

**MINUTES OF THE NUTRITION COORDINATING COMMITTEE (NCC)
MEETING, NATIONAL INSTITUTES OF HEALTH (NIH)**
Rockledge 2, Conference Room 9100-9104, Bethesda, MD
February 3, 2011 2:00 – 4:00 PM

WELCOME

Dr. Van Hubbard, Director, NIH Division of Nutrition Research Coordination (DNRC), convened the meeting at 2:05 PM and welcomed participants. Phone participants included the following: Ms. Sharon Adamo, HRSA; Dr. Krishan Arora, NIH NCRR; CAPT Shirley Blakely, FDA; Ms. Tammy Brown, IHS; Ms. Jean Charles-Azure, IHS; Dr. Rebecca Costello, NIH ODS; Dr. Amber Courville, NIH CC; Dr. Nancy Emenaker, NIH NCI; Dr. Peter Gao, NIH NIAAA; Dr. Judy Hannah NIH NIA; Ms. Rachel Hayes, OS ODPHP; Dr. Elizabeth Maull, NIH NIEHS; Ms. Kathryn McMurry, OS ODPHP; Ms. Holly McPeak, OS ODPHP; Dr. Carolyn Miles, *retired*, NIH NIDDK; Dr. Megan Miller, NIH NIDDK; Dr. Sharon Ross, NIH NCI; Ms. Theresa Smith NIH NIAMS; and Dr. Susan Welsh, USDA NIFA. The agenda for the meeting is provided as Appendix A, and the list of attendees is provided as Appendix B.

APPROVAL OF MINUTES FROM THE JANUARY 6, 2011 NCC MEETING

Minutes from the January 6, 2011 NCC meeting had previously been sent to NCC members via email. Dr. Hubbard asked if there were any other corrections to the minutes. There were none. Dr. Paul Coates, NIH Office of Dietary Supplements (ODS), made a motion to approve the minutes, and Dr. John Milner, NIH National Institute of Cancer (NCI), seconded the motion. The minutes were thus approved and will be posted on the DNRC website, <http://www.dnrc.nih.gov>, along with the minutes from the previous NCC meetings.

SCIENTIFIC PRESENTATION – A MODERN CATALOG OF FOODS, FOOD NUTRIENTS, FOOD SUPPLEMENTS AND FOOD ADDITIVES FOR BETTER NUTRITION RESEARCH

Mr. Gig Graham, a seasoned IT operating executive, founded Benetta Corporation to develop a powerful new tool for food safety, health promotion, and disease prevention. Mr. Graham gave an online “tour” of this innovative system for describing and classifying foods to the NCC. Mr. Graham mentioned that his background is not in nutrition and therefore relied heavily upon the invaluable guidance and input from Anders Møller (Danish Food Information), Joanne Holden (USDA), and Mark Kantor (FDA). The new system combines and expands upon existing food and nutrition classification systems and databases and currently draws upon at least 35 different data sources. Benetta's specific aims are as follows:

- In collaboration with USDA, FDA, NIH and EPA, improve the description and classification of the foods by combining specialized vocabularies used at those agencies into an integrated, centralized food thesaurus.
- Incorporate additional information into the thesaurus to enable a food to be described more completely than is currently possible.
- Provide information about food that is relevant to the diverse interests of consumers, policy makers, the food processing and food service industries, government agencies, and health researchers. For example, in addition to a food's nutrient content, other identifying factors would include a complete ingredient list; potential allergens; type of packaging materials used on the product; where the food was grown or processed; how the food was produced with respect to sustainability issues (e.g., organic, free-range, etc.); and what type of processing methods were used.
- Provide a web-based system accessible to consumers that allows them more easily to locate foods they wish to purchase, keep track of foods they eat, monitor their food consumption habits, and check their intake of nutrients and contaminants.
- Improve the ability of food companies and government agencies to conduct trace back investigations during a foodborne illness outbreak.
- Allow researchers who study diet/disease relationships to more accurately collect food intake data. This facilitates monitoring nationwide food consumption habits as well as conducting clinical trials and other diet-related studies. It also improves the ability of researchers to study relationships among food intake, biomarkers, and clinical outcomes or other indicators of chronic disease risk.

The next step for the system will be to undergo pilot testing with industry. Once this is completed, the system will be formally announced. However, the system currently resides on a public domain website so you can visit the site now to learn more. The database is available at no cost to government officials.

More information can be found in APPENDIX C or by visiting the following url:

http://nutrinformatics.com/papers/DNRC_files/Pilot_Resources_for_DNRC.pdf

REPORTS FROM NCC MEMBERS AND LIASONS

- Dr. Susan Welsh, USDA National Institute of Food and Agriculture, announced that a new Agriculture and Food Research Initiative (AFRI) RFA was released on January 26th addressing the priority of childhood obesity

prevention. Applications are due May 18, 2011. Details can be found at the following site: http://www.nifa.usda.gov/funding/rfas/pdfs/11_child_obese.pdf

- Dr. John Milner, NCI, reminded everyone about the upcoming STARS in Nutrition and Cancer lecture that will take place in Lipsett Amphitheater on March 15th at 3:00. Dr. John P.A. Ioannidis, the C.F. Rehnborg Professor in Disease Prevention and Professor of Medicine and Director of the Stanford Prevention Research Center at Stanford University School of Medicine, will present a talk entitled, *False Positives, False Negatives, and Small Effects: Genome, Exposome, and Nutrition*. Dr. Milner encouraged all NCC members to attend. He emphasized the importance of each of us attending one another's seminars and hopes that in the future we will all do a better job.
- Dr. Cindy Davis, NCI, encouraged the attendance of all NCC members at the upcoming STEP forums:

[Translating Research Advances for Health Care Providers and Patients: The Knowledge-to-Action Process](#)

February 8, 2011

8:30 a.m. to 12:30 p.m.

Natcher Main Auditorium

[Look Who's Talking: Communicating Your Message Fearlessly and Flawlessly](#)

March 1, 2011

8:