room.

Then there is the physical So that is your home environment. environment, your worksite, school, care, child care, neighborhood, restaurants, food outlets, supermarkets, convenience It is the access, availability, stores. barriers and opportunity.

Then on the far right, which I am not sure that we can necessarily deal with here, but it is what we are dealing with as a committee, but is sort of the macro-level factors of societal and cultural norms, food/beverage industry, food marketing, what Rafael was talking about, policies, economics, food

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production/distribution, healthcare systems, assistance programs. This is just a few.

So I think that there is a way -there has been so much research. We have got controlled trial with children around different of the changing elements environment. There are controlled trials out there, and there's a number of other studies that have been done where I think we can actually possibly, like we have done with behavior, narrow in on a few of the key environmental factors that relate to sort of overall unhealthy body weight. What I am interested in is what contributes unhealthy body weight.

This is a stretch for sort of where we have come from the guidelines. I guess it is my hope that we could at least ask this in a research question that is as intellectual as we possibly and deliberate as we possibly can make it, and we look at the evidence. We can at least interpret the

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1	evidence. We may end up only being able to
2	come up with a paragraph about the environment
3	is important. We may not have enough
4	evidence.
5	But I think at least we should try
6	to approach it because there is a lot of
7	literature, not massive amounts, but there is
8	a body of literature that is there to review.
9	So I leave that for comment.
10	DR. PEREZ-ESCAMILLA: Mim, this is
11	Rafael.
12	I agree. I think there is an
13	emerging body of literature where the very
14	important keyword is neighborhood effects.
15	DR. NELSON: Yes.
16	DR. PEREZ-ESCAMILLA: Some of that
17	work is not being done by nutritionists, but
18	by health economists and public health
19	researchers, and so on.
20	They are using GIS, called
21	Geographic Information Systems, and they are
22	going way beyond simply mapping. They are

truly coming up with mixed statistical methods 1 that allow you to take into account the 2 3 aggregate neighborhood characteristics as well as individual level behaviors. 4 I am aware of papers in obesity, 5 marketing, density, for alcohol and alcohol 6 7 consumption. I wouldn't be surprised if there is a critical mass of literature already out 8 9 there. DR. NELSON: Yes, I think it is a 10 11 start. I know we have done a little bit of 12 GIS systems and stuff. It is new, but I think there is enough evidence to actually look at 13 it. 14 I was just picturing 15 DR. RIMM: the MyPyramid having a little guy running up 16 one side and having the TV with an "X" through 17 18 it on the other side. 19 (Laughter.) 20 Is this one of those areas where -- I mean you actually do have a fair bit of 21 expertise here. 22 Is this one of the areas

1	where you would recommend to bring in someone
2	from the outside?
3	DR. NELSON: Yes.
4	DR. RIMM: Like Mary Story or
5	somebody from UNC?
6	DR. NELSON: Yes, or Chris. Or
7	Chris Economos, one or the other.
8	DR. RIMM: Yes, Chris Economos,
9	yes.
10	DR. NELSON: Yes.
11	DR. RIMM: I mean you and Chris
12	don't I don't know. I guess you guys do
13	GIS stuff, but it seems like to get someone
14	that could really convince all of us, in
15	addition to the work that you do, that this
16	should be part of the guidelines.
17	DR. NELSON: Yes. Mary would be
18	who I would, Mary Story would be who I would
19	want to invite.
20	I know a lot of what Dr. Economos
21	knows because we work closely together, but I
22	think it would be nice to have another outside

1	person. That is who I would have.
2	CHAIR VAN HORN: I could just
3	interject that that is the plan for our next
4	meeting, is to have whatever the subcommittee
5	experts might be that are recommended, for us
6	to invite them to attend and provide us with
7	specific content on some of these questions.
8	DR. NELSON: Yes.
9	CHAIR VAN HORN: That would be
10	very helpful.
11	DR. RIMM: Yes, because in this
12	case the expert would actually provide
13	guidance to about three or four different
14	subcommittees, not just yours.
15	DR. NELSON: That's true.
16	DR. RIMM: So that would be
17	useful.
18	DR. NELSON: That's right, yes.
19	DR. ACHTERBERG: I think this
20	question might be the nexus point, too, for
21	looking at, this exact question for looking at
22	food, food insecurity, and nutrient
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1	inadequacy. So this might be the blending
2	point or the intersection that we could bring
3	those pieces together.
4	DR. NELSON: Thank you.
5	We will carry on then. So I have
6	permission to move on then? Okay, great.
7	DR. PI-SUNYER: Okay, Christine
8	Williams will now present the childhood
9	obesity.
10	DR. WILLIAMS: Thank you.
11	I just wanted to add a few points
12	to what Mim said about dietary behaviors. Of
13	course, many of the dietary behaviors that
14	affect adiposity in adults also affect
15	adiposity in children.
16	The list that you see in front of
17	you is from actually the American Dietetic
18	Association Evidence Library. They have done
19	an extensive search on these factors, dietary
20	intake factors, child eating behaviors, and on
21	the next page, family influences, and also

physical activity and inactivity. Of course,

the bottom ones were also addressed extensively in the Physical Activity Guidelines.

If you look at the first page again, what Mim has been talking about are the bottom behaviors and, of course, these are just a selected number of them which we will be adding to, but these have been looked at in the ADA review. I will briefly talk about a few of those.

Then in the second part I will talk about some of the dietary intake factors that have also been looked at in the ADA evidence review.

This is also a schematic representation of the ADA review. The food and nutrients on the bottom left part, dietary behaviors on the right part, and then a whole host of other factors that are important in relation to adiposity in children and also adiposity in adults. We will be selecting among these various factors in trying to

choose the ones that have the best evidence and perhaps prioritize the importance of recommendations in each of these areas.

So, basically, for the behavior part, a subquestion to Mim's will be, what dietary behaviors associated with maintenance of health, healthy weight, and prevention of obesity in children, and looking at children between two and 19, various dietary behaviors, the ones that the ADA reviewed and perhaps other ones as well, comparing frequent or infrequent practice of this behaviors or expression of attitude. And the outcome: maintenance of healthy weight, prevention of overweight or obesity.

These are a sample of some of the ones that have been reviewed by ADA. Each of these dietary behaviors have been published at different dates. So that our goal would be to update them, and especially, usually, the last five years would update these evidence reviews.

For example, eating out and 1 childhood overweight, in their review 2 3 published in 2004, about 10 observational studies. These are longitudinal, cross-4 sectional, between eating out and some measure 5 of adiposity. 6 7 The conclusion, the consumption of food away from home, particularly at fast food 8 9 restaurants, may be associated with adiposity. Then, in this review, they graded 10 11 the strength of the evidence. In this case, 12 the evidence was graded Grade III, which is limited. 13 Next, portion size and childhood 14 15 overweight, a small number of studies, two observational studies, and the conclusion that 16 increased portion size may be associated with 17 increased adiposity, again, with 18 limited 19 evidence. 20 Of course, for young children, portion sizes don't magically appear on their 21 22 They are put there by somebody, and

that gets into all the family influences. 1 some of these factors will be looked at as 2. 3 well in that review. Eating frequency and childhood 4 obesity, again, limited evidence, limited by 5 different definitions for what constitutes a 6 7 meal or an eating episode. Snacking in childhood, 16 8 9 observational studies, more there, and the conclusion: snacking frequency may not be 10 11 associated with adiposity in childhood. 12 will look at more recent evidence and see if this holds up. 13 Again, limited evidence, Grade III 14 15 because, again, limited by the fact that snacking has not been well defined. Various 16 definitions of what is a snack and what is a 17 18 snack food, and that makes it very difficult 19 to come to conclusions about this. 20 Breakfast skipping, 15 observational studies in this review published 21 22 in 2004, with the conclusion that breakfast

skipping may be associated with increased 1 adiposity, and again, limited evidence. 2 3 So, basically, we will be looking at these dietary behaviors, both in children 4 and adults, and extending the searches that 5 were begun by ADA and looking at if the 6 evidence published in the last five years has 7 changed those conclusions. 8 9 If there aren't any questions, I will move on to the next part. 10 11 The second part that we will be 12 looking at -- and just for background, I think it is important to remember that the majority 13 children in the United States are of 14 15 healthy weight. However, the majority of adults are overweight and obese. 16 Therefore, a major challenge for most American children 17 is to maintain that healthy weight and prevent 18 19 obesity. 20 Again, in this question, we will be mainly focusing on the top items, the food 21

intake, foods and nutrients. Some of the key

1 ones, of course, are total energy, dietary fat, dairy and calcium, fruits and vegetables, 2 3 and sweetened beverages. These are the ones that have been 4 reviewed by the American Dietetic Association. 5 There may be a few others that we will want to 6 7 look at as well. And family influences, of course, 8 9 will play into this. Physical activity and inactivity 10 11 were well-reviewed in the Guidelines 12 Physical Activity. They actually looked at the physical 13 role of activity in cardiorespiratory fitness in children and 14 They looked at the role of 15 adolescents. physical activity and muscular strength, body 16 17 composition, cardiovascular and metabolic 18 health, bone health, and mental health for So they covered this quite well. 19 children. 20 I think Mim will be summarizing some of that in her review. 21 22 Again, with the food and nutrients, we will be looking at the items in the lower lefthand corner that the ADA reviewed in updating these.

We will be looking primarily at children between the ages of two to 19, but recognizing also that the nutrient status of the mother is very important, and also the things that happen in the first two years of life are also important factors in development of childhood obesity. So those will be brought into the discussion as part of a life cycle approach to childhood obesity, although we primarily will be addressing children between two and 19.

We will be looking at the dietary intake of these factors, comparing higher and lower consumption patterns, and again, looking at maintenance of healthy weight, which is so important for children in preventing obesity.

ADA looked at total energy intake in children. This was published in 2004.

Although there were a lot of studies, 43

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observational studies, they felt that overall
it was very difficult. The total energy
intake measured using current dietary
assessment tools, which they feel may not
accurately assess total energy intake because
of under-reporting, it is at this point it
does not appear to have a strong association
with overweight in children. So we will be
looking at more recent studies and seeing
whether this holds up or whether this
conclusion will change.
Strength of the evidence here,
Grade II, which was considered fair.
Dietary fat intake in children, 51
observational studies. Usually these reviews
went back to the early nineties.
And the overall strength of the
evidence, it was felt that dietary fat is
associated with higher adiposity in youth and
that the evidence was graded II, which was
fair.

1	conclusion was from 19 observational studies
2	that intake of calorically-sweetened beverages
3	is positively associated with adiposity.
4	Again, a Grade II, fair, for this evidence.
5	Fruit and vegetable intake,
6	inversely related to adiposity in children.
7	Strength of the evidence, fair.
8	Fruit juice, 100 percent fruit
9	juice, probably not related to adiposity in
10	children, based on 15 studies. Again, rated
11	fair.
12	Dairy intake in children, that a
13	low intake of dairy may be associated with
14	increased adiposity, based on limited
15	evidence.
16	And the same for calcium intake,
17	that a low intake of calcium may be associated
18	with increased adiposity, with limited
19	evidence.
20	So, basically, we would be looking
21	at these dietary intake factors and updating
22	the literature searches that were begun by the

1	American Dietetic Association, and again,
2	looking at the strength of the evidence based
3	on these reviews, and perhaps adding in a few
4	other dietary intake factors as well.
5	Are there any questions?
6	DR. PI-SUNYER: Any questions for
7	Christine?
8	Yes, Naomi?
9	DR. FUKAGAWA: This is Naomi.
LO	I just have a broader question for
11	your subcommittee. That is the issue of what
12	would be considered the older population.
L3	Because we do know that cutoffs or definitions
L4	of what would be a healthy weight may be
L5	different for somebody at the latter end of
L6	the age spectrum. We have defined children as
17	being 2 to 19, and I think we all struggle
L8	with what is old, as we all get a little
19	further along.
20	(Laughter.)
21	But I think that is an important
22	issue because it comes across, also, with

respect to BMI in older individuals. Because, you know, there are some studies that suggest those that are much lower, which may be healthy for a young person, may be unhealthy for the older person.

DR. PI-SUNYER: Yes. We have not discussed that, and I guess we should. In 2005, that was really not dealt with. It is an interesting question, and there's a lot of controversy about it, as you know. So maybe we should have a question about, is it right to recommend that people above the age of 70 lose weight? Or should they just maintain weight?

Т think that would be an interesting question. I don't know that there's a lot of interventional studies. Ιt would all have to be observational. The only interventional study that I am aware of is the Diabetes Prevention Program which suggested that it was okay for people above 65 to lose weight. But I think it is something that we

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1	did not discuss and probably should.
2	CHAIR VAN HORN: The other
3	question I would raise, and I am looking at
4	Rafael, would be the growing literature on the
5	question of excess gestational weight gain.
6	There are many studies now that are coming out
7	with data regarding that area. So maybe a
8	little attention to that, too.
9	DR. PEREZ-ESCAMILLA: Yes, and as
10	we discussed at the last meeting, what our
11	Committee, I think, agreed to do was, when the
12	IOM report gets released, we will use that as
13	the basis to summarize the evidence and
14	current guidelines.
15	DR. PI-SUNYER: I would like to
16	ask Joanne to give a final slide and then we
17	will open it up.
18	DR. SLAVIN: This will only take a
19	second because these are kind of the handoffs
20	to our Committee. So also on the energy
21	balance.
22	So these are the areas that we are

1	going to be handling: added sugars, the issue
2	about liquids versus solids, and we will talk
3	more about it when we get into the next
4	session. The data on artificial, non-
5	nutritive sweeteners and energy balance, and
6	also just beverages in general.
7	DR. FUKAGAWA: This is Naomi.
8	One more comment about the aging
9	issue. Maybe we shouldn't put a number on
10	what would be that age that we consider old.
11	This is just throwing it out. Maybe it should
12	be something like menopause or andropause, or
13	something like that, where there may be more
14	physiologic data with respect to alterations
15	in performance, health, et cetera.
16	DR. NELSON: Can I comment on
17	that? Having just gone through with the
18	Physical Activity Guidelines, because we had
19	this same issue, we actually ended up using
20	sort of NIA definitions. We came up with a 65
21	cutoff.
22	We figured we had to be consistent

internally with government policies. We ended
up going with 65. I can go over and look at
the transcripts, but there was a lot of debate
because we knew with physical activity that
there was going to be some differences with
the physical activity. So we knew we had to
address older adults. In the end, I wanted to
do the same thing, but we ended up coming up
with a number.
DR. RIMM: Xav and Christine,

DR. RIMM: Xav and Christine, thank you for that presentation.

I think the points that Christine made and the way they were summarized were very good and shows that in some cases there is a lot of evidence and in some cases there is not.

But I think maybe I am passionate about this area because I don't know enough about it. But we heard yesterday that 36 million meals a day are served to children by schools. I think the Dietary Guidelines actually directly impact how those meals are

served.

I think if we go back to the first day when Secretary Leavitt said, there's a few key areas that can help us on two or three areas, if we can give solid guidance to children, I think that that is one area that we could really make a big difference on. Because what happens, how children eat and how they live their lives impacts what is going to happen. You know, they get hypertension when they are 30. It impacts how they eat for the rest of their lives.

So I think if there is one thing that we really could all help Christine on, it is help her with that section because I think that really can be an important impact that the Committee can make.

DR. PEARSON: Just a continuance this time of that. I wonder, Christine, if there was not only a discussion of these determinants of obesity and overweight in childhood, but, also, if there is any new

1	information on the establishment of these
2	eating patterns in childhood, as almost a
3	bigger issue than the actual obesity, which of
4	course is in a group of children.
5	But, then, of course, these
6	patterns continue into adulthood and continue
7	on. So I wonder if that is another nuance
8	with yours that could be added, if there is
9	any additional tracking of these behaviors, so
10	that the good nutrition habits in childhood
11	not only affect the child, but they also
12	affect as Eric was talking about. And there
13	is data.
14	DR. NELSON: There is some
15	additional new tracking data in children. We
16	will definitely include that in. Some from
17	other countries.
18	DR. APPEL: This is Larry.
19	I think that is a fabulous idea.
20	In fact, I am wondering whether that should be
21	a research question.
22	In 2005, in the Dietary

1	Guidelines, this came up very late in the
2	game. It was sort of like, well, we tried to
3	do it between the last two meetings; we never
4	had a question. But it is really an
5	overarching issue that provides the rationale
6	for our guidelines, because you often don't
7	have outcome data in children, particularly
8	for cardiovascular disease, you know, cancer,
9	if you do find exposures.
10	So I am wondering if there should
11	be a formal question on this. I don't know
12	where it fits in. Do patterns in nutrient
13	intake and behaviors in children continue into
14	later life?
15	CHAIR VAN HORN: Well, we
16	certainly have tracking data. The children
17	who are heaviest continue to track. I mean
18	those data are pretty well-established, and
19	they have been there for a long time. But the
20	diet data to accompany them is more limited,
21	yes.

DR. NELSON: But there is some,

1	though.
2	CHAIR VAN HORN: Yes.
3	DR. PI-SUNYER: Well, I think that
4	Mim and Chris will work closely together on
5	this and probably will be able to deal with
6	that, put that in as part of the question.
7	DR. NELSON: I would like to ask
8	that question because I think there is more
9	evidence that these behaviors track. I know
10	the physical activity data does. I think the
11	food intake data does track to some degree.
12	It would be interesting to
13	actually look at that because I think the
14	message is important.
15	DR. APPEL: Part of the problem is
16	that and, Chris, you probably have dealt
17	with this more is that you don't have
18	disease outcome data in children. So there is
19	always this lingering feeling, you know, can
20	we really make this recommendation in
21	children?
22	You just don't have CVD outcomes

in children or even rarely a hypertension. 1 2 DR. RIMM: You have hypertension 3 and diabetes. I think there's three or four studies on hypertension and some on diabetes. 4 It is not in 12-year-olds, but 19-year-olds. 5 DR. APPEL: Of the blood pressure, 6 7 but not of the behaviors, the diet. children's dietary patterns, what they eat as 8 9 an adolescent, track into adulthood? That is the point I was getting at. 10 11 CHAIR VAN HORN: Well, you know 12 what, though? What we do have is weight and we have obesity. 13 Ι actually sitting 14 15 wondering if this Committee should be so bold 16 as to recognize that the real effective way of controlling and curbing obesitv 17 country is to focus on our children. 18 Because 19 we all know that the data are dismal in terms 20 of effective weight loss that can be sustained 21 long-term. I am not saying we should give up

on adults, and heaven knows we should all be

working to try to lose weight, but we all recognize that primary prevention in childhood is the key, the answer to the question: what do we do about America's obesity problem?

It is possible that this Committee could be helpful in trying to raise a flag for that cause by focusing especially on children's lunches and school lunches, as a country, to wrap our arms around that as a particularly important topic, because that is where they are going to be gaining the benefits of learning how to eat throughout their life.

Yes?

DR. NELSON: But there is a lot of data on tracking of cardiovascular risk factors in childhood and adolescence. One of the strongest predictors is adiposity. There is a lot of recent data on early cardiovascular changes in relation to those CVD risk factors and obesity. So we can certainly bring that in.

DR. PEREZ-ESCAMILLA: And I think 1 2 that gestational weight gain evidence suggests 3 that waiting until the kids go to school may be very late for a number of them, that we 4 really need to start worrying about the mom 5 before she becomes pregnant with a kid. 6 7 we should also take into account that early infant feeding practices, breast feeding, and 8 9 so on, also influence later risk of childhood 10 obesity. 11 CHAIR VAN HORN: Right, and as you 12 said, the IOM report should, hopefully, reemphasize and support that. But the timing of 13 this Committee, I think, is ideal in terms of 14 15 really embracing that and moving that forward, front and center. 16 Tom? 17 DR. PEARSON: I think we should 18 19 take attributable risk approach

Those are just the indicator.

rather than just the tip of the iceberg, which

is the adolescent diabetics and hypertensives.

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But if you look at, say, obese individuals, say, at the age of 40 to 50, what predicted the greatest amount of that? It is not probably the few individual obese. Those children, those now adults are obviously obese, but the biggest number of them are actually going to be probably children who had poor nutritional habits and poor physical activity habits now moving forward. So it is more of an attributable risk than just these really high-risk individuals who happen to have presented first.

DR. APPEL: I don't know; this might take more thought about it, but it seems like there are two questions. One is in the area of the energy balances, you know, the tracking, but the other is in terms of nutrient adequacy. You know, do the behaviors related to patterns of nutrient intake, or even specific nutrients -- but you might want to just track into adulthood.

CHAIR VAN HORN: Okay. Well, this

1	has been an incredibly rich discussion.
2	I think we will take a break now
3	for 15 minutes, and we will be back with
4	carbohydrate and protein and ethanol.
5	Thank you.
6	(Whereupon, the foregoing matter
7	went off the record at 10:05 a.m. and resumed
8	at 10:31 a.m.)
9	CHAIR VAN HORN: Our next topic is
10	carbohydrate and protein, and Joanne Slavin is
11	the Chair of the subcommittee.
12	DR. SLAVIN: Thanks, Linda.
13	I am representing the
14	Carbohydrates and the Protein subcommittee.
15	So we have added protein to our charge.
16	I would like to acknowledge the
17	people working with me: Dr. Achterberg, Dr.
18	Pi-Sunyer, and Dr. Van Horn.
19	We are going to first talk about
20	some of the questions that were in the 2005
21	Dietary Guidelines Report.
22	Question No. 1: what is the
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relationship between the intake of 1 carbohydrates and dental caries? 2. 3 In our deliberations, we have talked about some of the recommendations that 4 are unlikely to change and don't need a huge 5 amount of new effort. That really fits within 6 7 this category. So the exploratory searches have 8 9 already been completed on this topic. Looking for new studies supporting any type of -- you 10 11 know, are there studies that support the 12 existing recommendation or other important The sense is that this recommendation data? 13 is unlikely to change. There isn't anything 14 15 really new. Let's see, No. 2. Question No. 2 16 17 from the Dietary Guidelines Report: 18 the relationship between carbohydrate intake and incidence of diabetes mellitus? 19 20 The goal in 2010 would be to update any new literature on this topic and 21 22 build on what was done in the 2005 Dietary

1	Guidelines Report, which was a fairly
2	extensive literature review.
3	Question 3: what is the utility
4	of glycemic index/glycemic load for providing
5	dietary guidance for Americans?
6	This was the question in the 2005
7	Dietary Guidelines Report. We did refer to
8	this in the Energy Balance. The major effort
9	is going to take place in this Committee,
10	although there will be some feedback to the
11	Energy Balance Committee.
12	So the questions we are asking
13	are: what is the utility of the glycemic
14	index for providing dietary guidance for
15	Americans? And what is the utility of the
16	glycemic load for providing dietary guidance
17	for Americans?
18	Then, No. 4 from the Dietary
19	Guidelines Report: what is the significance
20	of added sugar intake to human health?
21	In 2010, we are going to continue
22	that question as is, looking at what the links

are with added sugar intake and human health 1 that have been published since 2004. 2 3 5, 2005, from that report: what are the major health benefits of fiber-4 containing foods? 5 Some of the exploratory searches 6 7 on this have been completed. There is quite a bit of new information in this. 8 9 Newer studies really support the existing recommendations. If you go back to 10 11 the 2005 report, the dietary new 12 recommendations for dietary fiber came out in 2002 and were part of the 2005 report. 13 there is no data, obviously, we don't have any 14 15 data that suggests that we should go back on our fiber recommendations. 16 If you remember when you heard 17 yesterday some of the nutrients that continue 18 19 to be a problem, obviously, carbohydrate with 20 130 as the RDA for carbohydrate, it is never going to be a nutrient that people aren't 21

So everybody is getting

meeting.

carbohydrate. We don't have to worry about 1 It is mostly the quality of the 2 it. 3 carbohydrate that we are going to be focusing 4 on. But, for fiber, fiber continues to 5 be a nutrient that is not met. So it is a 6 7 good example of what we need to do to strengthen our recommendations to help people 8 9 get the recommended amounts of fiber. Let's see, I'm going the wrong way 10 11 here. 12 In the Dietary Guidelines Report in 2005, there was a Section 6 that was called 13 "Selected Food Groups, Fruits and Vegetables, 14 15 Whole Grains, and Milk Products." That did not really come under any of our current 16 subcommittees. So we have taken that on as 17 18 our issue. 19 In 2010 -- this is a big effort 20 that we are involved in, and I appreciated the comments yesterday that there is a lot of 21

interest in vegetarian intakes and broader

reviews on vegetables and plant products and 1 2 health. 3 So we want to expand beyond -- if you look at fruits and vegetables, whole 4 grains, milk products, I guess the thing they 5 do all have is nutrients, important nutrients 6 7 that need to be provided, but they also are a source of carbohydrates. So I think that is 8 9 why most of these plant foods -- obviously, they also have protein. 10 11 I see a lot of overlap with these 12 with nutrient adequacy, energy balance, fats, obviously, a lot of the nuts. Some of these 13 also contain unsaturated fats, essential fatty 14 15 acids. So there will be some overlap there. 16 But we want to expand beyond those categories and make sure we pick up anything 17 new that has been published since 2004 on 18 19 lequmes, seeds, nuts, and other plant 20 products. other 21 Okav, of the so some 22 questions that we have gotten from other

committees, and I mention in the 1 energy balance that some of these questions, there's 2 3 a lot of overlap here. But this question: what's the 4 optimal proportion of dietary carbohydrates 5 and protein to maintain BMI and to achieve 6 7 long-term weight loss? This was actually included in the 8 9 Energy Balance subcommittee in 2005. We have identified it as a topic that really meets --10 11 you know, it is on both of our plates, but we 12 are going to spend some time on it in our 13 group. We have literature searches planned on this topic. 14 15 This is another area that is on our plate right now, evidence to support 16 caloric compensation for liquids versus solid 17 18 This also was in the Energy Balance foods. 19 subcommittee in 2005. 20 You have already heard a little bit when Christine presented some of the stuff 21

on juice, pop, other things.

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There will be

some overlap in other committees on this. 1 It is a pretty tough area just 2 3 because, obviously, there is literature on different drinks. There are lots of studies. 4 5 Then just, what is the endpoint? Is it 6 satiety? 7 There's lot а of ways of We are at the approaching this question. 8 9 point of we haven't really come up with our strategy of how to get at this and would love 10 11 input from others that were involved in the 12 question before or anybody else on the Committee. 13 Low-calorie diets, one of the 14 things that we have heard, and I think will be 15 16 an important issue, is that most people, if we 17 are overweight, then we are eating too much. 18 So we need to think about low-calorie diets. 19 You have already heard from Shelly 20 and Nutrient Adequacy that, as we reduce 21 calories, have to make sure we get we

We always start with our DRI

nutrients.

recommendations, where carbohydrates are 1 considered to be the main part of the diet. 2 3 So between 45 and 65 percent of your calories should come from carbohydrate. That really 4 5 depends on protein changes and fat changes, but that still carbohydrates are the main part 6 7 of the diet. Should that ever change, if people 8 9 need to be on a really low-calorie diet for weight maintenance, are there times where 10 11 other proteins would become a bigger part than 12 the usual recommendation? So we will be thinking about that. 13 A lot of this, as we go through 14 15 here, too, obviously, for carbohydrates, the idea 16 whole of different types of 17 carbohydrates, sugar versus complex versus 18 fibers. 19 This gets into this next question: 20 carbohydrate, does type of sugar versus

starch, high-fiber, alter body weight and/or

maintenance?

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I think you probably heard a little bit with Christine. Some of the literature that has been done is typically carbohydrates in general are protective, and that really you can't break it down much to show that it matters much.

Obviously, we don't have a ton of intervention studies to get at this. So a lot of the data that is available are epidemiological studies where the markers of carbohydrate intake are probably not that good.

Obviously, fiber typically comes off as being protective, but carbohydrates in general usually are quite protective for lower body weight and weight maintenance.

Ι think, looking at of some Christine's questions, too, that any carbohydrate seems to work. So trying to translate the scientific basis into that, into recommendations, we will continue to look at type of carbohydrate and how to help people

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make better choices on carbohydrates.

The glycemic index, glycemic load, most of the recent studies, although our reviews are still in progress on that, a lot of the recent studies are not very promising that that is going to help people make better carbohydrate choices.

So the idea of high-fiber carbohydrates, high complex, going way back, that complex carbohydrates is probably the easiest way to think of the carbohydrates we want people to consume. Are there better ways to get that message across?

It is another fairly large topic.

We have searches in place on that. This is also identified as a cross-cutting issue. It affects nutrient adequacy. As calories go down, putting together diets, energy balance, it is a topic that is also on their plate.

This is another question we have:
what is the evidence that artificial nonnutritive sweeteners aid in weight loss or

weight maintenance? If you go back in the 1 2005 Dietary Guidelines, it was included in 2 3 the dental caries. It is kind of a different question of the role of artificial sweeteners 4 in prevention of dental caries. There is not 5 much discussion on the role of artificial 6 weight 7 in weight sweeteners loss or maintenance. 8 9 We have literature searches progress or planned on that topic. 10 I think, 11 as we talk about lower calories, it will be 12 more important that, if our recommendation is for people to eat less, than there are aids to 13 help them actually eat fewer calories. 14 is the research base on that being useful? 15 16 Then one of the things that has come up, and there's a lot of interest in, is 17 18 the role of non-digestible carbohydrate or 19 dietary fiber in health, and kind of from a 20 broader way of thinking. probiotics, 21 Prebiotics, whole 22 foods prebiotics really just

are

fermentable carbohydrates that are thought to have beneficial effects in the large intestine. So a lot of overlap with fiber. Certain fibers probably aren't prebiotics, but there aren't great definitions of prebiotics. So we wanted to make sure we reviewed this literature.

Probiotics are actually the bacteria where you eat them and they are thought to have beneficial effects in the large intestines. A lot of products out there, a lot of noise out there, very little recommendations on: are they useful? Are they not useful? Are there certain places where they are more useful? Are they useful in healthy individuals? A lot of the data is more in disease states.

Then just the whole idea of whole foods. The whole foods message came across very strongly yesterday, that people know that eating whole foods and high plant-based foods helped them, helped them lose weight, helped

them maintain their weight.

Very few studies, no randomized trials really on whole foods. So most of the data is epidemiological data looking at food groups, looking at certain foods. Some of the foods, seeds, legumes, really not much data out there.

So it is kind of expanding the whole foods category, that we know that they are important because of the fact that they contain dietary fiber.

I know this protein idea, some of these whole foods are actually really important protein sources, too; that as you put together a plant-based diet, if you combine your plant foods correctly, then you get higher-quality protein.

So whole foods, it is a really big category of wanting to highlight the role of whole foods and whole plant foods and some of the benefits that they have.

DR. NELSON: Did you want to do

question 5? You skipped over question 5. Do you want that one or not?

DR. SLAVIN: I did. Thank you. I thought it was coming after -- thank you, Mim.

This is: what are the health benefits of plant-based protein foods? We have talked about this before. We want to make sure that this is front and center, that people know that there are options to get proteins.

There's a lot of ways to put together a diet, and that the usual dietetics advice is you plan your diet with a protein source in mind. So you start your diet by putting together proteins, and there is a lot of good protein sources out there, and that there is no reason not to make sure everyone that, understands and that the Dietary Guidelines can incorporate all those ways, as long as people understand protein quantity, protein quality, and combining proteins, and that those are all good ways.

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I think there is some epidemiological data suggesting, if you ask, a plant-based protein, that there's some health benefits associated with that, too, besides just putting together the diet.

All right. So we are just going to talk about the plan, and we have already been through this. But what is the relationship between intake of carbohydrates and dental caries? Developing the PICO chart, devising a literature search and sort, and updating the literature.

This is just the prior question in putting together PICO charts. I think you have seen examples of this. It is all children ages 2 and above, looking at exposure, different carbohydrate-containing foods and beverages, looking at types of food, more sticky, liquid versus solid, consumption levels, frequency of exposure, timing, and then the outcomes, either dental caries or root caries.

1	This is one that has already been
2	done in 2005. So it is just a carry forward.
3	Yes?
4	DR. NELSON: Just thinking about
5	the chewing gum issue that was brought up
6	yesterday, is that worth putting that into the
7	chart or is it not germane? Sugar-free, yes,
8	sugar-free chewing gum. I don't know. This
9	is not my area, but just I wonder if it is
10	worth putting it there.
11	DR. SLAVIN: Yes, I think it is a
12	good example of with the comparisons, it is
13	not in there very well. If you think of
14	everything that is there
15	DR. NELSON: I don't see it in the
16	comparisons.
17	DR. SLAVIN: Right, right. No,
18	I'm just saying, of all the ones that are
19	listed there, it doesn't come out there in any
20	way. So I think that that would be fine as an
21	example of putting that in, if there is data
22	

1	DR. NELSON: I don't know that
2	literature. So I defer to you.
3	DR. SLAVIN: Well, dental caries
4	is not my expertise. So I can't say I know
5	too much about it, either, but I think we
6	could definitely include it in the review.
7	DR. FUKAGAWA: This is Naomi.
8	Along those lines, I think
9	probably looking at oral health is perhaps a
10	broader outcome. Because dental caries, as
11	far as I know, have actually, because of our
12	fluoridation policies, have certainly gone
13	down.
14	But the issue of periodontal
15	disease and then the relationship to systemic
16	disease is significant. I don't know if our
17	diet or specific nutrients influence oral
18	health. I'm sure it does.
19	DR. SLAVIN: Well, when you
20	usually look at, you know, it's bacteria, any
21	fermentable carbohydrates, so really any
22	carbohydrate, sugar or starch, are all

1	possibilities.
2	For sure, oral hygiene and no
3	question with fluoride, that it has gone down.
4	DR. FUKAGAWA: For caries.
5	DR. SLAVIN: Right.
6	DR. FUKAGAWA: But maybe we
7	should add or consider adding something like
8	periodontal disease.
9	DR. SLAVIN: As an outcome?
10	DR. FUKAGAWA: As an outcome,
11	rather than the actual effect on the tooth per
12	se. I mean it will affect, obviously, root
13	issues.
14	DR. SLAVIN: Right.
15	DR. FUKAGAWA: Gum disease is
16	significant.
17	DR. SLAVIN: I am looking at my
18	yes.
19	DR. FUKAGAWA: Thank you.
20	DR. SLAVIN: Yes. No, I think I
21	am not that familiar with that literature, if
22	that would generate 10 more references or 30,

1	but absolutely, that would be great.
2	DR. APPEL: I don't think any of
3	us nobody was selected because they are a
4	dentist.
5	(Laughter.)
6	So maybe the way to approach this
7	is simpler, is that we do dental caries as an
8	outcome and then clinical trials. That might
9	give us some hint about what is out there in
10	terms of potential exposures that have been
11	tested.
12	DR. SLAVIN: As an outcome?
13	DR. APPEL: Yes.
14	DR. SLAVIN: Yes.
15	DR. APPEL: It is more starting
16	with the disease and working back, rather than
17	sort of like thinking about some exposures
18	where, obviously, we don't have as much
19	experience.
20	DR. SLAVIN: Thank you for those
21	comments. I am hoping I have good help taking
22	notes, right? Thanks.
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Okay, another prior question that 1 we are going to update: what is the utility 2 3 of the glycemic index and glycemic load for providing dietary guidance for Americans? 4 Those are going to be separated. 5 So what is the utility of glycemic index for 6 7 providing dietary guidance for Americans? is the utility of glycemic load 8 9 providing dietary quidance for Americans? I think Dr. Pi-Sunyer, within our 10 11 Committee -- I don't know if you want to say 12 anything, since you are taking the lead on this. 13 DR. PI-SUNYER: I just wanted to 14 15 say that I think there's been quite a lot written and published since 2004. 16 definitely need to update the literature and 17 get the evidence that has become available 18 19 over that time, particularly with intervention studies, and then apply them to any changes we 20 21 feel are appropriate. 22 DR. SLAVIN: Okay. Any other

1	questions about glycemic index, glycemic load?
2	Larry?
3	DR. APPEL: More of a comment than
4	a question: this concept is sort of heavily
5	confounded with other concepts, from what I
6	can tell, surrogates.
7	If you are consuming whole grains,
8	high fiber, very little refined grains, you
9	will likely have a low glycemic diet. So even
10	if you look at glycemic index or load, there's
11	sort of an end around, that we might be making
12	a recommendation that is an equivalent to that
13	type of diet, a low-glycemic index diet.
14	DR. PI-SUNYER: Well, if you
15	remember, that is what happened in the 2005,
16	that basically there was a lot of feeling that
17	it was covered by dealing with fruits,
18	vegetables, and grains, and pushing the
19	greater intake of those particular food
20	groups, and that that would inevitably lead to
21	a lower glycemic index and glycemic load diet.

So that was how it was handled last time.

I think that it is a good way of handling it, but I think we do need to look at what we have available, particularly as it relates to development of chronic disease. There has been quite a bit on diabetes, on metabolic syndrome, whatever. We have to decide in the Science Review Committee how we are going to deal with metabolic syndrome, but there's been quite a few related to that, and then cardiovascular disease, and then a little bit on cancer.

DR. RIMM: I think you are right,
Larry, for the most part, but there still is
an issue, which I think is some of the
confusion. What the glycemic index is, and
has become, is that if you highly process
whole wheat, the glycemic index actually is
pretty similar to white bread. It is more of
the processing than -- I mean you can get
fiber that is highly processed and still have
a pretty similar glycemic index.

I think that, since 2005, there

1	has been a great push to increase whole grains
2	in foods, which is great. It is sort of the
3	issue of how you process the whole grains.
4	Then you don't get the same benefit than if it
5	is minimally-processed.
6	I don't know if you had a word in
7	there that said, "minimally-processed," or
8	something, in 2005, but that is the
9	complicated issue that surrounds this area.
10	DR. PI-SUNYER: I don't think we
11	gave enough impact to that. I think we
12	probably should do more in terms of guidance,
13	particularly in terms of implementation of
14	processed versus not-processed food. It deals
15	with the whole food issue.
16	DR. RIMM: We should put a number
17	on it. So if you are above that I don't
18	know how you quantitate that, but I think that
19	is the issue.
20	CHAIR VAN HORN: Cheryl?
21	DR. ACHTERBERG: Looking at it
22	from a foods perspective, too, I think while

you are going through that, to focus on potatoes. I mean I think there's still some debate about, perhaps, where potatoes ought to be and how they are thought about.

When we just say, "fruits and vegetables" and that includes potatoes, it confounds this whole glycemic index discussion.

CHAIR VAN HORN: I also would like to put in another word for the whole fiber recognition issue, only because I think we have all witnessed sort of an interesting surge in supplement, fiber supplement use, which, of course, defeats the intent of trying to help people eat the foods that they need to eat that supply the fiber, which would help them in terms of weight control and everything else.

I think as soon as you start separating off fiber as something that could be just thrown in on top of whatever diet you are following, that totally disconnects the

1	message. So I think that this confusion I
2	think there is confusion over glycemic index,
3	glycemic load, fiber. How do you make sense
4	out of it? What number are you supposed to
5	follow? What does it mean? How does that
6	translate into a real diet? I think that is
7	a very convoluted kind of message right now
8	that could be cleaned up.
9	DR. NELSON: Well, I think that it
10	is connecting fiber to food. I mean I think
11	it is really important, very important.
12	DR. SLAVIN: I think the nice
13	thing about fiber is we have a recommendation
14	and we have a void, and it says eat more
15	plant-based foods. So it really is a logical
16	way to get to let's eat more plant-based foods
17	that we can justify now.
18	CHAIR VAN HORN: That's another
19	piece of data that we saw yesterday
20	DR. SLAVIN: Right, absolutely.
21	CHAIR VAN HORN: that could be
22	updated as well as emphasizing the foods that

do supply fiber that are available, that do 1 2 include grains and beans and starchy 3 vegetables, et cetera. DR. APPEL: This is Larry. 4 Actually, just to follow up 5 that, it is hard for me to understand this 6 7 question about the prebiotic, probiotic, and whole foods. Are you going to deal directly 8 9 with the question that Linda posed, you know, the effects of supplemental fiber versus fiber 10 11 from diet? I think that that's a --12 DR. SLAVIN: We were not planning that. Besides the question about 13 prebiotics, because it has come up enough, and 14 15 probiotics, and in healthy people, is there 16 any data to support their use? And getting that somewhere in our deliberations, since it 17 fits into our category of carbohydrates, but 18 19 I don't know, Linda, if you --20 CHAIR VAN HORN: Only speaking 21 from the fact that I have recently been 22 working with the Pediatric Guidelines.

looking at the data in terms of children and diet and fiber, et cetera, it is very interesting to see that the only fiber-related data are supplement data, not whole foods. In fact, most of those studies have not shown particularly benefit in kids.

But the problem is, again, without the food, diet intervention data on children, which you have all acknowledged is a difficult thing to document, the question continues to rage as far as: is it the food or is it the fiber?

I think that even looking at something like the dietary patterns, you know, guidelines/diet, you can see the increase in dietary fiber that is achieved when you follow that kind of an eating pattern. One can only rationalize the knowledge that those foods are contributing a variety of things, and fiber being one of them that is beneficial in terms of all those other outcome measures.

DR. APPEL: I wonder, though,

1	whether we should I think at least in the
2	blood pressure field, there were these
3	observational studies that high-fiber foods
4	are associated with lower blood pressure.
5	Then they did the clinical trials in which
6	they did supplements of fiber, and they were
7	all null.
8	If we can document disconnects
9	between
10	CHAIR VAN HORN: Right.
11	DR. APPEL: then you basically
12	have a stronger argument to say
13	CHAIR VAN HORN: Absolutely.
14	DR. APPEL: it's fiber from
15	foods.
16	CHAIR VAN HORN: Yes, I think that
17	is the point that we are trying to make, is
18	the data that are there that have been more
19	recent of late, you know, that document, yet
20	again, that supplements aren't doing the same
21	thing that food does
22	DR. SLAVIN: And, yes, that all

fibers are really different. So things that qualify as fiber may have very little physiological effect.

I wanted to follow up on Cheryl because I think that is a big problem with glycemic index. Some of the things we heard about yesterday, the enriched grains, enriched rice, which are not high in fiber but have folic acid and are very high glycemic -- you know, for rice, it always gets beat up as a high glycemic. Root vegetables, carrots, potatoes, are always high, and that is a terrible reason -- you know, people will think, well, I shouldn't eat it because of that. Well, now, sugar is low-glycemic.

A lot of it doesn't fit what we want, I don't think, and what we know is better eating habits. So it tends to create problems more than it solves.

DR. PEREZ-ESCAMILLA: Just a quick question, Joanne. Are you planning to get at soluble versus insoluble fiber issues, or

should it be looked upon just as fiber? 1 2 DR. SLAVIN: I would say we are 3 not going to go there, just because the 2001 fiber recommendation was not to use that. 4 So that, overall, 5 That doesn't really help. we are just going to look at dietary fiber, 6 7 which is food fiber. So that might be another way -- by 8 9 their definition, the IOM, it is you have dietary fiber which is fiber in food, and then 10 11 you have functional fiber, which are isolated 12 fibers. So using that definition, I think would put us in a good position of what we 13 believe and we have seen. 14 15 DR. FUKAGAWA: In terms of engaging the broader community with respect to 16 helping us, might it be helpful for us to have 17 somebody come to speak to us from the food 18 19 industry or food processors, or whatever? 20 DR. SLAVIN: Well, one topic I am really interested in, and I know it is on the 21 22 Fat Committee's agenda, too, is satiety.

guess some of the speakers, I would be most interested in is that, if we can get some people -- because weight loss, calorie intake, are there carbohydrates that are more satiating?

I think there is a lot of data on just whole foods and food structure, and it kind of gets into the energy density that we were talking about, too.

That would be my highest priority for a speaker. I have great confidence in the food industry that they can make foods that taste good and deliver nutrients. So I think that would be asking them -- I am not sure what we would want them to do. I think they can do it.

Except they may be challenged by some of the technologies. I am not a food scientist, and I keep thinking that maybe there are things, which is why it is easier for them to pull out the fiber and add it back.

1	Okay, I am getting into trouble
2	here.
3	(Laughter.)
4	But I guess also this is about
5	food safety.
6	DR. NELSON: This is Mim.
7	I don't know. I am more
8	interested about satiety. The food industry,
9	whatever we come up with, they will figure out
10	how to add whatever. But I think we are
11	talking about real foods.
12	I think that primarily what we are
13	talking about are sort of real foods,
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	unadulterated foods, I mean where you are
15	getting the most nutrients, besides the
15 16	
	getting the most nutrients, besides the
16	getting the most nutrients, besides the fortification issue, fiber. It is from the
16 17	getting the most nutrients, besides the fortification issue, fiber. It is from the real foods that are not all that doctored.
16 17 18	getting the most nutrients, besides the fortification issue, fiber. It is from the real foods that are not all that doctored. But the satiety
16 17 18 19	getting the most nutrients, besides the fortification issue, fiber. It is from the real foods that are not all that doctored. But the satiety DR. SLAVIN: I don't know. Roger,

1	(Laughter.)
2	DR. SLAVIN: Yes.
3	DR. CLEMENS: There are a number
4	of people that are doing some wonderful work
5	on prebiotics, to your excellent comment. We
6	might be able to pull in a number of experts
7	in this complex/simple carbohydrate milieu, if
8	you will, to address some of the issues of
9	fortification as well as satiety.
10	I know many of them. So I would
11	be glad to work with your team to address
12	those issues.
13	Thank you.
14	DR. ACHTERBERG: And just because
15	we haven't actually made it explicit, I will
16	go so far as to try to lay it out on the
17	table.
18	I think there are at least three
19	issues here. Satiety is one, but laxation is
20	another. I think that is what we need to look
21	at here. What's the difference in laxation
2.2	using prebiotics or probiotics versus whole

1	foods?
2	Then there are other aspects of
3	gut health. So I think when the lit review
4	was done, we need to look at those three areas
5	and consider it.
6	DR. SLAVIN: I live in laxation.
7	It is my life. So I am glad you would say
8	that, because every time I say it, it is like,
9	well, that's the "poop lady", so she's going
LO	to say it.
11	(Laughter.)
12	So thanks for cutting me loose.
L3	(Laughter.)
L4	Let's see, where are we?
15	DR. CLEMENS: To Cheryl's comment,
L6	I believe there has just been a wealth of
L7	literature since 2004 to address the laxation
L8	issue and the "poop lady", if you will. So we
L9	might be able to address that very nicely.
20	DR. SLAVIN: Okay. Let's see, I
21	think we are going to go here.
22	We are going to exclude glycemic

index, glycemic load, some of the things we 1 have discussed about the population, children 2 3 over two, adolescents, adults, everybody. But we are going to exclude type I 4 diabetes. I don't know if there is any 5 discussion. 6 7 Our Committee has met and talked about that, because I think glycemic index 8 9 does work. You know, you need to control your glucose. So it has a role there, and that is 10 11 really outside of our scope of practice. 12 Then comparisons, higher versus lower levels of glycemic index or glycemic 13 load. 14 Then some of the things that have 15 been measured in studies: adiposity measures, 16 BMI, percent body fat, waste circumference, 17 waste-to-hip ratio, weight gain and loss. 18 19 The epidemiological studies, some 20 of those measures on top, there's a lot of recent feeding studies that have been done on 21 22 weight loss, comparing low glycemic and high

glycemic, and then some other biomarkers. 1 2 This new question: what are 3 optimal proportions of dietary carbohydrate and protein to maintain BMI and to achieve 4 long-term weight loss? Exploratory search. 5 We really want to work with other 6 7 committees because, obviously, we overlap with the Fatty Acid Committee and Energy in this. 8 9 Developing the PICO chart and the literature search-and-sort plan. 10 11 This is a first step at this for 12 the PICO chart, and it is very broad, including 13 obviously, everybody. exposures, these are some of the things we 14 15 talked about, and there may be more exposures, 16 things we can get at. Carbohydrate-containing foods, just overall, digestible carbohydrate, 17 complex carbohydrate. 18 19 One of the problems we have in the 20 carbohydrate field is we don't have great measures of carbohydrate quality. That is why 21 22 think the glycemic index has been

1	interest to people. It is okay, but it
2	doesn't get at kind of this complex
3	carbohydrate, something like rice that we want
4	people to consume, but it has a really high
5	glycemic index. So trying to come up with
6	sort of complex carbohydrates.
7	Fiber, in here, insoluble versus
8	soluble for body mass index, although I don't
9	think there's much on that.
10	Sugar-sweetened beverages, and
11	then just added sugar.
12	Then some of the comparisons, you
13	can see that we have talked about over there;
14	consumption levels; selected food groups as
15	food groups that contribute carbohydrate to
16	the diet; liquid versus solid forms of food.
17	These are really hard studies to do,
18	obviously. There are some intervention
19	studies where people have been given liquid
20	and solid forms of macronutrient-controlled
21	foods, but there's not a ton out there.
22	Meal patterns, timing of exposure,

and then anything on ethnicity 1 or socioeconomic demographics, and then some of 2 3 the outcomes, body mass index, weight change, fat distribution, overweight, obesity, 4 5 weight maintenance. Then you can see the questions as 6 7 they go down there. Subquestions, they get pretty complicated, but it is within that 8 9 chart up above. So a summary of the topics that 10 11 are on our area, and some of the inputs that 12 you have given already, we will include, and then other things we are open to. 13 But dental caries and 14 15 carbohydrates, type 2 diabetes, non-digestible carbohydrates or fiber and health, and making 16 17 sure that we include what we can find on preand probiotics, and then whole foods. 18 19 Food and vegetable intake in 20 health, this is a huge. If you go back to 2005, there's a huge review on this. 21 It is a

lot more that has been done since then.

Whole grain, and we said we want 1 include other food groups that are out 2 3 there, other whole foods. We just got through glycemic index 4 and load. 5 Health benefits of plant-based 6 7 protein foods, which is a lot of overlap with the fiber question, but looking at it with 8 9 kind of a different set of eyes. Carbohydrate consumption and BMI, 10 11 and this is an area where generally 12 carbohydrates are. Most of the data shows they are protective, no matter what type. 13 Weight loss, weight maintenance. 14 15 When people need to lose weight, and after they lose weight, what kind of diet? 16 gotten a lot of comments, outside comments, 17 about high-protein diets. We want to make 18 19 sure that we review that area well to see 20 once people lose weight, that, there's differences of opinions, if you look in that 21

area, but giving that a good check.

Compensation of liquids versus solids, and that is a really tough area that we have inherited.

Best proportion of macronutrients for low-calorie diets. As people are on these low-calorie diets that we are going to recommend, protein is going to have to go up a little bit as the percentage, and carbohydrate, how far, and then it will affect fat, too, because are we going to take mostly fat out of the diet?

Anything we can find to make sure that the document includes a review on artificial sweeteners and weight loss weight maintenance. That is also a very confused dataset because most of the people that use artificial sweeteners are at higher So it tends to go together rather than BMIs. be protective. So that is fairly tough literature, and we are going to try to go through the NEL procedure and just ask the question and see what we can find, because

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1	that wasn't done in 2005.
2	Tom?
3	DR. PEARSON: Just for the fatty
4	acid group, obviously, the sum of the parts,
5	if you are studying carbohydrates and protein,
6	you're studying fats, too.
7	DR. SLAVIN: Absolutely.
8	DR. PEARSON: So just put it in
9	there. We had already, I thought, turned that
10	over to the Energy Balance group.
11	DR. SLAVIN: Right.
12	DR. PEARSON: It doesn't make any
13	sense for us to do something extra.
14	DR. SLAVIN: Okay. Roger?
15	DR. CLEMENS: You may wish to
16	speak with the people at the Whistler
17	Institute at Purdue University, to build on
18	Naomi's comment. They actually have a great
19	understanding of the dynamics of
20	carbohydrates, physical as well as
21	physiological.
22	DR. SLAVIN: Rafael?

1	DR. PEREZ-ESCAMILLA: Joanne, I
2	know you already have a sizable number of
3	questions in front of you. So this is a
4	friendly request.
5	(Laughter.)
6	Would your Committee consider
7	addressing a question of consumers' knowledge
8	and attitudes toward carbohydrates and the
9	relationships of carbohydrates on health?
10	DR. ACHTERBERG: I couldn't hear.
11	DR. PEREZ-ESCAMILLA: I was told I
12	was speaking too loud before.
13	(Laughter.)
14	So let me try again.
15	The issue is if the Committee
16	would consider a question on consumers'
17	knowledge and attitudes toward carbohydrates
18	and also the relationship between
19	carbohydrates and health.
20	DR. SLAVIN: You're right, we have
21	a lot, but it is absolutely true that most
22	people think carbohydrates are bad. I am

telling you the answer without doing the
research. But having been in the field,
carbohydrates have a bad image on the street.
Then just to try to explain, okay,
actually, fiber is pretty you know, that is
the way I always think about it; let's lead
with fiber because we know that we need fiber.
We have data on that. Then we can go down
that path.
But trying to explain something
like enriched grains or rice that we want
people to consume, and it's important, most
people probably think that is a negative and
they need to get rid of it.
So it is an interesting question.
It is a big question.
I don't know. Linda, being on the
Committee
CHAIR VAN HORN: Yes. Well, I
think, you know, I totally agree with you that
there is a concern, but I think, frankly, the
confusion lies in not recognizing that sugar

is a carbohydrate. I mean, when we talk about refined carbohydrates, we really are talking about sugar often, and the consumer doesn't understand that necessarily.

So they understand that carbs are bad from the sense of the Atkins diet approach and all of that sort of thing, but they don't even recognize, I don't think, that it is a really low-sugar diet that is being advocated in terms of trying to reduce the carbohydrate, that aspect of carbohydrate.

DR. SLAVIN: Well, I think it is a little broader than that because, if you look, grains typically are over consumed as a category. So, within that category, as we heard yesterday, a lot of what is consumed are desserts. So it is not rice that we are worried about, but, yes, this is such a big category. Dairy contributes carbohydrates. So for people to understand all the things that contribute carbohydrates, it is a very large category. Most people think of it as a

negative.

If you look at the weight loss data, if 50 percent of your calories are carbohydrate and you get rid of 50 percent of your calories, you are going to lose a ton of weight. That works. I mean it works like a champ.

(Laughter.)

So that is why people cut out carbohydrates and, magically, they get skinny, just from calorie counting.

So I don't --

DR. PEREZ-ESCAMILLA: I just want to add that I have done research with low-literacy Latinos, and they don't even recognize the word "carbohydrate". It is very intimidating. It is a very difficult word to pronounce. Yet, the labels, they use those words. We teach them about them.

So I think it is an important area of inquiry. That is where I am coming from. Whether it is appropriate for the Committee to

1	do so, I leave it up to you.
2	DR. SLAVIN: Well, I think it
3	would be good if Colette will write that down
4	as we should consider that in our conference
5	call, and we would call you in to talk about
6	that.
7	CHAIR VAN HORN: Yes, and there may
8	not actually be that much research on the
9	attitude question. I don't know what that
10	literature even looks like or who has been
11	asking that question. So we may find the data
12	aren't really there to really address that
13	question.
14	It, also, though, raises once
15	again the importance of talking about food as
16	opposed to necessarily a nutrient focus.
17	Because for the average American, they eat
18	food; they don't eat nutrients.
19	DR. PEREZ-ESCAMILLA: That is
20	true, but the labels
21	CHAIR VAN HORN: Yes, the labels,
22	right.

1	DR. PEREZ-ESCAMILLA: The food
2	labels are very important for us to think
3	about
4	CHAIR VAN HORN: Right.
5	DR. PEREZ-ESCAMILLA: the food
6	labels as a major tool for consumers to pick
7	up the foods that we are recommending. That
8	is what is coming to play.
9	CHAIR VAN HORN: Exactly. Again,
LO	just picking up one more time on the sugar
11	issue, that is an interesting factor related
12	to the labels because the sugar content is
13	provided. Often, just by pointing that out to
14	a consumer, they start to get it. If they can
15	look at the amount of sugar versus the amount
16	of fiber, they begin to get it.
L7	I think those are the kinds of
18	hand-holds that most consumers don't know how
19	to take advantage of. Perhaps we can try to
20	point that out a little more specifically.
21	DR. CLEMENS: Even on the label
22	where it says sugar, to build on Joanne's

comment, if you put milk, lactose is a sugar. 1 So it would pop up on a label as if it were 2 3 sugar, as opposed to sucrose. would be wonderful Ιt in 4 communication, to build on what Rafael had 5 indicated, if we generate terms or use terms 6 7 that are friendly for our reading audience. So, hopefully, we would minimize mis-confusion 8 9 that is already out there. We have a great opportunity to just the effective 10 do 11 communication. 12 DR. ACHTERBERG: This is Cheryl. I can speak to the fact that there 13 is literature about knowledge and attitudes 14 15 relative to carbohydrates. Some of it is five 16 to ten years old, but there is definitely a body of literature about that. 17 18 But I would suggest, again, that 19 we sort of put this question in a holding pen 20 because I think it can and should actually 21 have broader import as we look more

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1	guidelines, and look at the scientific
2	evidence about how to translate the
3	guidelines.
4	So if we could take a more
5	holistic view of that, so hold it, but let's
6	come back to it and see if we can't frame
7	something along those lines.
8	DR. NELSON: Well, just to back
9	that up, this was a lot of breakfast
10	conversation this morning. Cheryl, Tom, and
11	myself, thinking about maybe further on that
12	we do have a question that is, what is the
13	evidence, the research, around the sort of
14	qualities of the health communications that
15	actually create behavior change?
16	That may help us to think about,
17	then, how we also deliver our report that may
18	be helpful. I mean it would great because
19	there is more research in that area.
20	DR. APPEL: Another committee in
21	overdrive.
22	Unfortunately, I think I have two

questions that I think might not be covered, and then what I think we need to think about very seriously is reorganization.

From what I can tell, there is no question related to the health effects of meat per se. So I think that that was a gap in the 2005 report. I think we have to deal with that.

The second one is it is not clear to me whether it is covered, and it came up yesterday, which is: what are the health consequences of replacing refined grains, refined, enriched grains, with whole grains, particularly with respect to folate intake? I think we need to deal with that one head-on myself. So I don't know where it goes, but I think it has to be dealt with.

My third comment is more something we need to think about, a recommendation which is: sooner than later, decide if we want to peel off food groups as a separate category, I mean a separate subcommittee. Because I

2.

1	sense that it is bits and pieces here. We
2	might just want to do that. I will just leave
3	it at that.
4	DR. SLAVIN: You are asking for a
5	separate subcommittee on which category?
6	DR. APPEL: On food groups.
7	DR. SLAVIN: Just on this subject?
8	DR. APPEL: Yes, food groups. I
9	think Kathryn has some comment on when we did
10	it. We got far down in the process and we
11	said we're not covering food groups
12	particularly well. Then we developed a
13	separate subcommittee partway through the
14	process.
15	It would be better to start that
16	relatively soon, if we need to do it, rather
17	than waiting closer to the end.
18	DR. SLAVIN: Where was meats in
19	the review, then, Larry? I mean, was it under
20	the
21	DR. APPEL: Meat was not done in
22	2005.

1	DR. SLAVIN: Okay.
2	DR. APPEL: It wasn't done in
3	2005. So it is a gap in the report in terms
4	of food groups.
5	The other thing is
6	DR. PI-SUNYER: Wouldn't that work
7	better in the fats group, for Tom's Committee
8	to deal with that?
9	DR. APPEL: It could be if you
10	don't want to create another subcommittee.
11	DR. NICKOLS-RICHARDSON: I think in
12	Nutrient Adequacy we have kind of always
13	considered that food groups would be part of
14	what we are working on. I know I didn't
15	really articulate that today, but thinking
16	about, sort of from a first standpoint, our
17	nutrients and then looking at shortfall
18	nutrients, how does that translate into foods?
19	So I think our group has sort of considered
20	that we were going to be looking at that, but
21	just had not really presented that to date.
22	CHAIR VAN HORN: Yes, I think

maybe what we ought to do -- I hear you loud and clear because I do think food groups are definitely going to be very important. I mean this is it; you are looking at the group of people that are writing this report.

To take on the food group topic within the subcommittees that currently have the most affinity for that makes sense, Nutrient Adequacy being one of them, but meat, clearly, could be incorporated perhaps into the fatty acid discussions because that is the key nutrient of concern, I would guess.

Then if we see that we are limited in terms of not having adequate attention being paid to the food group question, maybe that is something that the Scientific Review Group could tie together.

DR. APPEL: Or it could be that we divide it into certain sections and then pull the pieces into a chapter in the report on food groups, not create a separate subcommittee. That might be the way to do it,

1 | too.

CHAIR VAN HORN: Right. Because if you think about it, we haven't really specifically identified dairy, either, or eggs. I mean we haven't begun to identify separate foods here as much as the -- yes, nuts and chocolate. Okay, we're good.

(Laughter.)

DR. SLAVIN: But, you know, it kind of comes back to the choline recommendation we heard about. We are not meeting that. Nobody is really thinking about how that's -- I don't know if that's Shelly's. Is that Nutrient Adequacy would think about how we're going to --

DR. NICKOLS-RICHARDSON: Right.

So, specifically to choline, looking at what are the health outcomes, what are the health endpoints that we would need to look at, what does that as a shortfall nutrient mean to us, and then where do we go to the foods to meet those recommendations?

1	DR. NELSON: I think I agree with
2	Larry, what he said earlier though. I think
3	we have to focus on those nutrients, the
4	shortfall nutrients that seem to have a fairly
5	profound health implication. I mean I think
6	we have to triage some of those nutrients.
7	That's all.
8	But eggs, I mean, are we dealing
9	with eggs anywhere? Is that in fats?
10	CHAIR VAN HORN: Fatty eggs.
11	(Laughter.)
12	Joanne, are you finished?
13	DR. SLAVIN: Yes. Absolutely.
14	CHAIR VAN HORN: Okay. Thank you
15	very much. That's, obviously, a very complex,
16	but very interesting topic and very important
17	for where we go from here.
18	Now we have the ethanol
19	discussion.
20	Eric?
21	DR. RIMM: Thank you.
22	I am what stands between us and

lunch. So I think ethanol won't be as long as others, although, of course, I am very happy to take suggestions for further questions.

I would like to thank my colleagues, Larry Appel and Tom Pearson, who are on the subcommittee with me, as well as Patricia Guenther and Rachel Hayes for keeping me in line. Rachel has actually been cracking the whip and continually reminding me that I haven't responded to some of her requests. So thank you, Rachel, for keeping me in line.

So let me start out with a review of the 2005 Guidelines and how those questions will be addressed in 2010, and then talk about the rationale and the questions, specific next steps. Some are looking at old questions, and some will be new questions that I am proposing.

So the No. 1 question, and the one that actually led to the guideline, is: among persons who consume four or less drinks per day, what is the dose response between alcohol

and health? I covered this last time. One to 1 2 two drinks a day lowers total mortality, 3 lowers coronary heart disease, slightly increases breast cancer. 4 Alcohol risks and benefits do not 5 differ between middle-aged and elderly, but 6 7 there is little, if any, benefit for younger people. 8 9 So I think, since I do know some of the evidence that has been published in the 10 11 last five years, which is probably why I am 12 sitting on this Committee, it is unlikely that overall those points will change. I think the 13 first three points, specifically, will not 14 15 change. There may be more data to support it, and maybe we can do a search to show that. 16 17 The last question on age groups that may benefit or have risk, I will cover 18 19 that in a little bit with new questions 20 because I think there may be at least some

question

was,

evidence that that is worth pursuing.

next

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among

persons who consume four or less drinks per day, what is the dose response between alcohol and health? Sorry, I guess that is the followup.

So the rationale for further work here is I think, getting to the last point, that we should do a better job of potentially following up on risks and benefits for younger folks. Some of that can be benefit. There may be lower risk of diabetes, and some of that can be to document the risk associated with injury and binge drinking.

Also, in the older populations, there is a lot of the documentation on the benefits for coronary heart disease and some for cancer. I think we could expand that to other diseases, as I will talk about in a bit, and also include injury in that.

What is the relationship between consuming four or fewer drinks in macronutrient or micronutrient profile on overall diet quality? I guess this probably

1	touches on about three of the other
2	subcommittees that have presented today and
3	yesterday.
4	For the most part, I think that at
5	that level of four or fewer drinks, it is
6	unlikely there will be big change. One to two
7	drinks per day is not associated with an
8	inferior diet quality.
9	This was the conclusion of the
10	2005 Dietary Guidelines. I think that is also
11	unlikely to change.
12	DR. SLAVIN: Eric, can I just
13	interrupt for a second?
14	DR. RIMM: Please do.
15	DR. SLAVIN: Did you guys consider
16	calories, too? If the calorie recommendation
17	goes down for an older person, I mean four
18	drinks seems like that is all they would be
19	doing. I don't know how they could eat.
20	(Laughter.)
21	DR. RIMM: Yes, I mean I wasn't on
22	the 2005. I think there was the realization

1	that five drinks is considered binge drinking.
2	So they wanted to cover the whole range of
3	risk and benefit under five drinks, because
4	there is no question that there is harm above
5	five.
6	DR. SLAVIN: But just as calorie
7	load, it just seems like that could be half
8	their calories then.
9	DR. NELSON: One to two drinks is
10	the recommendation.
11	DR. RIMM: Yes, well, but even
12	though
13	DR. SLAVIN: Even so, on a low-
14	calorie intake, there's no space, kind of
15	issue.
16	DR. RIMM: Right. I mean I think
17	if you start looking at the SoFAAS and you
18	start looking at the calories that drop for a
19	65-year-old, you're right; I think that would
20	be worthwhile pursuing.
21	I do have some data from NHANES
22	2005, sort of looking at their average intake

1	and the percent of calories that they are
2	getting from alcohol. So that would be
3	interesting to at least document for the age
4	group 65 and above, or 15 above or something,
5	where there is a decrease in the total caloric
6	needs.
7	So, yes, that is a good point.
8	Thank you.
9	So related to this question, I
10	think there is some rationale for further
11	work. That is to look at the impact of or
12	I guess to look at alcohol and define high-
13	risk subgroups.
14	We have said this before, and I
15	think I said it last time: that if 65 percent
16	of the population is overweight or obese, 25
17	percent of adults have hypertension, whatever
18	I don't know what the percent is for
19	diabetes; up to 8 to 10 percent of the
20	population has diabetes.
21	So I guess the question here would
22	be: can we explore the literature for the

impact of alcohol on diet quality among these people who already may have changes in diets or may have the inability to metabolize ethanol as well?

We haven't talked at length about this, to really refine this question. But I think it is worth exploring because the issue of alcohol and diet quality may extend beyond just healthy individuals.

There is, historically and up-to-date, there is a fair bit of data on folate suppression. Since we are all worried about folate and folate fortification, I wanted to explore that, the impact of alcohol on diet quality, specifically with folate suppression and, also related to that, nutrient absorption.

So that may require a search that goes back a little bit further than just 2004 because that wasn't covered in detail. I don't know if that would turn into anything that would impact the guidelines, but I think

1	it is worth exploring to see what the totality
2	of the data suggests.
3	Please feel free to interrupt me
4	anytime because this is not going to be a 45-
5	minute talk.
6	(Laughter.)
7	What is the relationship between
8	consuming four or fewer drinks and obesity?
9	This is, obviously, one of the more important
10	questions.
11	The conclusions from 2005 were
12	that there's limited data, but there is no
13	apparent association.
14	This is a challenge. There have
15	been a few somewhat longer trials now in
16	alcohol consumption that have been published
17	in the last few years, not specifically
18	focused on obesity per se, but the data are
19	available.
20	The problem with this is there is
21	probably 75 to 100 observational studies and
22	cross-sectional studies that are very

difficult to interpret because one of the 1 things that people cut out when they are 2 3 overweight is alcohol. So then you sort of create the association that is not there. 4 There few 5 are а now more prospective studies that have looked 6 7 alcohol and subsequent change in body weight. So I think in this case it will be 8 9 one more thing we can add to our overall analysis of impacts on obesity. 10 11 Αt one to two drinks а day, 12 previous to 2005, prospective studies did not association between alcohol 13 show an obesity. 14 15 So anybody have any thoughts on that? 16 CHAIR VAN HORN: Well, the only 17 18 question or point I would make is, as we start 19 considering what we mean by discretionary 20 calories, or whatever term we are going to use for that, it would seem that alcohol might be 21

incorporated into that.

1	I don't think anyone is advocating
2	that, again, as usual, if you're not drinking,
3	we should tell you to start drinking. But if
4	you are drinking, recognize that, from a
5	nutritional point of view, you are not getting
6	added nutrients; you are just getting
7	calories.
8	So that mindset of choose your
9	calories wisely and realize there are some
10	that give you nothing but calories, you know,
11	maybe we need to help people make that choice.
12	DR. PEARSON: I think it kind of
13	puts into question the term nutrient because,
14	if, in fact, there is an inverse relationship
15	to coronary disease, then you would affect HDL
16	metabolism and other things. I think it puts
17	into question what the nutrient is
18	CHAIR VAN HORN: Yes, yes.
19	DR. PEARSON: in all fairness.
20	CHAIR VAN HORN: Right. No, I
21	agree with you, Tom. I just think that,
22	unless there is somebody on this Committee

that really thinks we should advocate that 1 2 people drink alcohol because it is healthful, 3 I don't see that we can do anything but point out that it does contribute calories. 4 a nutrient in that context, but that we have 5 to help people weigh and balance. 6 7 what would be really quess interesting, if you think about it, is any 8 9 data that would document cardiovascular, if the benefit 10 that is, in fact, that we 11 recognize. Is it more important to lose 12 weight or to drink alcohol? I mean, you know, tradeoffs 13 those kinds of need to be considered. 14 DR. PEARSON: Well, I don't know 15 16 about an intervention, but certainly on an observational basis, obviously, whatever 17 calories that alcohol has added 18 are 19 overwhelmed by the probably lipid, metabolic,

Because there's probably now a hundred observational studies suggesting that

and probably some other effects.

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the individuals with the one to two drinks, which is what Eric had on his first slide, if they are having a cardiovascular detrimental the calories effect from or diabetes detrimental effects of the calories, those are swamped out by something else because the overall risk of those diseases is significantly reduced.

CHAIR VAN HORN: Is higher, Right. Plus, you know, the whole exactly. triglyceride issue and all this, alcohol sensitivity to that. I mean I think we have to deal with it, but I just think, as far as the diet quidelines are concerned, it is a question of calories and what those mean to you.

DR. RIMM: Yes, I think that is an important point. It is, I guess we can call it discretionary calories, but I think it does have more of a biological effect than other discretionary calories that may be in that group. And maybe not. I mean I think there

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evidence to suggest that at heavier is 1 consumption people lose their inhibition and 2 3 eat more, but at moderate consumption it actually may lower the overall glycemic index 4 of the meal. 5 So it is tricky. So you actually 6 7 may eat -- you may compensate, if you are drinking 200 calories; you actually 8 9 compensate by eating less of other foods. Then once you get up to four drinks, you 10 11 actually start eating more of other foods. 12 is complicated and I think there is biological effect, which we can talk about 13 14 here. 15 CHAIR VAN HORN: Yes. The other 16 thing, though, to remember is, just as we have 17 been casting aspersions on the accuracy of the caloric data, the questions related to alcohol 18 19 recall are also quite high. 20 DR. RIMM: Yes, I think that is although I was quite impressed with 21 22 Susan's presentation yesterday, which showed

1	that 10 percent of the population, or at the
2	90th percentile, people reported drinking
3	three-and-a-half, the men reported drinking
4	three-and-a-half drinks a day.
5	So I do have a problem with
6	interviews for assessing alcohol intake. When
7	people drink too much, they tend to
8	underreport.
9	But, in fact, 10 percent of the
10	people reported overconsumption by these
11	guidelines. So I mean I think I don't know if
12	NHANES got it right or figured out a way to do
13	it, but that was pretty impressive. It is a
14	serious problem, obviously, but there is some
15	good reporting there.
16	DR. PEARSON: Yes, I would agree
17	with Eric. I think within the one to four, I
18	mean it is the person who has a drink every
19	night, et cetera. I agree that the top one is
20	fraught with error.
21	But it is like coffee consumption.
22	Coffee consumption is really quite reportable.

1	I have my two cups here and two cups there,
2	and whatever. Actually, as we have looked at
3	some of these regularly-consumed beverages,
4	those are some of the more consistent patterns
5	compared to all of the other chaos that goes
6	on with food consumption.
7	DR. RIMM: Rafael?
8	DR. PEREZ-ESCAMILLA: Eric, I
9	think it is possible that the relationship
10	between alcohol consumption and dietary
11	nutrient intake patterns is modified not only
12	by the type of alcoholic drink, but also by
13	the context. So, for example
14	DR. RIMM: By the context?
15	DR. PEREZ-ESCAMILLA: The context.
16	DR. RIMM: Yes.
17	DR. PEREZ-ESCAMILLA: If it is
18	cocktail party drinking versus drinking a cup
19	of wine with your meals, following the
20	guidelines, with a salad and olive oil and
21	nuts and fish, and so on, I think it is likely
22	that that matters quite a bit. But I don't

know if there is research on whether this is 1 2. true or not. 3 DR. RIMM: Yes, I mean I think that is a good point. Your bringing it up is 4 confounded by your ethnicity because you come 5 from a great culture where they tend to drink 6 7 with meals, and it is part of a lifestyle. Т think that the evidence 8 9 beverage type is not as strong as what people think for diet quality, within the range of 10 11 one to two and three drinks a day. I think 12 when you get above that, I think there are differences by beverage type. 13 But I think most of the evidence 14 15 for benefit, most of the evidence for lipids, most of the evidence for biological markers 16 are the same regardless. 17 18 Now I don't know if there is as 19 good of evidence for the impact on drinking 20 with meals. Some of the evidence on drinking 21 with meals actually is counterintuitive

because it is better to drink on an empty

1	stomach because it increases your HDL quicker.
2	But that is not something we are
3	going to necessarily put in the Dietary
4	Guidelines, but there is some evidence to
5	suggest that.
6	(Laughter.)
7	Obviously, it impacts your
8	blood yes, if you drink, it impacts your
9	bloodstream more.
10	So I think it is good to at least
11	have some context to that, to the point that
12	you brought up about diet quality.
13	DR. PEARSON: I think it is very
14	important that we continue to emphasize this
15	slice of the data of consuming four or fewer
16	drinks because this is the group who will be
17	having this as a beverage, and not a drug.
18	You know, when you get up into the higher
19	levels, you are really into other issues of
20	addiction.
21	So I think no one is recommending
22	the higher levels. So just to stay within

I think is very important for this 1 subcommittee, and to look at the issues there. 2 3 There are really quite good data that talk about some of these. I mean alcohol 4 has always been confounded by the context and 5 the other things, as have other beverages. 6 7 Coffee drinking was confounded by cigarette smoking, and high fat creams and things. 8 9 it kind of comes with the territory. To expand a little 10 DR. FUKAGAWA: 11 what Rafael said, it would be also on 12 important to know the source or the type of alcohol with respect to distilled spirits 13 versus wine because, certainly, some of the 14 15 wines may have beneficial components that 16 really contribute to the health-protective 17 effects. Yes, I mean that seems 18 DR. RIMM: 19 to be the dogma, although the literature 20 doesn't support that. I think that, for chronic disease, there are benefits that come, 21

regardless of the beverage type.

benefits from beer in Germany as the same. 1 You see spirits in Finland as the same as you 2. 3 see wine in France. The benefits are the same. So I know that there have been 4 great things documented in wine that are 5 antioxidants. The question is, within the 6 7 range of consumption we are talking about, is there enough and is it absorbed? 8 9 We can review that literature. Ι don't know if necessarily that falls within 10 11 the purview of the Dietary Guidelines that 12 start talking about the B6 that is in beer and the antioxidants that are in wine and spirits. 13 But it is something to at least 14 15 keep in the back of our mind when we are 16 updating the literature on the differences in 17 It actually may come up in beverage type. 18 some of our new research questions. 19 So some of the research questions that we would like to address relate to 20 Obviously, it is known to 21 drinking patterns. 22 be adverse for binge drinking related to

trauma and accidents. That was covered in the 2005.

But I would like to do, or we would like to do, a little bit more work here to look at some questions that we may be able to address with the literature. That is age at initiation and effects on young adults. I know there has been some data on this, looking at kids that start drinking at age 13 in the U.S., not in some cultures where they drink with meals, but kids who start drinking with their friends at age 13 and the impact of them having more adverse outcomes later in life versus drinking at age 21, when you're legal age, legally allowed to drink.

There are now new data on people not, as Linda was saying, who start drinking, but people who are light drinkers and went to moderate drinkers during their adult lifespan. So I don't know how this would turn into a guideline, but there are at least some data saying that, if you change your consumption to

slightly drinking more, you actually get more benefit.

Now the issue is, as Tom mentioned, that there is benefit up to one to two and three drinks a day. What happens when you get to four to five? The question is, I know there is not perfect literature on it, but can you define who it is that goes from one to two up to four to five? Because, obviously, we would want to give guidance to those individuals, either to stop drinking or to drink less.

So related to that, we would like to look at, and we have asked NIAAA and others for some help on successful interventions to reduce or stop consumption.

The guidelines in the past say that people who drink too much, the guidance is to stop, or if you can't control your drinking, to stop. So there are some successful behavioral interventions out there that, like behavioral interventions for diet,

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I think it would be worth at least coming up with a question related to the successful interventions for people who start to drink too much.

Then, as I mentioned before, much of the 2005 guidelines that talked about health focused on heart disease, stroke, and breast cancer, and a few other cancers. So, within the moderate range, I would like to expand that to other chronic diseases, that there are now a fair bit of data, including diabetes, gallstones, and other chronic diseases that are in this sort of top 20 causes of death that we could look at.

Are there segments of the population who should not consume alcoholic beverages at all? We all are familiar with those, based on what's on the side of a beer bottle or a wine bottle. They are also defined in the 2005 Dietary Guidelines, that those that cannot control their consumption should stop; women who are pregnant; if you

are operating machinery.

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I think we could do a better job.

Maybe there are others who should not consume alcohol. Can we identify those at high risk for overconsumption? So it would be nice if we could identify the pool of people who are at risk. Rather than waiting for them to consume too much, can we give some guidance on people who early on, I guess under the mode of prevention, early on should be advised not to drink or to drink less?

interesting question, Then the which we now do have some data for, just in the last week or two, is: can we define the prevalence of high risk with as current data as possible? I have some data for average consumption from 2005 and 2006, and it looks like, based on Susan's talk yesterday, we probably can get the prevalence of overconsumption, at least from 2001 and 2002 and maybe 2005 and 2006.

That could be by beverage type.

That could be just those consuming more than the recommended amount, which I think would be important to document because I think that maybe would impact policy. I think there may be more overconsumption out there than has been documented in the past, and it would be nice if this could be a good source for that. For that, I think we have also asked NIAAA to assist us in providing some of that data.

we have touched on this, Also, other research questions related to metabolism of alcohol. Does ethanol, one to two drinks per day, have a metabolic impact on the diet? Does it impact lipogenesis? it reduce the glycemic effect of the meal? Does it impact bowel function? I think I have iust about touched everything on everybody else has talked about with their subcommittee.

But, again, some of these have not been touched on in past guidelines. So it would require a search further back. But I

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think it would at least create a foundation for future dietary guideline panels to look at the impact of ethanol, not just as discretionary calories, but as something that may impact other aspects of the diet.

So this is my last slide. We are in the process of developing PICO formats to build on what was done last time and to refine new questions for further study.

And that is my 45 minutes. Does anybody else have any other thoughts or questions that Larry and Tom will answer?

CHAIR VAN HORN: You know, the only other interesting thing perhaps, or one other interesting thing, is the whole issue of economics related to alcohol. If you look at the data, I don't know if there is anybody in the audience that is representing the alcohol industry, but drinking is expensive in some ways. If it is a question between do you spend your dollars on alcohol or on food, I think there are some real issues here that

1	need to be considered related to the best use
2	of the dollar for purchasing food.
3	DR. RIMM: That is an interesting
4	point.
5	CHAIR VAN HORN: Yes.
6	DR. PEARSON: Well, the issue
7	there, though, is that most of those dollars
8	are taxation. I mean the production of
9	DR. RIMM: Are you saying there's
10	a conflict of interest if we
11	DR. PEARSON: Well, it is part of
12	the equation. Obviously, taxation has been
13	successfully used in a variety of tobacco and
14	alcohol to limit consumption, with
15	elasticities particularly in the low
16	socioeconomic groups and the young.
17	So those have always been part of
18	and it is not, obviously, the U.S.; it is
19	a worldwide phenomenon. And obviously, in
20	these times, I would imagine that there would
21	be some continued sin taxes in terms of the
22	revenues into governments.

But just to say that this is not 1 an expensive food; it's taxed to make it 2 3 expensive, to limit consumption, which I don't think is a bad public health strategy at all. 4 CHAIR VAN HORN: No, no, I don't 5 I quess all I am suggesting is it 6 either. 7 will be interesting, actually, to follow, since you have the more current alcohol data, 8 9 to see what happens in the year 2008-2009, as we go through this economic crisis period, and 10 11 see what happens to that as a component of the 12 diet. DR. RIMM: Thanks. That is 13 Yes. a good comment. 14 15 Let me add one or two other things that I forgot to mention. 16 think, in the past, 17 Dietarv Guidelines, they very nicely made a table up 18 19 of what the average serving size is, what it 20 contributes to calories, and sort of the different distributions of four five 21 or 22 different drinks, to look at equivalents

between wine, beer, and spirits.

I would like to update that because there has been a change in the alcohol supply that we consume. So it probably won't be a question; it is more of a documentation to show that the alcohol content of some beverages has gone up, for wine and some kinds of beer.

So if you look at the USDA most recent food composition database, it actually has changed since the last one. So the caloric content will change based on the average consumption.

Now I don't know if I can get that detail from NHANES data, to look at beverage-specific consumption, but that would be interesting, if we are calculating SoFAAS, to see that if people drink wine, the alcohol content is this for a 5-ounce serving size, and it will differ between beer, wine, and spirits, just because the alcohol content of some beverages has gone up.

DR. SLAVIN: Eric, as the carbohydrate person, I think some of these newer, like hard lemonades and stuff, are a big source of carbohydrate, besides a big source of alcohol. I don't know what kind of information you can get on that, but just looking at exposure.

DR. RIMM: Yes, I mean that is one of the things I was thinking about with the NHANES data, if they get specific 24-hour recalls on what people drink. Because the alcohol equivalency is based on a shot of spirits and a 12-ounce can of beer and a 5ounce glass of wine. But if a shot of spirit is always consumed in lemonade, then, obviously, the caloric content will be -- even though the alcohol, the ethanol will give you the same caloric content. If it is always with something that doubles the calories, then that is, obviously, something that we need to address.

I don't know what percent of the

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1	population just takes shots versus the people
2	that mix it with something that has calories.
3	I don't know the data on that, but that would
4	be interesting to look at.
5	CHAIR VAN HORN: To my knowledge,
6	the data are documented the way they are
7	given. So a person would say
8	DR. RIMM: So it exists, right.
9	CHAIR VAN HORN: "I had this
10	lemonade," whatever, and the alcohol is you
11	heard about the "D", whatever the word is, you
12	know, of the food groups.
13	DR. RIMM: So we can get it both
14	ways, presumably. The table I have is average
15	alcohol, but, obviously, this came from
16	something that
17	CHAIR VAN HORN: Yes, we should be
18	able to look at it both ways.
19	DR. RIMM: Yes, that would be nice.
20	CHAIR VAN HORN: Because it is
21	documented the way it is given.
22	DR. RIMM: Right.

DR. NELSON: This is Mim.

In that same vein, one sort of burning question I have with the database and the foods is, it is fascinating to see this disaggregation, it qoes into the and micronutrients and the macronutrients. to me, with the work that we are doing, what interesting actually is more is the aggregation of what are people eating.

When are they eating and what are they eating? I would love to have where, but we won't go that far yet. But just it would be great if we could get that data on what is the typical, the average dinner. I mean people aren't even eating dinners these days, but sort of, what is the actual pattern of eating? Because, in a sense, that really is universal for a lot of the work that we are doing.

I would love it if the next presentation at the meeting we could have sort of the same presentation, but here are the

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foods that people -- this is what people are actually eating. Because I think we might be surprised at how the classic sort of foods that people are eating are really quite different than they have been. It would be really helpful for us when we think about patterns.

DR. PEREZ-ESCAMILLA: There is actually a nationally-representative survey as to how people distribute their time during the day, doing different activities, including eating. I don't recall the name of the survey, but I don't know if Rob knows about the time survey.

DR. POST: No. No.

DR. PEREZ-ESCAMILLA: Okay, but it exists. I don't know if it is Department of Labor or Department of Transportation. I saw data presented at experimental biology on what percent of the people spend more than "X" amount of time eating, watching television, or in the car, and so on.

DR. WILLIAMS: Eric, I was 1 2 thinking, though, for some recommendations, 3 for sodium, we distinguish between recommendations for healthy individuals and 4 those with hypertension. Do you think that 5 for alcohol there should be some distinctions 6 7 For example, diabetics or overweight? also? Yes, I mean I showed DR. RIMM: 8 9 some data last time that the American Diabetes Association used to recommend that you not 10 11 drink. Now their guidelines are very similar 12 to the U.S. Dietary Guidelines because of the fact that there's now been 10 or 15 studies 13 saying that, if you are diabetic and you drink 14 15 in moderation, you have lower risk of heart 16 disease, and that is what kills most people with diabetes. 17 So we maybe can note that. 18 Ι 19 don't know if we want to have a whole separate 20 section on that. I mean the exception --21 hypertension is the same way. Again, within

the moderate range; I think if you get the

excessive range, then obviously that is not 1 good for diabetics; it is not good for 2 3 hypertensives, and it is not good for anybody. So most of the conditions that we 4 can look at where the prevalence is high 5 enough that those people usually die of heart 6 7 disease, and so alcohol is beneficial -- I mean you could get into other things like 8 9 subgroups of people with certain types of obviously, those people probably 10 cancer; 11 should be told not to drink, but I don't think 12 we have enough data on that to document that. Relative to our 13 DR. PEARSON: focus on obesity, I think it is an interesting 14 about 15 discussion the caloric content. 16 Obviously, you have an increased, you know, an energy-dense substance in alcohol, but it is 17 other issues of what else is in it. 18 19 am sure, if you have a sweet 20 wine, you've got 5, 6, 8 percent residual sugar in those in and above that of the, say, 21

12 percent alcohol.

1	Then, as you start mixing spirits
2	in with other high-calorie things, you know,
3	I've actually never seen the actual calorie
4	intake associated with alcohol consumption
5	divvied out by actually what the actual
6	sources are. Most of it is carbohydrates.
7	DR. SLAVIN: Well, you know, if
8	you look at a lot of the mixes now, too, they
9	are the energy drinks, the Red Bulls, and some
10	of those are loaded with lots of stuff besides
11	just carbohydrates, the calories.
12	DR. PEARSON: Yes. But, I mean,
13	beer has a lot of carbohydrate in it.
14	Certainly, wine has a lot of sugars, and in
15	spirits you start dumping in all sorts of
16	things.
17	DR. SLAVIN: But, you know, since
18	those aren't nutrition-labeled, it is hard to
19	get good information on calories in those.
20	DR. PEARSON: Part of the "so
21	what?" question would be if, in fact, there is
22	a calorie issue, and you could choose the

1	right alcohol mix for your weight.
2	DR. RIMM: There is lots of
3	discussion going on in several different
4	agencies about labeling of alcoholic
5	beverages. Something tells me that that will
6	not be passed by the time the 2010 Dietary
7	Guidelines are completed. But we look to them
8	for also equal guidance.
9	MS. McMURRY: The Department of
10	Treasury is currently undergoing a rulemaking
11	process that began in 2004. The proposal is
12	to include calorie information and alcohol
13	content information on all labels of alcoholic
14	beverages.
15	It's a division of the Department
16	of Treasury that is responsible for labeling,
17	the Tax and Trade Bureau.
18	CHAIR VAN HORN: Well, I think it
19	is time to break for lunch.
20	Just a couple of housekeeping
21	details sorry.
22	DR. NELSON: I'm not going to be

1	here after lunch, which I apologize. I had a
2	previous engagement that I've got to get to.
3	But can I ask a couple of quick
4	questions?
5	One of which is, with the Physical
6	Activity Guidelines, one of our charges with
7	our Committee was also trying to identify gaps
8	in research. Is that something that in this
9	Committee, as we go through our work, that we
10	should be identifying? For example, the
11	measurement issue is a really big issue in
12	physical activity. I would assume it is still
13	an issue.
14	We had a whole section in our
15	report on the gap. So is that something we
16	should be okay.
17	CHAIR VAN HORN: Yes.
18	DR. NELSON: Then the last
19	question I have: thinking about this
20	environmental issue, other thoughts come to my
21	mind. That is, I don't know how the
22	government works right now, but I am assuming

that all quidelines that the government puts 1 out there, there must be some kind of an 2 3 Environmental Impact Statement, that what the is proposing doesn't 4 government 5 adverse -- no? So we don't have to? Because I 6 7 think about food, and I know there were a couple of public comments, but this has a huge 8 9 impact on the environment, what we propose and everything else. 10 11 So we shouldn't be -- okay. 12 seems like it is a shame that there isn't some kind of connection there. 13 If it was regulatory, 14 DR. POST: there would be that kind of assessment. 15 Just one 16 CHAIR VAN HORN: Okay. comment on yesterday: evidently, there was 17 18 some confusion in the audience in regard to 19 some of the slides that had the word 20 "conclusion" on it, as they were going through their presentation. I just want to reassure 21

everyone that is not the conclusion of the

1	Committee. That was the conclusion of the
2	presentation. That's it.
3	So please don't go out thinking
4	that's it. That is not it. That was just
5	ending the talk.
6	And we are going to break for
7	lunch now, but we are going to resume promptly
8	at one o'clock because we have a lot yet to
9	cover.
LO	So eat nutritiously, but quickly.
11	DR. POST: And please wear your
12	IDs if you are going to go to the cafeteria
13	down the hall.
14	CHAIR VAN HORN: And for our
L5	group, we are going to be working at our
L6	lunch. So please grab your lunch, sit down,
L7	and we are going to start talking. Okay? Same
18	place.
L9	Thank you.
20	(Whereupon, the foregoing matter
21	went off the record for lunch at 11:57 a.m.
22	and resumed at 1:19 p.m.)

1	A-F-T-E-R-N-O-O-N S-E-S-S-I-O-N
2	1:19 p.m.
3	CHAIR VAN HORN: All right,
4	welcome back.
5	We are going to launch now into
6	our afternoon session by hearing from Tom
7	Pearson's group related to fatty acids.
8	Thank you.
9	DR. PEARSON: Thank you very much,
10	Dr. Van Horn.
11	On behalf of the Fatty Acids
12	subcommittee, we would like to give our
13	report. In academia, we call this
14	"postprandial purgatory".
15	(Laughter.)
16	That's the after-dinner speaker,
17	after-lunch speaker, but we will have a lot of
18	things to cover.
19	I want to recognize the
20	contributions of my colleagues, Drs. Eric Rimm
21	and Roger Clemens on our Committee, and also
22	the contributions of really a large number of

Department of Agriculture and HHS staff, but 1 particularly Shirley Blakely, who is kind of 2 3 the glue that keeps us all together and heading in one direction. So I will just say 4 an acknowledgment of her contributions. 5 have had quite a number of 6 7 questions put forward. We are actively in the process of winnowing them down. One of the 8 9 advantages of being a little bit later in the program is that we've got several that we 10 11 would like to pawn off on earlier speakers. 12 So I think we can probably foreshorten some of our comments with regard to that. 13 am going to start with some 14 15 comments, and then turn various sections over to my colleagues here for areas that they have 16 17 been focusing on. 18 The first activity was to really 19 ask the question: what is the evidence for 20 implementation of the 2005 Dietary Guidelines for fats? 21

So we would like to review those

research questions and really identify high-1 priority and low-priority questions 2 3 thereafter. Before we do that, though, there 4 is the terminology, kind of the alphabet soup, 5 if you will, of fat terminologies. 6 7 listed them here, so that people don't get lost in the jargon. 8 9 But going be to we are particularly talking about omega-3, 6, and 9 10 11 fatty acids and dietary cholesterol, 12 coronary heart disease and cardiovascular Obviously, we all sometimes 13 disease. abbreviate. 14 15 The questions relative to those from the 2005 Guidelines, there are a number 16 of questions, as you see here, seven, having 17 to do with the major dietary fats components 18 19 and looking at their relationships to health. 20 So, certainly, going into 2005, there were sizable literatures on each of these. 21

We will likely update these areas

of evidence, but I think we believe that this 1 is unlikely to change in a major way, at least 2 3 in terms of the relationships. We may want to come up with some subquestions as to specific 4 levels and contexts, et cetera, but probably 5 not a lot more happening in these questions. 6 7 We would like to look at the trends in fatty acids consumption. We have 8 9 had some discussions about this already. have already been looking at the NHANES data 10 11 from 2000-2001. We would like to further look 12 2005 and 2006 and develop trend tables across this period of time. 13 We understand that it takes really 14 15 long time for guidelines to really be 16 implemented, so that the 2005 and 2006 really are not obviously going to have a lot of 17 impact from 2005 Guidelines. But it would be 18 19 to know the backdrop upon which any

recommendations we have are based.

the

of

also want to recognize

dietary assessment

limitations

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methodology, so that we don't mistake trends when the changes may actually be due to methodologic issues, and certainly want to use Healthy People 2010 data to also help assess intake trends and goals. We intend to invite several speakers, as in individual places we will point out in areas of uncertainly.

So the second question that we had is, what should the average daily intakes of total fat, saturated fat, dietary cholesterol be in order to achieve/maintain the goal of a desirable plasma LDL cholesterol, 100 milligrams per deciliter or less?

Now the rationale for this is an LDL goal of 100 or less has been defined as desirable from the Adult Treatment Panel of the National Cholesterol Education Program. It relates, at least empirically, to that level of LDL cholesterol at which point it appears that the progression of arterial graphically-defined coronary disease progression ceases; in other words, at a point

where you could control this disease process of atherosclerosis. So the point is that there is a bit of a scientifically-based program, and the LDL goal had generally been higher than this.

We know from the classic work of
Keys and Hegsted, and others, that these
population-based cholesterol levels, LDL
cholesterol levels, are related to saturated
fat, dietary cholesterol, and polyunsaturated
fat in a protective way, and monounsaturated
fats in some equations. So there really is a
relationship to fats.

But the real concern is, is our total and LDL cholesterol in the U.S. population still above any threshold that would control this epidemic of cardiovascular disease?

So our outcomes really are coronary heart disease, other cardiovascular disease, and type 2 diabetes, and to refer to other populations with, say, total

cholesterols in the 160 milligrams per deciliters and LDLs in the 100 milligram-per-deciliter range, in fact, who don't have coronary epidemic, despite very high prevalences of some of the other risk factors, like hypertension and smoking.

So this is the basis for this particular question. Should some of the goals for, say, total fat, saturated fat, and dietary cholesterol be reconsidered under the new goal of really controlling atherosclerotic cardiovascular disease?

So, in terms of the PICO question, for really the general U.S. population, looking at the relationship between dietary fats and dietary cholesterols across a variety of levels on their LDL cholesterol level in plasma, and the basic research questions; then, coming from this, you can see on this next slide, and really looking at population daily intakes that would be at least evidence for maintaining a plasma LDL cholesterol that

1	at least the cholesterol guidelines would
2	suggest be desirable and a population basis.
3	Then, also, getting down to the
4	type of fat, saturated fat, monounsaturated,
5	polyunsaturated fat, possibly you could add
6	trans fatty acids to this as well in terms of
7	targeting this goal.
8	DR. PI-SUNYER: Tom, can I ask you
9	a question on that?
10	DR. PEARSON: Yes.
11	DR. PI-SUNYER: I'm not sure that
12	first statement is the way you want to state
13	it. It sounds like you are trying to get
14	people to 100 or above, rather than 100 or
15	below
16	DR. PEARSON: Okay.
17	DR. PI-SUNYER: the way you
18	have written it.
19	DR. PEARSON: These are less than.
20	Well, it just says, or less Okay, I think
21	we could resubmit this question. Thank you.
22	DR. PI-SUNYER: Say achieve or

DR. PEARSON: Yes, maybe achieve 1 2 would be -- or to reach, yes. 3 next research question should the 2010 Dietary Guidelines add a 4 couple of other metabolic endpoints; namely, 5 HDL cholesterol and/or triglyceride levels? 6 7 The rationale for this would be the epidemiologic evidence for independent 8 9 association of these lipids with cardiovascular disease endpoints. 10 This is 11 true for both men and women for HDL 12 cholesterol as an inverse relationship and for 13 а direct relationship independently, particularly for women. 14 15 should be pointed out non-HDL cholesterol levels are a secondary 16 endpoint in the Adult Treatment Panel III. 17 18 we do have some recommended level, depending 19 on people's risk for the non-HDL cholesterol. 20 This does capture individuals who would have both high LDL as well as triglyceride-rich 21

lipoproteins at above the level we would like.

However, there really aren't any 1 target levels from the Adult Treatment Panel 2 3 for HDL cholesterol or triglycerides per se. There's certainly a discussion of which levels 4 are at risk, et cetera. But the treatment 5 targets really have not been identified. 6 7 There certainly is a literature on the relationship of these to dietary fats and 8 9 other nutrients. Trans fats, for example, raise total and LDL cholesterol and lower HDL, 10 11 for example. But I think we could look at 12 this literature, some additional, and then consider relationship 13 this in to the cardiovascular disease and diabetes outcomes. 14 15 Larry? 16 DR. APPEL: Yes. You know, I've been thinking about this. For HDL, I mean it 17 clearly is a risk marker, but there are funny 18 19 relationships, obviously. You know, one way 20 to increase HDL is to increase saturated fat. I know there are drug trials, but 21

drug trials with the goal of

vou

have

increasing HDL, and they increase defense. 1 I don't think the FDA is even letting people 2 3 use this as a surrogate marker. I don't think you have that sort 4 of inconsistent literature with as much 5 triglycerides. So I can see using that. 6 7 But I think somehow it is a marker in people that are not being treated, but then 8 9 the relationships from intervention studies give me pause for using HDL. 10 11 DR. PEARSON: Well, you have 12 reviewed the literature of about why there haven't been any target levels so far. 13 would really exclude the drug trials here. 14 So we are talking really about 15 non-pharmacologic issues in which there is a 16 relationship of things that raise the HDL do, 17 in fact, have a beneficial relationship to 18 19 health. 20 Alcohol is one of the examples where, if you look at the relationship between 21 22 alcohol and heart disease, if you add HDL

1	cholesterol to the regression equation, half
2	of the relationship between alcohol and
3	coronary disease goes away as a likely
4	intermediary variable. There's a lot of
5	clinical trials showing that alcohol raises
6	HDL.
7	Now this is not necessarily a
8	rationale for the use of alcohol, but
9	(Whereupon, the above-entitled
10	matter went off the record at 1:32 p.m. and
11	resumed at 1:33 p.m.)
12	DR. APPEL: Okay, thank you.
13	So I think this is part of the
14	discussion we are having, but there certainly
15	are a lot of individuals looking for dietary
16	means to raise HDL, some of them having to do
17	with weight loss, and a variety of other
18	things which are the purview of this
19	Committee.
20	DR. RIMM: Yes, and I think
21	related to that, Larry, you brought up the
22	point of saturated fat. I think one of the

that the observational, 1 reasons experimental literature, finds that trans fat 2 3 is worse than saturated fat is that trans fat decreases HDL and saturated fat increases HDL. 4 So I think it helps us understand 5 some of the differences in the observational 6 7 studies as well as the metabolic studies on differences between sats and trans. 8 9 DR. APPEL: I think there is this -- when you think about sort of like 10 11 outcome variables upon which you 12 decisions, then it is nice to know that, well, you have clinical outcomes that nobody will 13 disagree with, and then you have surrogate 14 bodies, 15 outcomes where there are other 16 professional bodies, that have made decisions. Right now, if we make decisions based on HDL, 17 I think we would be among the first for 18 19 Dietary Guidelines in the U.S. 20 DR. PEARSON: The Adult Treatment Panel has been convened and they are looking 21 22 at a variety of issues. I don't know all of

1	the issues, but this is like the IOM report
2	and other things; there is a parallel process
3	going on out there. You would like to be
4	consistent across the way.
5	So I think the point here is that
6	this is a question. We are going to look at
7	this information as to where it is at and the
8	more recent results of it.
9	DR. PEREZ-ESCAMILLA: Tom?
10	DR. PEARSON: Rafael?
11	DR. PEREZ-ESCAMILLA: Very
12	quickly, going back to the previous slide,
13	should inflammation markers, c-reactive
14	protein, and so on, be considered as metabolic
15	endpoints?
16	DR. PEARSON: Yes. I co-chaired a
17	writing group for the Guidelines from the AHA
18	and the CDC on this subject. I think that is
19	probably not it is an incredibly distal
20	endpoint, a marker at best, and probably
21	something that is really well beyond the it
22	is too complicated to really, I think, get

those issues across as a risk marker.

For example, there is a recent paper with individuals with genetically high CRP levels who had no increased risk. So it is a marker of something else that is bad for you, probably the atherosclerotic process, but as a metabolic outcome, I think it is difficult to say -- I think we have a mechanism by which HDL protects the arterial wall, and if the HDL goes up, we should have less heart disease. I don't think you have that causal pathway with C-reactive protein.

It is probably not related to diet either. It is related to -- not directly, as secondary to some other things that are going on, like weight, exactly.

So the question, as we had with our PICO, is, I think, a straightforward one that we will look at and then judge whether or not there is something we would want to recommend.

I will turn it over to Eric Rimm,

who is going to discuss several other questions.

Eric?

DR. RIMM: Just a few other questions that we may end up honing down a bit:

One, this may be of secondary priority since we are already covering n-3 fatty acids in coronary heart disease and also going to be covering fish. But there is still now, I think, a growing body of evidence that is quite convincing on n-3 fatty acids in other health outcomes. So that is age-related macular degeneration, cognitive function, mental health, hypertension, prostate cancer, and there may be a few others.

One of the reasons that I wanted or we wanted to add this is I think it may help refine some of our understanding of fish among pregnant mothers, only because there is now, I think, much better data out three or four or five years on the importance of the

brain development of the fetus and of the infant among a mother who has higher intakes of n-3 fatty acids.

So, instead of just focusing on the downside of the toxicology of eating fish that may be high in mercury, other factors, I wanted to also make sure we include the fact that there is now better-documented evidence that n-3 fatty acids are better for the child.

So this will be one research question that may be more of a challenge to break down into the PICO subcategories, since there's lots of other endpoints we can look at.

So research question 8 related to that was: now there's been a number of meta-analyses on observational experimental studies. So rather than us having to necessarily try to synthesize the data ourselves from many multiple tables of the observational experimental studies, we can actually count on many others who have done

this, either from just experimental studies or experimental from studies combined with observational studies, both at the level of well the the food as level of the as quantitative amount of fatty acid.

So I think this will be important for maybe quantitatively as good or better than other Guidelines that have looked at specific amounts of long-chain n-3 fatty acids.

And the next one, oh, this is sort of breaking down the PICO codes for this.

This is, I think, in general, healthy children and adults, elderly. I would like to make sure we carefully clarify, and we can do this maybe from the NHANES data as well as the literature, just to break apart the n-3 from diet, from supplements, and then from either long-chain versus the vegetable sources of n-3 fatty acids, since for some disease outcomes there does seem to be a difference between the source of n-3 fatty acids, and because of the

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fact that the n-3 from vegetable sources does not convert that well into n-3 from -- the longer-chain n-3 fatty acids.

Okay, so the last topic that I want to talk about, I believe, is the one that we would like to invite someone in, I think, to be an outside speaker. This is one that has been kicking around in the literature, and everybody in this room has probably seen it at one point or the other, is the impact of the n-3 to n-6 ratio on predicting health outcomes.

The rationale for this is that, my reading of the data is there's a fair bit of epidemiologic data and observational data suggesting that there's reduced cardiovascular disease as well as better lipid inflammatory profile for people that have high intakes of both n-3 and n-6. So regardless of your n-6 intake, the higher the n-3 and n-6, the better the profile and the more strongly the reduction in risk of cardiovascular disease.

Yet, there is a very vocal group 1 of people who are very concerned about the 2. 3 higher intake of n-6 fatty acids in our diet. That has to do with DHA absorption in the 4 brain with potential for increasing oxidation 5 marker, as increasing cancer. 6 There are some 7 animal models that suggest that a higher n-6 in the ratio does lead to adverse outcomes. 8 9 So we talked about speakers at first, but then we were concerned that we not 10 11 just invite speakers in that are proven in one 12 camp or the other, because we already know what they are going to say. So the challenge 13 to us will be to try to come up with good 14 15 speakers, one or two speakers, that may at 16 least present the arguments from both sides, 17 so that we can try to do the best we can to synthesize that data. 18 I don't know if others have any 19 20 thoughts on the n-3 to n-6 ratio. It has been 21 kicking around for 10 years.

Just that the

PEARSON:

DR.

1	American Heart Association released a
2	statement three days ago.
3	DR. RIMM: On n-6?
4	DR. PEARSON: On the ratio.
5	DR. RIMM: On the ratio? And on
6	n-6. The ratio snuck in there, yes.
7	DR. PEARSON: Right, right. So we
8	should look at that as well. This is a fast-
9	moving area.
LO	DR. RIMM: Right. I think I'm on
11	that statement, the n-6 statement. I think
12	the evidence in humans is not that strong
13	saying that we should be concerned about n-6
L4	to n-3 ratio, or vice versa.
15	But, yes, Larry?
L6	DR. APPEL: Obviously, we were
17	both on that. But one of the things that came
18	out was that most of us felt that the ratio
19	was not the way to go and to look at them
20	separately.
21	I guess I am trying to think about
22	whether, again, recommendations, when you

think about ratios, those are very tough to implement. Isn't the issue what are the health benefits of increasing/decreasing n-6? Because at this point nobody is arguing about lower n-3, that it should be higher, but the argument seems to be, is it better to have a higher level of n-6 or should it be lower? Isn't that the question that this could be sort of reduced too?

DR. RIMM: Yes. I mean I think there's two ways to approach that. One is it is part of our initial screens of questions from last time: what is the health impact of higher n-6? So I think we will be addressing that on a standalone point.

But I think some people would argue that, regardless of your n-3, if your n-6 is too high, it is troublesome. The three of us are cardiovascular epidemiologists, so we have to be a little careful that the world is not just cardiovascular disease, even though it is the No.-1-in-three cause of

mortality. I mean there is also a pretty 1 vocal field in the cancer area and also in 2 3 brain function. So I don't think we would give 4 5 Guidelines on the ratio per se. I really do think it is going to be, is this important, 6 7 and if it is important, then we have to reflect back on our Guidelines on n-3 and n-6. 8 9 I don't think we would give it specific to the ratio. 10 11 DR. APPEL: Should, though, the 12 focus then be on n-6 and its outcomes, non-13 cardiovascular outcomes, rather than Maybe that is just a nuance to think 14 15 about. 16 DR. SLAVIN: I want to just talk a little bit about just going way back, because 17 I think omega-3s were naturally occurring in 18 19 a bunch of plant foods. So people that eat a 20 big plant food-based diet used to get a lot Then there was a shift with 21 more omega-3s.

plant oils, and omega-6 went way up and it

went along with cardiovascular disease recommendations.

So I think having a speaker in with more of a historical, really different approach would be great, to bring that to the Committee. It is a tough one because people feel pretty passionate about it, once you go down those paths, but I think it is much broader and it does relate more to other diseases, too, than cardiovascular.

DR. RIMM: Yes, I mean it is tricky. What you just described is the n-3 from vegetable sources. I think true vegans and vegetarians that don't eat any fish, they do convert better their vegetable sources of n-3 to DHA and EPA.

But I think a lot of the discussion now is around getting enough DHA and EPA because the n-6 may be interfering with the conversion of the 18-3 to the 22 and 24. I think that is what the discussion or some of the discussion is around, is just the

1	competition of so much n-6 in the diet
2	competes with the ability to convert n-3s,
3	which means you need to have more DHA and EPA
4	in your diet.
5	But I would not be opposed to
6	that. I think that we have to find the right
7	speaker.
8	DR. SLAVIN: You know, it could
9	relate to childhood nutrition, too, because
LO	there is a whole area.
11	DR. RIMM: Yes, it does, yes.
12	DR. SLAVIN: You know, that could
13	be the speaker
14	DR. RIMM: Yes.
15	DR. SLAVIN: somebody with
16	expertise in that, too.
L7	DR. RIMM: Yes. I should have
18	flipped this around. I think it is the n-6 to
19	n-3 ratio, not the n-3 to n-6.
20	DR. PEARSON: And I think there
21	are a variety with the n-6, obviously,
22	particularly in the whole area of inflammation

1	that is another non-cardiovascular part of
2	this.
3	We have had a couple of speakers
4	in mind. So I think one of the useful parts
5	of this discussion is that we should probably
6	have them emphasize as much the n-6 as the
7	n-3s, because some of the people we have been
8	talking with, I think, have been very much
9	more focused on the n-3s.
10	DR. RIMM: Yes, you're right.
11	DR. PEARSON: So that is helpful.
12	I am going to talk about this 12th
13	question. This is looking at individual foods
14	which have a fat basis for some of their
15	potential health effects.
16	This is a growing list. I think
17	meat got added a little bit ago. Included in
18	these are whole foods. They have a variety of
19	carbohydrate and protein and also other
20	issues.
21	But there certainly is
22	epidemiological evidence and certainly things

up in the literature on these 1 that pop 2 individual foods; namely, nuts, fish, eggs, 3 chocolate, and I quess we can add meat to that. 4 epidemiologic 5 So data is the what is the relationship to CVD? 6 7 Some of these reduce it, such as the evidence is, obviously, with fish and nuts. 8 9 perhaps have a positive relationship, eggs and So we can update those individual 10 11 foods. 12 Of particular interest to the fatty acid group, of course, there is a role 13 in these foods, particularly the nuts and 14 15 fish, for n-3 fatty acids, which is the origin of this question. 16 So I think this also relates to 17 the previous question 8 that Eric was talking 18 19 about as well, that it is part of a treatment 20 of the subject. We do expect to invite at least 21 22 one outside speaker on particularly the issue

1	of nut consumption and its effects on health.
2	DR. SLAVIN: How do you think
3	about like the saturated fat in that, though,
4	the chocolate and the meat? So you are
5	thinking mostly as omega-3s, not stearic acid
6	or any of that?
7	DR. PEARSON: I think it is worth
8	talking about these. Certainly, I have been
9	involved in studies of stearic acid's effects
10	on lipids, which, of course, does not fit in
11	with the Hegsted and Keys equations.
12	It is, obviously, relatively inert
12	ic is, obviously, iclacively incid
13	and is a saturated fat, and could have some
13	and is a saturated fat, and could have some
13 14	and is a saturated fat, and could have some other effects on health. We have always had
13 14 15	and is a saturated fat, and could have some other effects on health. We have always had some concerns about thrombosis, et cetera.
13 14 15 16	and is a saturated fat, and could have some other effects on health. We have always had some concerns about thrombosis, et cetera. Obviously, this is a chocolate
13 14 15 16 17	and is a saturated fat, and could have some other effects on health. We have always had some concerns about thrombosis, et cetera. Obviously, this is a chocolate issue, but it is also a meat issue. I think
13 14 15 16 17 18	and is a saturated fat, and could have some other effects on health. We have always had some concerns about thrombosis, et cetera. Obviously, this is a chocolate issue, but it is also a meat issue. I think it would be worthwhile to update that
13 14 15 16 17 18 19	and is a saturated fat, and could have some other effects on health. We have always had some concerns about thrombosis, et cetera. Obviously, this is a chocolate issue, but it is also a meat issue. I think it would be worthwhile to update that information as well, but I think most of the

1	DR. SLAVIN: Yes. I guess the
2	list is kind of endless. That is the problem
3	with these lists, because other people would
4	say, how about soy? Why aren't they there?
5	You know, as soon as you start making a list
6	with cholesterol-lowering or cardiovascular
7	disease, it is a bit of a difficult list to
8	limit.
9	DR. PEARSON: Yes.
10	DR. SLAVIN: Then I wonder about,
11	with getting rid of trans fat, a lot of the
12	shorter-chain, coconut, you know, the short-
13	chain saturated fats, that they've got some
14	data. They don't do much for cholesterol
15	either, in that they are pretty neutral. So
16	how do they fit in? Because as <i>trans</i> goes,
17	people will eat sat.
18	DR. PEARSON: Okay. Naomi?
19	DR. FUKAGAWA: This is Naomi.
20	Coming from dairy country, there's
21	also fat in dairy products, and, you know,
22	thinking about the CLAs, for example, not the

trans, but the cis- form. 1 DR. PEARSON: Well, I think some 2 3 of these the question is the likelihood of some of these having public health impact. 4 Because, obviously, there have been studies 5 using whole dairy products relative to lipid 6 7 endpoints. There may be true-or-false assumptions relative to which fats, fatty 8 9 acids, within them that was carrying the freight, but the effect was very clear. 10 Ι 11 mean, obviously, eggs that use butter, dairy 12 butter. So I think we know a little bit 13 about those from the classic literature. 14 15 we would like to do is update some of these newer issues. 16 But I think the question for both 17 of these questions would be some kind of a 18 19 handle about how really important would that 20 be on a population level. But, actually, getting 21 DR. RIMM: 22 back to the point that you brought up, is it

1	that maybe this should be the question where
2	we have the key foods that ended up being in
3	the Pyramid. I mean we could have milk, nuts,
4	fish, eggs, meat because, if we are talking
5	about whole foods and a food-based approach,
6	this could be the place where we actually
7	summarize individual foods that ended up being
8	in the last guideline.
9	I think it is a little dangerous.
10	It is a slippery slope, but those are the ones
11	that we are recommending.
12	DR. PEARSON: And I think a lot of
13	them have a serum lipid cardiovascular kind of
14	rationale for being there, even though there
15	are some other issues.
16	DR. SLAVIN: It is kind of what
17	Larry talked about before. Section 6 was more
18	of food groups, and is it better to make them
19	in a different category where you just go
20	after the foods themselves rather than their
21	nutrients or components?
22	DR. PEARSON: If you would like to

1	make this another section, I would be very
2	happy.
3	DR. PEREZ-ESCAMILLA: Yes. No, I
4	agree with Joanne that I think it would be
5	important for your subcommittee to come up
6	with some reasonable criteria to make
7	decisions as to which foods get listed,
8	because it does have very big implications for
9	different commodity groups, and so on.
10	DR. PEARSON: I think that is what
11	Eric was getting at was, why are they on there
12	and other foods are not? The list is endless.
13	This list started out as just nuts, I think,
14	and you can see the slippery slope right
15	before your eyes.
16	DR. RIMM: And we could take
17	chocolate off and add meat and beans.
18	DR. PEARSON: Yes.
19	DR. RIMM: And milk. Sorry.
20	DR. SLAVIN: I have milk and
21	beans. Those are mine.
22	DR. PEARSON: Okay. So the
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evidence here for these specific foodstuffs 1 would be this PICO type of question and 2 3 looking at it across levels and really the types of fats that these have, looking both at 4 lipid intermediary endpoints as well as hard 5 cardiovascular and metabolic endpoints. 6 7 So these are the basic questions: average daily intake of nuts, fish, eggs, and 8 9 chocolate is related to reduced risk of heart disease or cardiovascular disease. 10 11 Then, does the type of the nut and 12 the fatty acid composition affect the inverse association for these diseases? 13 The next question, 14, as I had 14 15 mentioned before, we would be very interested 16

in moving over to Nutrient Adequacy or Energy This has come up in several working Balance. groups in various formats.

There were a number of special diets under the rationale you can see there, which were at least thought to have had a lipid and fatty acid basis for their effects,

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1	the Mediterranean diet with perhaps a lot of
2	omega-3 fatty acids and some of the very low-
3	fat, high-carbohydrate diets, et cetera.
4	I think the nuance of this
5	question was our interest in the much-harder-
6	to-come-by long-term benefits in the
7	literature compared to the short-term
8	metabolic studies. But I think this, to my
9	view, I think moves successfully into some of
10	these other ones, and I think that is fine
11	with our group.
12	We can go on to Dr. Clemens, who
13	has a couple of questions on satiety?
14	Roger?
15	DR. CLEMENS: Thank you, Tom.
16	It is really interesting that the
17	satiety issue came up several times in our
18	roundtable discussions and by our wonderful
19	people who presented yesterday.
20	What is satiety? Did we all enjoy
21	our lunch? And do we feel satiated?
22	Interesting that humans have a way

of suppressing the physiological signals. 1 we had an answer to this question, then we 2 3 would probably be in the pharmaceutical world, and, clearly, we're not. 4 5 But there's been an interesting proposal just recently published, and I will 6 7 show that here next. As we look at fat, in particular, we look at two centers, one at the 8 9 CNS level and one at the GI tract level. Here we look at the hypothalamus 10 and brain stem. 11 Each one of these is really 12 accessible through the absence of а blood/brain barrier. 13 We also see here on the lefthand 14 15 side that we have more of the food intake, 16 promotion side, and the righthand side we see more of the impact of food intake suppression. 17 So a question will be: well, what 18 19 are the circulating factors that give us those 20 What are the time components signals? associated with the signaling, and what do we 21

do as humans do to modulate or to respond to

these various signals that, obviously, have 1 been delineated? 2 This is a working model. 3 This is not an absolute. This has been suggested just 4 5 recently in the Annual Reviews of Physiology. All of know about the 6 us 7 satiety signals, long-established relationships. Can we leverage some of these 8 9 relationships? We know that the pharmaceutical world has attempted to take 10 11 this on to address the issue in obesity; yet, 12 has not been particularly successful. We clearly see that as we look at 13 the caloric load and the response of various 14 15 components in the diet, including proteins, 16 the PYY, and SO forth, components that 17 actually suppress, tend to suppress 18 stimulate the vagus nerve, which, in turn, 19 suppress our appetite and perhaps into 20 satiety. 21 Again, humans, have we, as 22 tendency to override these signals, and as we

get to the end of the day, we actually take in 1 more calories than we possibly need. 2 3 We actually have another wonderful, interesting model system that was 4 just recently published in Cell Metabolism. 5 This particular one addressed the fat link. 6 7 I did research many years ago to look at various macronutrient components' 8 9 affect on satiety and food intake. At that time, our results suggested that protein was 10 11 the major component modulating the satiety and 12 appetite suppression. Interestingly 13 enough, this particular model system examines a fat model. 14 15 In this particular case, we are looking at oleic acid 18-1. In this case, we look at a 16 diet supplying 18-1 and then a particular 17 18 transport to CD36. 19 In the various appropriate 20 metabolism, obviously, the you see triglycerides, the phosphatidylcholine, and 21 22 transport, as you could imagine.

The complexity of it is shown in the lower part of this graphic in a variety of enzymes and transporters. While this is a hypothetical model, it would be intriguing to explore, perhaps not in this round, but yet as the clinical data emerge, the role specific fatty acids or classes of fatty acids actually not only on lipid have may absorption, but, more importantly perhaps, on curbing obesity through modulation through this kind of a process or related type of processes.

At the end of the day, we would like examine these kinds of to questions. Basically, we say, what is the role of these kinds of fatty acids, whether saturated, monounsaturated, or polyunsaturated, have on satiety? What is the role if influence in terms of lifestyle and how fast we eat, or a combination of foods that actually have a role in, that influence of satiety?

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Which, of course, leads us to the 1 second point: what are the physiological 2 3 signals, and will listen physiological signals that would actually 4 modulate our lifestyle and choice of foods? 5 Certainly, there's a great deal of 6 7 attention in the entire scan of fatty acids, indicated by Eric and Tom. The guestion would 8 9 is there a combination of these fatty acids, or is it a ratio of these fatty acids, 10 11 or do particular fatty acids within the food 12 systems that would contribute to satiation? Obviously, the health benefits 13 have been acclaimed to a number of these fatty 14 15 acids, particularly in a food system. We have to be careful in examining these fatty acids 16 in terms of food matrices. In that we know, 17 for instance, in a pediatric population, they 18 19 are not as efficient in converting EPA to DHA, obviously the whole bioaccumulation 20 21 process. 22 So, right now, we are looking at

not only precursors, but we also want to look 1 entire bioburden 2 at. the and conversion 3 efficiencies that say what is the appropriate effect. 4 This back, then, 5 qoes to ultimately a public health perspective, and do 6 7 each one of these fatty acids or sources or dietary sources of these fatty acids actually 8 9 contribute benefits, or are there any risks with the 10 associated consumption 11 overconsumption possibly of these kinds of 12 fatty acids? If so, what are the behaviors in 13 terms of foods that influence the consumption 14 15 of these fats or fatty acids? Because, after all, we are discussing foods. 16 And at the end of the day, can these fatty acids have a 17 significant impact on reducing the risk of 18 19 cardiovascular disease and coronary heart 20 disease? PEARSON: I think that 21 DR. 22 concludes the discussion of the questions to

1	date.
2	On the end or the four slides with
3	the questions, you will notice that questions
4	11 and 13 are already missing. This segues
5	into Roger's discussion of food safety. So we
6	have moved a couple off there, and then
7	obviously 14. So we are down to about 11
8	questions and maybe need to winnow down a
9	little bit more. But I think it is open for
10	discussion.
11	DR. SLAVIN: I just wanted to talk
12	about a little bit on satiety with
13	carbohydrates, proteins. I guess that would
14	be a topic that our subcommittee would like to
15	be involved in, the review, just because
16	there's a lot of data on carbohydrates, fiber,
17	and different carbohydrates actually
18	DR. PEARSON: Yes.
19	DR. SLAVIN: and also protein.
20	There's a lot of new data on protein.
21	So I think that having the

complete macronutrient picture in that review

1	would be important.
2	DR. CLEMENS: We would support
3	that. Thank you, Joanne.
4	DR. PEARSON: Yes, indeed.
5	CHAIR VAN HORN: Do we want to
6	also consider at this point the question of
7	meat, as we discussed earlier, and its role in
8	this ongoing work?
9	DR. PEARSON: You know, these are
10	difficult questions.
11	If I could just switch to fish for
12	a little bit, I think there is obviously, just
13	to illustrate, there's very strong
14	epidemiologic data, obviously, for protective
15	effects of fish consumption.
16	The randomized trials have been
17	substantially less convincing. Fish has a lot
18	of other things in it as well, some
19	interesting amino acids, taurine, et cetera.
20	Obviously, there's also the other
21	dietary habits that go along with fish-eating,
22	et cetera, and there is certainly ample

opportunity for all sorts of confounding, et 1 But it, again, is much more of an 2 cetera. 3 issue than just omega-3 fatty acids, I think. Similarly, with meat, is it the 4 palmitic and stearic acids as the only issue 5 or are there other issues? So I think this is 6 7 a bigger question than whether or not -because, at least in some current fashion, 8 9 these are thought to be major fatty acid issues. 10 11 should we, as the previous 12 Guidelines did, look at food groups? I think that is the real question. 13 DR. SLAVIN: I think it really 14 15 comes into the protein and carbohydrate group, too, as a high-quality protein source building 16 the diet issue. 17 18 DR. PEARSON: Yes. 19 DR. SLAVIN: And that every meat 20 is different, you know. Pork has a lot of omega-3s in it relative, compared to other 21 22 meats.

So I think each one of them -- and 1 2 they were, some of them, presented 3 yesterday -- has nutritional attributes that it is hard to evaluate them all separately, 4 but I think they need to be somewhere because 5 fat is just one aspect. Iron, zinc, all those 6 7 things they bring; the Nutrient Adequacy Committee also would be covering some of it. 8 9 DR. RIMM: Yes, I think you can say that about any of the foods that are on 10 11 the Pyramid, I guess. Of course, that depends 12 on the type of meat you get and the type of bean you eat, and the other types of dairy you 13 14 have. 15 I think it is an important thing to address, though, both from heart disease as 16 think, the cancer standpoint 17 well as, Ι because there are issues about meat. It could 18 19 be the cooking method, the toxicants that you 20 get from cooking it, the long-term consumption of it. 21

So I think it would be interesting

I don't know if it is a address. 1 possibility to have one question that is just 2 3 within the Fat subcommittee that talks about the specific foods that contain a reasonable 4 amount of fat, which are those that we are 5 recommending be consumed. I mean, it is true, 6 7 it is in the protein part of the Pyramid, but we can address it in fat. 8 9 DR. CLEMENS: To address your 10 question, Eric and Joanne, maybe the 11 processing is either at home or commercially. 12 We know that those fats will change with different processes, and will those have a 13 really significant impact? Could we advise 14 15 appropriately? 16 That may be something also the Food Safety Group will want to address, a 17 18 commercial evaluation for looking at bacon and 19 how it is processed versus the fat that we get 20 in the backyard barbecue. DR. PEARSON: I think this should 21 22 be somewhat of an executive decision about

where we want to put this in terms of organizing the committees.

CHAIR VAN HORN: Well, I think, as a group, we really need to address the whole question of the food decisions and how best to do that. We really can't create yet another subgroup per se. We don't have anybody but the people you're looking at.

So I think it is a question of, once again, deciding, do we each take a look within our subgroups at the foods that seem most relevant and then come together on it?

I am always struck, when we get to a discussion about saturated fat, of the fact that there really is no biologic requirement for saturated fat. And most people don't really even know that. You can live very fine without ever eating saturated fat.

But because of the nature of the food supply and what we have available to us, and the other benefits of eating meat or dairy, or any other saturated-fat-containing

foods, they become a part of our choices.

But I think, as we have been discussing about the benefits of vegetable protein and needing for people to be able to weigh and balance those choices, to me, that represents a whole other question of being able to make nutrient-based decisions about which foods you wish to incorporate into your diet to meet not only your nutrient needs, but also reduce your calories.

I think many people choose vegetarianism because they think it is a way to cut down on calories because it cuts down on fat. That is a fine choice, but I think people need to be able to understand how to make that decision.

Did you want to jump in?

DR. NICKOLS-RICHARDSON: Yes, I want to say something a little bit in a different sort of route. Is this a place, and would there be any benefit of asking a question related to more of the qualitative

kinds of things about enjoyment of the diet and enjoyment -- Eric is shaking his head no.

But, you know, everything that is listed here with fats is in terms of a biomarker or some kind of biological outcome, but is there a question that could be asked related to just sheer enjoyment of food and enjoyment of the diet in relation maybe to fats? It might be better placed in another area.

But, as we send the message about lowering dietary fat intake, what has that done in terms of people just simply saying, well, I can't meet some of those guidelines, so I'm simply just not going to try. I won't comply as well with this particular area?

So I don't want us to lose that piece of diet satisfaction, enjoyment with our food and eating. I think that dietary fat might be a place where a question of that nature that is a softer question, and more qualitative type of answer, would be

important.

DR. RIMM: That is a tough one.

Actually, I think partly I don't know if we are going to come up with the conclusion that you should lower total fat in your diet. I think we are talking about specific types of fat. Because, if anything, there's less evidence now than there was before that we should be restricting fat in the diet. I think it is just the types of fats that are important.

I do know, historically, that when the -- was it the 2000 Dietary Guidelines? -- when they started talking about, in the Ethanol subcommittee they started talking about how important it was as part of a healthy diet, and it was a culture, it made people feel good, that that part got slashed and burned when it came down to the 2005 Dietary Guidelines because this was supposed to be evidence-based and not necessarily based on how it made us feel. Although I guess if

1	you can prove that how it would make you feel
2	improves your health, then maybe you can argue
3	that.
4	DR. NICKOLS-RICHARDSON: But there
5	is a scientific method of asking those
6	questions.
7	DR. RIMM: Yes.
8	DR. NICKOLS-RICHARDSON: So there
9	is a scientific way of coming at those
10	conclusions. So I am not just sort of saying,
11	you know, ask 10 people on the street.
12	DR. RIMM: Yes. No, I don't know
13	if it has been linked specifically to
14	saturated fat or <i>trans</i> fat. It maybe has link
15	to carbohydrate or to
16	DR. PEARSON: No, I think there's
17	nice literature on hedonics relative to fats.
18	I mean mouth feel and the whole melts-in-your-
19	mouth, not-in-your-hand kind of idea. There
20	is a literature on there.
21	I mean it is probably not as
22	formidable as some of the biochemical things,

but it is more on the behavioral side, but hedonics is obviously a -- we could actually have some people come in and talk about that, if that is thought to be important.

CHAIR VAN HORN: Again, I think we should, if not today, before we leave, but subsequent to our leaving, we do need to identify who are the outside experts that we would like to invite for the next meeting.

So, as we look at the various questions, obviously, we can't invite everybody to address every issue, but as we prioritize within our subcommittees, if the Fatty Acid Group decided that the has literature is pretty airtight on some of the issues that you are already raising, but the things that are still kind of open for debate are -- and you recognize that maybe some of those things could be addressed, then that would be emerging evidence perhaps that we I think that is true in want to bring in. every subcommittee that we would want to

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1	address.
2	Other thoughts about that or
3	anything related to the fats and fatty acids?
4	(No response.)
5	I think perhaps if we keep going
6	because we want to hear about fish, and maybe
7	we should just keep rolling, and I am going to
8	take the executive privilege of not stopping
9	for break. I think most of us feel like we
10	just got here. So, if you don't mind, we are
11	going to continue on and hear from Roger and
12	his group.
13	Thank you.
14	DR. CLEMENS: Thank you very much,
15	Linda.
16	I wish to extend our greatest
17	appreciation to Kellie O'Connell and say thank
18	you. She is definitely our energizer bunny.
19	She is just absolutely stellar, and the entire
20	staff and the NEL staff.
21	Joan, where are you? There you
22	are.

We make this happen between those 1 Thank you so much for making this 2 two folks. 3 possible. To pick up where food safety left 4 off in 2005, we are pleased to see that in the 5 last Dietary Guidelines that this topic, 6 7 approved safety and technology, began. 8 9 A number of wonderful recommendations were provided that addressed 10 11 personal food safety habits and also addressed 12 one of the issues that we will speak on today, and Rafael in particular. 13 That is, that safety centers around food. 14 15 We will examine today, are there emerging technologies, 16 are there any recommendations 17 changes in in terms of personal safety for the general consumer? 18 19 We will not be addressing 20 something like this 56-page report that came off the internet this morning on the peanut 21

That clearly is beyond the purview of

butter.

our charge. 1 Yet, be assured that those of us 2 3 involved with food safety, as Rafael and I are, that, in fact, we are very cognizant of 4 both commercially and 5 the issues, technologically. 6 7 So having said that, I am going to turn it over to Rafael to address one of your 8 9 favorite topics, that is, methylmercury in fish. 10 11 DR. PEREZ-ESCAMILLA: One of my 12 favorite topics is fish, but, unfortunately, I have to play the role of the bad guy and 13 talk about methylmercury in fish today. 14 So in the food safety section of 15 the 2005 Committee Report, there were three 16 17 questions that were included to go above and beyond the key FightBAC!®-contained messages. 18 19 As you can see, one of those three 20 questions is related to fish exposed Methylmercury is a heavy metal 21 methylmercury.

The way methylmercury gets into the

toxin.

water can be explained by man-made conditions 1 and also by nature-caused conditions. 2 3 Among man-made conditions, mercury is released from combustion of carbon-based 4 fossil fuels and also from the use of 5 charcoal-based heating systems, as an example. 6 7 In terms of natural sources of mercury, volcano eruptions and leaching from 8 9 rocks rich in these metals are important 10 sources. 11 It is estimated that over half of 12 the mercury that ends up in the water comes from man-made sources, and the other ones from 13 nature, of course. 14 15 The mercury in the water becomes methylated by microorganisms, and as it moves 16 up the food chain, it gets bioaccumulated. 17 is water-soluble, so it is present in the 18 19 muscle tissue in seafood. It is especially 20 concentrated in large, long-lived predatory fish, and this will be the rationale for some 21

of the fish advisories that I will present in

a moment.

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There have been serious concerns in terms of methylmercury exposure of moms during pregnancy and the neurological damage to the developing brain of the fetus, and there is also some evidence that there may be relationship between methylmercury exposure and cardiovascular injury.

The 2005 Committee essentially endorsed the federal and state advisory recommendations. The federal advisory coming from FDA EPA targeted women of and reproductive age and young children as being the most vulnerable, and essentially it was based on recommending moms to limit consumption of shark, swordfish, king mackerel, tilefish, large predatory and animals -- fish, I'm sorry.

And it is important to mention that none of these sources of fish rank among the top 10 fish in terms of consumers' choices in the country.

The advisory recommended up to 12 ounces per week of fish or shellfish with low mercury levels, and albacore or white tuna should be limited to up to 6 ounces per week because it has a higher concentration of methylmercury than light tuna.

They also advised on feeding smaller portions to children.

It is also emphasized in the report, the need for consumers to follow state and local advisories, many of them related to freshwater fishing in different states and subregions within states.

What is interesting is that, in terms of the actual Dietary Guidelines for Americans, 2005, fish and methylmercury was not addressed under food safety, but it was addressed under the fats chapter.

Essentially, it is consistent in terms of explaining the advisories and the idea that the people should follow the local advisories as well.

However, in these Dietary

Guidelines, the document released for the

public and end-users, it did not include any

key recommendation. There was none of their

recommendations, Guidelines, that directly

addressed fish consumption based on health

However, this issue we must, I think, address in this Committee because there is quite a bit of interest out there.

December 23rd of this past year, there was an editorial in The New York Times entitled, "So Is Fish Safe to Eat or Not?"

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risk

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As I will explain in a moment, the FDA has released a risk/benefit analysis just a few weeks ago for comments from the public. Even before I go to read that report, there was already an article, an editorial, on it which actually presents it as a controversy involving FDA and EPA on the interpretation of the findings. So I think we are going to have

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What is the proposal from our subcommittee for the 2010 Dietary Guidelines Advisory Committee to concentrate on with regard to methylmercury in fish?

Well, first of all, I think we are lucky that there are two fairly-recentlyreleased, one of them major report, а addressing this benefit/risk analysis That is a report entitled, "Seafood approach. Choices" from the Institute of Medicine that was published in 2007.

It has, I think, a very, very comprehensive review of the literature in terms of benefits and in terms of risks as well. And it is a very interesting report because it presents, also, fish as part of the food system and has a whole chapter on consumer behavior related to the choice of fish, and another chapter on actually how to implement these recommendations that are coming out from the Committee. So in that

sense, it may also be a useful report for all of us to see.

There's, as I mentioned, the veryrecently-released report from the FDA Benefit entitled, "Ouantitative Risk and Assessment of Commercial Fish Consumption," and they conduct the analysis by looking at benefits and risks associated with neurological development, heart disease and stroke, and use a number of assumptions and sensitivity type of analysis to try to understand what level of consumption reasonable to perhaps recommend.

level Apparently, the of consumption that could end up being recommended by reading this report may be higher than what has been previously recommended by FDA and EPA. I think that this is where there is disagreement right now between the two agencies on how to interpret these findings.

This may be one question for which

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we may want to bring a representative from each agency to present their interpretation of the findings and what they recommend us to do with their report.

They also did a lot of literature review. It has very nice summaries of a good number of studies in the appendix.

So I think that we are going to be able to update very nicely the literature in this area, perhaps without having to do a whole NEL review.

In terms of the population that we are interested in, they are pregnant women, nursing or lactating women, two- to five-year-old children, and in general, Americans over two years of age, as there are emerging questions related, for example, to exposure to methylmercury and cognitive function among adults. Not only in children, but does it have an impact in the cognitive function of adults?

And we want to extend the work,

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and not reserve it only to methylmercury, but perhaps to also include POPs, or persistent organic pollutants, such as dioxins, dioxinlike compounds, and PCBs.

There isn't, according to the IOM report, as much data on the content of fish in terms of POPs, nor on the risks associated with POPs, but it seems that it is definitely a task that is worth for us to consider as well.

The questions we are trying to answer are: what are the risks for different levels and frequencies of fish consumption? And from the Food Safety subcommittee point of view, we would concentrate on the benefit/risk analysis.

And do the risks differ by type and source of fish and if so, how?

Unfortunately, the FDA risk analysis, the 2009 one, did not break down or consider the type of fish in the analysis. So that is perhaps going to be a limitation as to how far we can

use the data for Guidelines to the public, because it is very fish-specific, what we have in place right now.

And the groups to be compared higher and lower levels of fish consumption, as much as we can get in terms of types of fish consumed, and obviously the source of the fish has become a major issue environmental-wise, and also, by 2010, the prediction is that over half of the fish consumed will be farmed fish.

So a lot of these issues were covered in much more detail for marine fish than for freshwater farm fish, for example, in the IOM report, even though they may also have similar issues in relationship to chemical contaminants.

And the outcomes we are interested in are neurological toxicity, fetus, newborn, and the child; cardiovascular disease, and if there is enough data for other potential health outcomes. All of that is not very

clear now. Cancer and neurological damage among adults would also be included in our review.

In addition to the DR. CLEMENS: wonderful presentation bу Rafael of the effective communication regarding the risks/benefits issues associated with fish, and one of the comments that Tom and Eric brought up, there is more to fish than omega-3 fatty acids and protein, we want to look at all those kinds of components.

Even parts of nutrient adequacy would be very helpful here. And the interplay, the ratios of those nutrients, may have an impact in somewhat being cardioprotective, as well as the components that we see here as a potential toxicity.

Another very important area that we have not elected to address is perchlorate in PBAs, as presented yesterday. We feel right now that it may be under the purview of the EPA to address it instead of this

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1 illustrious group in terms of practice. 2 What. we do want to address. frankly, is this very important topic. 3 topic was not covered per se in the last 4 5 report. In an effort to bring this to 6 7 light, we actually called upon Dr. Steve Taylor and his illustrious group there at the 8 9 University of Nebraska in Lincoln. Dr. Taylor is internationally known for his expertise in 10 11 food, food science, and particularly, in food 12 allergy. As a result, we actually had a 13 conference call with Dr. Taylor, and part of 14 the data that we share with you today comes 15 from that conference call. 16 17 Clearly, with labeling and 18 increased interest in food allergies, we need 19 to look at the data, and the data are clear at 20 this point in time, particularly if it affects

you personally, that nearly four percent of

the population, over 12 million people, are

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affected by some form of food allergy. 1 2 are many of them. 3 The basic eight that we now see on the label in the United States encompass about 4 nine percent of the food allergies. 5 doesn't mean that we have another 10 percent 6 7 that we should perhaps not judge or evaluate. look the Clearly, at 8 as we 9 continuum of health, we particularly want to come to children. This may be something that 10 11 Chris may be able to help us with, in terms of 12 look at those kinds of numbers that, if you have asthma, then you have an increased risk 13 of allergy -- or excuse me -- in food allergy, 14 15 you have an increased risk of asthma. 16 Well, we look at the complexity of food allergy, and what behaviors can we do to 17 monitor or modulate the risk of IgE-mediated 18 19 food allergy reactions amongst food allergens? 20 So in this regard, some of the questions that 21 we are proposing are included right here:

do we know, like we have

asked many of our questions around the table?
What do consumers know about food allergies?
Are they reading the labels for the products?
And all the components that may be allergens in the food, are they actually declared?

If you read much of the letters, warning letters, from the FDA, you will see that in many cases those letters reflect the presence of a food allergen that is not declared on the food label. For those who have food allergies, that is clearly a significant risk.

Then to the second point, how much or what significance is that risk? For some individuals, it can be quite significant.

Yet we also want to look at best practices in the schools, in your home, in daycare centers, and camps. We now see, if you look at a number of reports, a number of school systems that actually have set aside special areas for those children that may be at risk for food allergy.

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Well, what are we going to do?

What are consumers going to do with allergies?

What practices do they have in their home?

What should those best practices be relative to in the home as well as when they go outside of the home?

So when they visit restaurants, for example, or quick service restaurants, what should those practices include? And what are education avenues for those who are in the quick service restaurants or fine dining restaurants, and food service? What do they know in terms of potential food allergens? There is an educational component in which we might be able to participate.

But clearly, if you look at the primary problem, there are a lot of behavioral issues. If you are affected by this, this can be quite serious.

We want to educate and modify people's behavior so that we can have a reduction in the presentation of food

allergies.

The general population at large, as indicated here, people of two years of age and older, three million children are affected by some form of food allergy or food sensitivity. Can an education through the Dietary Guidelines make a difference in what practices are in the various school systems?

These are the kinds of exposures that we would expect. At home you may be more sensitive. Yet when you get outside the home, and particularly as children get older and start making their own decisions, there is greater exposure and therefore they might have a greater challenge to be addressing these food allergens.

Are there issues associated with food package materials? Are there issues associated with including ingredients which we know nothing about?

The basic eight are shown here, but we want to be certain that we are not

limited to these kinds of food allergens.

We wish to compare practices and precautions to avoid exposing of populations to allergic components within the food, and particularly those who might light up when they are consuming these kinds of products.

Are there other practices that could be implemented, other than reading food labels? In the home we can address separation of foods. Is that occurring in food service operations? Are we encouraging the washing and separation of utensils and dishes, and so forth, that is indicated here?

Clearly, we need to encourage through these guidelines working with food service personnel so we can reduce the risk of food allergy responses, such as ingredient listing perhaps on menus and allergen declaration in restaurants.

These are the populations on which we have data. Clearly, the greatest risk occurs in children. It seems that, as

children start making their own decisions and 1 leaving the home, that we see an increased 2 3 risk, and certainly light up of the children who are 12-17 years of age. 4 We want to address what kinds of 5 studies are we reviewing for these types of 6 7 data. These that are showed here are the types of controls that we wish to follow up. 8 9 The various outcomes here look at different environments, and they impact those 10 11 environments in terms of food allergy exposure 12 and contamination within those exposures, and the types of reactions that we might exhibit 13 following those types of exposures. 14 15 gives you list of classic exposure 16 opportunities. Then we would examine the 17 morbidity and mortality, come up with some 18 19 recommendations. 20 We state again we spent time with Dr. Taylor and looked at significant data. 21

would be working with Joan and her team to

1	evaluate what we have, and NEL to make
2	recommendations for the future.
3	Comments so far?
4	(No response.)
5	You like the topic.
6	Cheryl?
7	DR. ACHTERBERG: I just want to
8	say I think this is a tremendous breakthrough.
9	As somebody with a violent allergy to
10	shellfish, and having spent a lot of life just
11	eating white rice when I go out to certain
12	restaurants, for fear of what will happen, I
13	think this is important, and it is a huge
14	breakthrough.
15	Thank you.
16	DR. CLEMENS: Thank you, Cheryl,
17	for that very important support.
18	I can't overstate, to go back on
19	Cheryl, the severity; for some people, it
20	really is life-threatening. We want to try to
21	provide guidance on this very important topic.
22	Thank you.

Food technology, this is where we could all come in. We know that we can do a lot of separation in the home in terms of addressing food allergies, but perhaps one of the issues we have is microbial contamination. We can clean, but how do we clean in the home?

The Food Code of 2005 basically was translated and put into the last Dietary Guidelines. Since that time, there have been a number of technologies in terms of normal utensil usage, and the cleaning devices and that be used that reagents can are environmentally-friendly that could reduce the potential pathogen load that you might see in the home. It is those kinds of technologies and products and practices that we wish to address in this particular report.

So we want to find out what types of technologies can improve food safety in the home while increasing and maintaining the shelf life of the respective foods, particularly fresh fruits and vegetables,

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which sometimes are some issues.

Some of the technologies we want to consider evaluating are very smart packaging and different sensors that will tell you what the microbial load may or may not be, and how long that a food may be stored in certain kinds of environments.

We know that there are cutting boards, color-coded cutting boards, that are now available that will encourage separation of food as well as they have been impregnated with some type of antimicrobial. These are very useful tools that could be readily used in the home.

We want to be certain that these foods are also not only accessible, but they are affordable to the general consumer, so he and she and they can actually include these as part of the food safety program in their home.

Which ones are cost-effective?

Good hygiene is the ultimate practice in the home. At the same time, we want to be sure

that whatever practice we do, we ultimately have a safer environment for eating in the home. We want to reduce potential pathogen loads. That means understanding the risks that are associated with different storage environments within the home practice.

And within the home practice, which really one of Rafael's is passions, and I support him in this passion, is, in fact, a number of population groups in this country, in fact, are not cleaning properly. We wish to reach out to those population groups, have a clear, concise message to help them along, to make good decisions in the home, and those decisions in the home look at not only cutting boards, but continuous hygiene, cleaning of counter tops with the right reagent, the right materials that are cost-effective, easily affordable, and accessible, so that they can, in fact, have a safer home.

Particularly now that we are in

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this economic challenge, we want to be sure that the home preparers are prepared to, in fact, make sure that their environment is much safer.

Well, I mentioned just moments ago of technologies have that number improved to reduce microbial loads and the points that Rafael brought up in terms of methylmercury in fish. There may be other components in the food system that we want to address here as well, which could be considered under food technology.

We wish to compare the various technologies that might be available, and then perhaps make some advisories on the technology that could be available and accessible to the various homes.

These kinds of data are really limited, and our charge will be using NEL to see what types of data are available within the next year, so that we can make some evidence-based recommendations.

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These are obviously the practical 1 outcomes of our work, kind of in terms of 2 3 contamination in the home is the bottom line. And best practices, this is where it comes 4 that to engage some people 5 want understand behavior and choices and practices 6 7 in the home, so we best address them directly. This is our action plan. Perhaps 8 9 there is an emerging technology -- and I know emerging 10 there are many chip-based 11 technologies or sensor-based technologies that 12 will soon be available to the consumer. To evaluate the effectiveness of these types of 13 technologies, again, we will work with the NEL 14 15 team to examine this and perhaps make a recommendation. 16 safety. Food safety is 17 Food everyone's responsibility, whether in the home 18 19 a commercial environment. We want to 20 examine the behavioral aspects in the home 21 that will address food safety.

These are some of the issues that

1	Rafael and would you like to talk a little
2	bit about this?
3	DR. PEREZ-ESCAMILLA: Very
4	quickly. We are almost done here.
5	The 2005 Committee essentially
6	identified the four steps that are in front of
7	you as the behaviors that are most likely to
8	prevent food safety problems in the home. The
9	rationale for choosing these was that these
10	were the FightBAC!® USDA campaign four key
11	messages.
12	Our view is that they are
13	scientifically-sound. We are not going to
14	propose to change the messages from the
15	FightBAC!® campaign.
16	The Dietary Guidelines Advisory
17	Committee Report, the 2005, included what I
18	think are two of the most important boxes in
19	the food safety information regarding
20	consumers. One of them is actually a hand-
21	washing protocol. Another one is a protocol
22	for washing fresh fruits and vegetables.

We believe that this deserves to be taken a look at to see if there is any new data supporting different protocols or if we just need to reaffirm the protocols recommended. Clearly, on a global basis, not only in our country, these are two issues that are top priorities in terms of primary prevention.

The second question that was addressed by the Committee that included items besides FightBAC!® -- I have already addressed fish exposed to methylmercury -- were the storage of foods issues and foods at high risk of Listeria. Listeria was clearly a top priority in the minds of the 2005 Committee.

The issue of food storage is very, very important. Consumers have a lot of interest in it.

I had a meeting with my Cooperative Extension System Educator in charge of food safety, asking her about the main question she gets from consumers. This

is one of the main questions. People call for, "I have been storing this food for `X' number of days. It doesn't smell bad. It tastes a little bit. I mean it doesn't taste bad. Should I consume it or not?"

This is an area where I think consumers could benefit for very specific information. We may have a big task ahead for us, and we still have to decide how to address it because these were the only two references included in the report regarding this issue, one from 1985 and one from 1999.

We suspect that, if we do a NEL review since 1999, it is going to be quite a bit of information we have to go through, but there may be review articles, reports, that may help us with this task.

But clearly, identifying storage times and the documents that the USDA has released for Cooperative Extensive Educators on how to advise the public will be reviewed to see if we can take advantage of them in the

Committee report.

Listeriosis or Listeria was a pathogen identified by the previous Committee as being a very, very important one to address. Foods that facilitate the growth of Listeria and the fact that Listeria can grow under cold temperatures, and so on, did make it, I think, and perhaps still make it, a pathogen of interest to be addressed.

However, the question is, are there any emerging pathogens or pathogens that have emerged related to antibiotic resistance, or whatnot, that we should be concerned about? We feel that we really need to conduct a NEL review since 2004 to figure out if there is a body of evidence that could help us expand the advice beyond Listeria.

And the whole recommendation about food stored for extended periods as being a high-risk behavior is true, but the consumers want to know what is an extended period, what it is, and for different foods it is a

different answer, and so on. So we will be 1 wrestling with that question as well. 2 3 So the questions that we propose for consideration are: to what extent do 4 5 follow proper food consumers storage preparation and handling techniques and 6 7 procedures, if possible, breaking it down by race, ethnicity, gender, age, and region? 8 9 This will give us a good idea of perhaps what are the needs in terms of home-10 11 based surveillance. How much do we know? 12 We know very little about outbreaks happening at homes. A lot of them 13 -- they are underreported, 14 qo 15 reported at all. I think we know less about 16 what is actually happening inside the households 17 in terms of following the 18 that Guidelines we are providing to the 19 public. 20 So we will see how much data is out there, and if it is derived mostly from 21 22 small-scale studies or if there are actually

surveys that can help us, large-scale surveys, 1 that can help us with this. We don't know 2 3 right now, but we will review the literature. 4 food storage, preparation, 5 What and handling, and home canning techniques are 6 7 associated with failure of food safety Home canning, I believe, was not outcomes? 8 9 included in 2005. The Cooperative Extension and Food 10 11 Safety Educators spend a lot of time answering 12 questions from the public. Home canning is still popular in the country. We thought it 13 would be interesting to consider this as a 14 15 question for our Committee. I think that's it. No? 16 We're open for discussion, yes. 17 This is Cheryl. 18 DR. ACHTERBERG: 19 I think what I would suggest you 20 might consider, too, with all the recent hurricanes, et cetera, 21 storms, is looking

specifically, when electricity goes out, the

advice given to consumers about how long they
can keep that food or not, a major issue.
DR. CLEMENS: Larry?
DR. APPEL: Yes, you mentioned
that the 2005 Dietary Guidelines don't have a
fish recommendation. I think that
DR. CLEMENS: Under safety.
DR. APPEL: On safety?
DR. CLEMENS: It was in the fatty
acids section.
DR. PEREZ-ESCAMILLA: It is under
fat, but it is not listed as a key
recommendation.
DR. APPEL: Okay.
DR. PEREZ-ESCAMILLA: It is in the
background, yes.
DR. CLEMENS: There are two small
paragraphs.
DR. APPEL: Yes, okay. I guess
maybe this is relevant to the other committee
then.
There actually was a

recommendation for two servings of fish per week in the blue book, the thick one, and then it got removed, I think in deliberations, from the final.

So if there is a decision to or deliberations to put it back in, then I think it would be useful to find out why it was taken out.

Maybe Kathryn --

During the MS. McMURRY: government science review of the report and the AHRQ evidence-based review that fed into it, the consensus in the government agencies the evidence was that was strongest secondary prevention. So it is still there, but it was qualified to apply to those who have already experienced a cardiac event. for the general population, it was acknowledged that there was limited evidence available, and fish as a protein source was encouraged.

DR. RIMM: On a related topic, I

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think you do have a challenge ahead of you because within toxicology you have acute versus chronic, and a lot of what you described was acute, and the fish issue is a chronic issue.

It almost worries me to have this at the top of your list where you have risks of fish consumption because I think this is the problem. I mean it should be here because what you are talking about is food safety, but this was the problem when the EPA first issued its warning on fish consumption in 2001, is that it scared pregnant women off of fish because they said, "I can't understand this" or "I'm just going to reduce all fish consumption."

So I think we either have to have very close ties with the fatty acid chapter, where we talk about the facts that there are benefits of fish; otherwise, we are going to run into the same problem where we recognize that there is the potential for a small bit of

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harm from eating a lot of shark, when there is such great benefit that will be lost if everybody just reduces their fish consumption, because on a chronic basis there is great benefit to be gained.

So I don't know the best way to do that, but I think we have to think carefully about some crosstalk. Maybe it can be just naming names and acknowledging the fish that are maybe high in mercury that you want to address directly, and you already have, and then naming those that are most-commonly consumed that are not high in mercury, so that it is very clear to the average consumer that having shrimp, salmon, whatever, something that is only one or two years old that has a relatively high amount of omega-3 is a good option. So we don't scare everybody away from fish.

DR. PEREZ-ESCAMILLA: Thank you.

Thank you, Eric. That is a very, very important point.

1	A number of professional
2	organizations, the American Heart Association,
3	for example, have come up also with
4	recommendations.
5	DR. RIMM: Yes.
6	DR. PEREZ-ESCAMILLA: Because
7	there is no group that is recommending for
8	pregnant women to not eat fish, and that is
9	very important.
10	DR. RIMM: Yes. It is sometimes
11	interpreted that way, but you're right, yes.
12	DR. PEREZ-ESCAMILLA: Yes. No,
13	and I think that this is a classical example
14	as to why it is important to do consumer-based
15	research, to understand which is the best way
16	to present this information, because we
17	certainly don't want to scare women and
18	prevent their babies from benefitting from
19	fish.
20	That is the goal, but we need to
21	do the research to find out, or somebody needs
22	to do the research, or maybe someone has

1	already done the research.
2	DR. RIMM: Some of it has been
3	done. There is a long history of this.
4	DR. PEREZ-ESCAMILLA: Yes.
5	DR. RIMM: I have been stuck in
6	the middle of it for 10 or 15 years, I think.
7	The EPA's first report then became a 2004
8	report, which was a joint report, which was,
9	I think, worded much better, and everybody
10	realized that the first one may have been too
11	much shock and not enough awe.
12	So I think they have done a better
12 13	So I think they have done a better job. I don't know all the details of their
13	job. I don't know all the details of their
13 14	job. I don't know all the details of their sort of consumer-based research, but there are
13 14 15	job. I don't know all the details of their sort of consumer-based research, but there are a lot of people within EPA and FDA that have
13 14 15 16	job. I don't know all the details of their sort of consumer-based research, but there are a lot of people within EPA and FDA that have struggled with this at the community level, at
13 14 15 16 17	job. I don't know all the details of their sort of consumer-based research, but there are a lot of people within EPA and FDA that have struggled with this at the community level, at the state level, and at the national level
13 14 15 16 17 18	job. I don't know all the details of their sort of consumer-based research, but there are a lot of people within EPA and FDA that have struggled with this at the community level, at the state level, and at the national level because of the issues that we are discussing.
13 14 15 16 17 18 19	job. I don't know all the details of their sort of consumer-based research, but there are a lot of people within EPA and FDA that have struggled with this at the community level, at the state level, and at the national level because of the issues that we are discussing. DR. PEREZ-ESCAMILLA: Yes. So I

1	it is important that, once this gets
2	disseminated, that there is an evidence base
3	for the decision
4	DR. RIMM: Yes.
5	DR. PEREZ-ESCAMILLA: the
6	decision made regarding the fish and
7	methylmercury in fish.
8	DR. CLEMENS: Indeed, we know that
9	while these bigger organizations are promoting
LO	or actually accepting two servings, the
11	reality is that many healthcare professionals
12	say, "Don't eat fish." As a result, they are
13	losing the benefit status, and we want to have
14	a more effective communication to promote the
15	benefits.
L6	That is why they have had the
L7	proposal to take like through toxicology,
18	we will look at the acute, subchronic, and the
L9	chronic exposure.
20	Excellent comments. Thank you,
21	Eric.
22	CHAIR VAN HORN: The other

1	question that I would raise is related to
2	aquaculture and the concerns that have been
3	expressed about fish farming. If this group
4	does, in fact, come on more strongly about
5	advocating the benefits of fish, and in fact,
6	America says, okay, we're going to all go out
7	there and eat more fish, you know, do we
8	really have sufficient supplies; do we really
9	need to consider fish farming; do we need to
10	really look more carefully at the efficacy and
11	safety?
12	Someone in our office was actually
13	called, I know, to sort of a think tank group
14	on this subject. I guess the issue and I
15	
13	don't know enough about it, heaven knows
16	don't know enough about it, heaven knows but it had something to do with the way the
16	but it had something to do with the way the
16 17	but it had something to do with the way the fish were fed
16 17 18	but it had something to do with the way the fish were fed DR. CLEMENS: Yes, that is
16 17 18 19	but it had something to do with the way the fish were fed DR. CLEMENS: Yes, that is correct.

So if, in fact, we are going to be responsible about the kinds of recommendations we make, it would seem to me, we, No. 1, should make sure they are safe; if we are advocating for more fish farming, that that be consideration No. 1.

But you know, also, bringing in the state-of-the-art because I'm not aware of it. I don't know if you are, but perhaps there are other, again, experts out there that could help us.

DR. CLEMENS: That is an excellent point, Linda, and we actually have some wonderful colleagues who are in agriculture, aquaculture, and they have examined, like the one at the University of Maryland, have a wonderful aquaculture environment in which they are studying the farmed fish. So we want to bring those in. Because on our target, we want to look at farm versus wild, and the benefits or attributes.

Thank you for bringing that up.

1	DR. SLAVIN: I just wanted to
2	mention, though, if more fish, less of
3	something else. I think every time we say,
4	"more of" in this group, we have to be
5	thinking about calories not going up. So
6	there's got to be a replacement.
7	DR. CLEMENS: Yes, appropriate
8	levels.
9	CHAIR VAN HORN: Comments among
10	the group?
11	(No response.)
12	Going all the way through this
13	whole set of discussions, it was all very
14	excellent really, lots of issues, lots of
15	questions, and certainly things that need to
16	be addressed more fully. I think, speaking
17	for myself, there are more questions than
18	answers about some of those issues.
19	So are we ready to take maybe a
20	10-minute break? Then we can discuss the
21	final section here on the scientific review
22	issues.

So let's take just a 10-minute break and we'll get back.

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(Whereupon, the foregoing matter went off the record at 2:53 p.m. and resumed at 3:09 p.m.)

CHAIR VAN HORN: I think because of the time and the fact that everyone has kind of been on overdrive all day today, I think with all the work and time and attention that we have paid to all these very important questions, I think the only thing that our Committee wants to do now is maybe confirm that we do have some overarching issues that we are going to want to take up.

We also, I think on the basis of the feedback, each of the subcommittees, hopefully, will now be able to go back to their respective groups. I would say that prioritization of the questions and the issues that are most important and burning should probably be reconsidered and reranked, in your minds, as what are the things that really

deserve top attention, recognizing, as we have said every single session, that there is a finite amount of time and energy that we have to devote to some of these things. So I think it is time now to go back and sort of review on some of that.

I also think that, as we were just discussing here, at our next meeting, which will be the 29th and the 30th of May, in a different -- April -- sorry, sorry, sorry. It's April, where we will have a chance to go forward with some of the recommendations, having now launched these searches and using the NEL research activity, and being able to review the literature and come up with some decisions about the evidence base for some of these questions.

I believe that what we would like to see, and what we would like to suggest, is that each subcommittee determine what are those issues that, if you do feel you need an outside expert, is it someone, as in Larry's

group, where we just invite that person to come and participate on a conference call, in order to help the subcommittee go forward, or is it a topic that has such cross-cutting input, that the entire Committee would benefit from hearing from this individual, realizing, of course, there's a finite amount of time and resources that we have to bring in those people for that next meeting.

so rather than trying to toss out names or anything here, I think perhaps we might want to visit just for a bit on what would some of those topics be. We talked about some of them. But if you were going to rank order, let's say, the top three crosscutting topics, who might that expert be that could address it in ways, again, that aren't already published, but may be emerging, questions of that nature?

That would help us in trying to both invite that person and see if they can come and attend, since it is not that far off,

and also help the various subcommittees decide 1 what's material that really has to be 2 3 addressed as a subcommittee as opposed to the entire group. 4 5 Does that make sense to everyone? Yes, go ahead. 6 7 DR. RIMM: Can you give us an idea of the format for that? Is it typically a 20-8 9 minute talk and then we get to fire questions at them for a while? 10 I think we can 11 CHAIR VAN HORN: 12 probably do it any way we want, but one of the things I just confirmed with Rob and Carole 13 is, unlike this meeting where there was an 14 15 aqenda that was pretty much established because of the public input and the experts 16 presentations, 17 that gave their the meeting is pretty much up to us as far as 18 19 deciding how we should proceed with 20 agenda, et cetera. 21 Hopefully, between now and then, 22 we all have our work cut out for us in terms

1	of going forward with some of these questions.
2	At that meeting, I would imagine we will be
3	having another progress report to determine
4	what we have discovered in this time period.
5	But since that is the next time that we will
6	be together collectively, then if we have,
7	again, a speaker that we want to encourage to
8	attend and present, I think the time that we
9	have to devote to that and still get through
10	all these reports would be something on that
11	order. I think that is what they had, 20
12	minutes or so.
13	DR. RIMM: I think the question
14	that came up when Mim was here on food
15	environment would touch just about every
16	subcommittee.
17	CHAIR VAN HORN: Yes.
18	DR. RIMM: So I don't know if that
19	is Mary Story or someone from the USDA.
20	CHAIR VAN HORN: Mary Story.
21	DR. RIMM: Oh, Mary Story. Sorry.
22	CHAIR VAN HORN: I think we did

1	talk about Mary, yes.
2	Tom?
3	DR. PEARSON: I just want to know
4	what the technical capability is we have.
5	Something we have been doing, I think very
6	effectively, with the NHLBI guidelines is
7	webinars, which allows you both to have a
8	back-and-forth for people who can be there
9	live, but then we all have very busy
LO	schedules here, and the scheduling of these
11	people is a nightmare. So to really have an
12	office-based webinar with the back-and-forth,
13	and then have it web-archived
14	CHAIR VAN HORN: Excellent idea.
L5	DR. PEARSON: So that those people
L6	who want to be you know, we will lose the
L7	active inclusion, but they still will get the
18	educational content later.
19	We've actually had incredibly busy
20	people.
21	CHAIR VAN HORN: Sure. Right. I
22	am all for that.
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1	Is that possible?
2	MS. DAVIS: The only issue I know
3	for that is whether we would have to have
4	we have a problem with having 13, and it's not
5	a public meeting. That's the only issue.
6	DR. PEARSON: I'm sorry?
7	Thirteen?
8	CHAIR VAN HORN: Why can't they
9	be
10	MS. DAVIS: Well, if you have them
11	invited here, the public is in on that
12	discussion. But if you have them on a
13	webinar when we had the webinars for
14	learning NEL and all, that was really an
15	instructional thing, and you all were not on
16	the line at the same time.
17	CHAIR VAN HORN: Why couldn't
18	DR. PEARSON: We could all be
19	here, and they would be on the screen.
20	MS. DAVIS: Oh, on the webinar?
21	Okay.
22	CHAIR VAN HORN: We would be here,

1	but the expert would not have to physically
2	attend.
3	MS. DAVIS: Oh, okay.
4	CHAIR VAN HORN: They could just
5	be brought in electronically.
6	MS. DAVIS: Okay.
7	CHAIR VAN HORN: Yes, Tom?
8	DR. PEARSON: Well, I think, in
9	that, these face-to-face meetings have been
10	very packed. Like for some of our issues, we
11	have some relatively circumscribed issues. I
12	wonder if we could just have a webinar in our
13	own offices as well, if that could be set up.
14	Well, it could be still archived.
15	I mean it has the same interaction as
16	everything else.
17	I guess I am concerned that we
18	have really a large number of speakers that we
19	want to do. Some of the issues are big issues
20	that we probably would want to have someone
21	live and interactive. Some are relatively
22	circumscribed, like the n-3/n-6 ratios.
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CHAIR VAN HORN: Exactly.

DR. PEARSON: And I'm not sure that we really have the time resources for the whole group to use this. We can still webarchive them. We can make it open to the public.

agrees. I think we're all in agreement with that, Tom, but I think that your subcommittee is best suited to deal with the questions of which ones do we need on our own webinar and which ones do we want to have more broadly suggested as one of the priorities for the entire Committee.

So I think the answer to both questions is yes. It is just that we are trying to take advantage of the physical meeting that we have in terms of bringing the key people that everybody should hear. I love the idea of not making them physically come here as much as just having access to them electronically. If that is possible, that is

1 great. 2 Cheryl? 3 DR. ACHTERBERG: I would like to take a step back for a minute, after the two 4 days of meetings here, thinking of cross-5 cutting issues. 6 7 is there still Мγ sense are numerous questions. We are not quite settled 8 9 as to which subcommittee is really locking in on certain areas. Some subcommittees have 10 11 much larger scope, it seems, more questions 12 than others. So I think something that would be 13 very useful in the short term here is to just 14 15 get a list, each subcommittee and all the 16 questions under them, and we could begin to look at really and truly where should the home 17 18 be for some of these questions. Because I 19 don't have a sense yet that we are fully 20 settled. Right. 21 CHAIR VAN HORN: That's

how I think -- I don't know, maybe I started

but the first thing that I think our subcommittees need to do now, as a result of this meeting, is to go back and take a look at the issues that you think you are responsible for and/or that you think maybe should not be part of your Committee's work because of just too many issues, too many topics. We have to be selective and prioritize and rank order the things that we need to do.

So while I hear you, I don't think necessarily that in this setting that we can all just kind of hammer out which topic goes where as well as going back to our respective subcommittees, and if we see holes or gaps that have already agreed need to be addressed, like implementation, for example, evidence basis behind issues. the implementation, things of that sort, perhaps on our next scientific review call the Chairs of each of these subcommittees could come with that list ready to discuss.

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way, it would save -- I mean it would be a 1 better use of our time, I think. 2. DR. ACHTERBERG: I agree. 3 I quess what I am trying to say -- maybe I'm the only 4 visual person in the room, but it would help 5 me to see it and to see this Committee has 6 7 this many, and this Committee has that many, and put it into a larger context, rather than 8 9 each subcommittee looking only at its own subcommittee. I would like to see the big 10 11 picture. 12 CHAIR VAN HORN: But you have to start by -- maybe I'm just not articulating 13 this properly. Yes, we agree with you. 14 15 list, though, is up to you. Your subcommittee should make the list, and our subcommittee 16 should make the list, and you should make the 17 list, and then we will have it all together 18 19 and compare the lists and see where there's 20 overlap and where there's gaps.

very effectively here and now. I think the

But I don't think that can be done

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1	subcommittees have gotten a lot of input and
2	feedback. So now it is a chance to go back
3	and look at those lists, rank order,
4	prioritize, and see where you either think
5	there's more than you can handle or there's a
6	gap and that we need to fill it.
7	That would be my suggestion, but
8	if you have other ideas or better ways to
9	organize, we can do that.
10	Larry?
11	DR. APPEL: No. I think that is a
12	great idea, but I think I would put a really
13	tight timeline on this, like within I don't
14	know about one week maybe by the next time.
15	That might be too because there is some
16	deliberations among the group.
17	CHAIR VAN HORN: Yes. Right.
18	DR. APPEL: But boy, I think
19	within one month, we should have
20	CHAIR VAN HORN: Right.
21	DR. APPEL: the research
22	questions that we think we are going to do,

and make sure that we can look at them, and make sure that there are no gaps.

CHAIR VAN HORN: Right. encourage, you know, as we are heading home locked in and we're at the 38,000-foot capacity, and you have to think something, perhaps one of the best things we could do is go through the list that we have reviewed while we have been here and at least in our own minds for each of the subcommittees, identify what are the things that we all agree are important.

Then on the time of the next subcommittee call, that list could at least, by the Chairs maybe, could at least be identified.

"This is the draft of what I'm thinking are the things that are on our plate, and here's the list that either aren't on our plate or we want to offload or we don't think we will be able to address," that kind of discussion.

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So that at the time in two weeks, 1 2 quess it is, or three, of the next 3 Scientific Review Committee call, which is all subcommittee Chairs when the 4 are invited -- it's February 11th? Okay, February 5 That we would be able to make those 6 11th. 7 comparisons. Is that doable, do you Okay? 8 9 think? 10 Yes? Okay. 11 But I do think, given how busy 12 these people are that we are likely to be include for the cross-cutting 13 wanting to the sooner you identify who those 14 15 people might be, and we come up with a short list of those invitations, it would seem to me 16 to get on their calendar as soon as possible. 17 18 If they can make it physically, I 19 am sure they would be welcome, but we 20 certainly could look at this electronic option as a way to take a very busy person and say, 21

"We only need 20 minutes of your time between

1	here and here." You know, that might be more
2	palatable.
3	Okay? Would that be all right?
4	Other things that we want to raise
5	that either came up today or Larry?
6	DR. APPEL: Yes. This came up a
7	few times, and I'm not sure if we have agreed
8	on a policy on this.
9	But it came up that there have
10	been really quite comprehensive evidence-based
11	reviews done by other bodies. We don't need
12	to necessarily reinvent the wheel on some of
13	these.
14	I heard for fish actually, not
15	for for omega-3, omega-6, there are AHRQ
16	reports, you know, and then there's the
17	cancer, diet and cancer.
18	So is there agreement that we can
19	use those as sort of a starting point, and
20	then, as long as they look like, you know, it
21	is done in an unbiased fashion, in a
22	comprehensive way, that we then maybe

supplement that as necessary?

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CHAIR VAN HORN: Yes, I think there is no reason that we would ignore that information. In fact, just the reverse; I think we should embrace the things that have already been done.

And I am going to do this to her again. Poor Joan. Every time we sort of drop in on you.

I am wondering if there are any parting words or further instructions or suggestions that you would want to make to the group, but as you are thinking about that, the issue that Larry is raising I think is very important for the group as a whole.

I guess we would like to know what would be the best way to do this. Should the subcommittees be giving information as far as what are some of these established reviews that we all recognize as high-quality reports that are very valuable and have done a lot of this work? What direction is that

1	communication? How should we go about that,
2	do you think?
3	Can you talk from there? I'm
4	sorry. Or come on up here.
5	DR. APPEL: Presumably, at some
6	point, the papers, individual papers, will
7	need to be abstracted into the NEL database
8	anyway.
9	CHAIR VAN HORN: Anyway, yes.
LO	DR. APPEL: So maybe while we can
11	take the latest review on fish, and we can
12	pull things from that, eventually someone is
L3	going to have to pull those individual papers,
14	which is too bad.
15	CHAIR VAN HORN: Right. Exactly.
16	And the ADA Evidence Analysis
L7	Library has encompassed a lot of that.
18	MS. LYON: In terms of existing
19	systematic reviews that have been completed by
20	AHRQ and its entities, we can just pick up, we
21	should be able to just pick up and build upon
22	that foundation with the newest literature.

So if it was done in 2006, we could look at their search terms and build from there.

In terms of some of the others that are independent organizations, associations, you would need to look at the quality of the work that was done, and we could assist you in looking at how transparent systematic review of is the in terms identifying the literature that was considered, on a case-by-case, report-byreport basis.

Some of those you have shared with your staff that are supporting your subcommittees already. Others, if you are aware of them, you can filter the titles to us, and we can help you acquire them.

Another group of systemic reviews that comes to mind is the Cochrane reviews, which we have talked about, and you have a list of the ones that appear to be most relevant to the Dietary Guidelines. We can obtain the complete systemic review for you to

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about last time is we need to be sure and look at those reviews and determine where the studies, published studies -- or in some cases Cochrane has the randomized controlled trial database, and they do occasionally for some studies use unpublished research. So that would be an issue that you need to consider on a case-by-case basis.

CHAIR VAN HORN: That is very helpful.

Also, again, the Evidence Analysis
Library, we have access to those reviews, or
I guess you are working with that whole --

MS. LYON: In terms of all of the work that ADA has done, some of you mentioned studies that have been done in the past few years, you can use those reports and we can build on those foundations. If your question is slightly different, we do have a mechanism, because they have collaborated with us in

building our library, to if the papers have already been abstracted, we can import the evidence worksheet as a PDF that is clearly identified for our stakeholders out there that it was ADA that did that evidence analysis of that particular paper. It would show up that way once our system is turned on for the stakeholders. But we do have that, which would save a lot in terms of our abstracters doing the work.

CHAIR VAN HORN: I guess that is work -- again, not reinventing wheels -- that has already had many hours of other experts' work in terms of bringing it to light. That's great.

The other question, just to go back and revisit what we were talking about earlier again: on the basis of the outstanding presentations that we heard yesterday from Trish, Alanna, and Sue, what are the chances that we would have the opportunity to look at additional data related

2.

1	specifically to obesity? Is there any chance
2	that we can get more information that is
3	stratified somehow in terms of obese, higher
4	versus lower BMI, or something?
5	Not to put you on the spot, but
6	just wondering, is that something we will
7	really realistically have a chance to see or
8	do we really need to proceed without it, but
9	as part of our report we make it clear that a
10	recommendation is that, in the future, that
11	those kinds of analyses be conducted?
12	DR. POST: Yes. I can definitely
13	answer for USDA.
14	We will try to get you that data.
15	Probably in the next week or so, we can get
16	it, further drill down, and describe exactly
17	what the data needs are, and we will work with
18	our USDA partners.
19	I suppose Sarah or Kathryn can add
20	the HHS view.
21	CAPT. LINDE-FEUCHT: Yes, we just
22	need to recognize that there are notable

1	pressing priorities, including supporting the
2	vitamin D intake data for this panel and the
3	IOM panel.
4	So we will need to just talk with
5	the leadership of NCHS as well as ARS on their
6	resources and availability.
7	CHAIR VAN HORN: Nobody is trying
8	to make it impossible, but I think to not ask
9	and have it be available in ways that would be
10	very valuable to the next iteration would be
11	a lost opportunity. I think we don't want to
12	do that.
13	Cheryl, do you have something
14	else?
15	DR. ACHTERBERG: I just was going
16	to suggest we need to revisit in the future
17	that cross-cutting issue that pertains to the
18	implementation of the Dietary Guidelines. We
19	may want to have a speaker, a general speaker.
20	But I think we probably need to do
21	some initial legwork and interaction with the
22	Library first, before we generate what those

1	needs might be, but reflecting on consumer
2	understanding and use and utility of the
3	Guidelines, of the food groups, of the
4	Pyramid, to help us determine what course we
5	want to take in the future.
6	But I think we have to work on
7	finding the right person to invite.
8	CHAIR VAN HORN: Yes, I would
9	agree, and I think Tom has some knowledge and
10	expertise in that area as well, right, Tom?
11	DR. PEARSON: And we have a couple
12	of our current lectures on this, some very
13	good ones. I think they were a little bit
14	more clinical than we were going for. So we
15	would really need someone more in the public
16	health sector.
17	But the first one was very broad
18	and generic, and from a really quite well-
19	known expert in Canada. It is already
20	available. So we could make it available.
21	CHAIR VAN HORN: Sure, and that is
22	another very interesting opportunity, if there

1	is something that is available, is a teaching
2	opportunity for the group or for subcommittees
3	to do on their own, at their convenience. You
4	know, that would be wonderful. We should
5	definitely take advantage of that, too.
6	Well, before the rest of our
7	subcommittee walks off, I think I am going to
8	just say thank you all very much for very hard
9	work over these last few days, and thank you
LO	all to the staff and everyone else that made
11	this possible.
12	Those of you in the audience,
13	thanks for sticking it out on a Friday
14	afternoon at this late hour.
15	We appreciate your cooperation and
L6	we look forward to seeing you again in a
L7	couple of months.
18	Thank you.
19	(Whereupon, at 3:32 p.m., the
20	Committee was adjourned.)
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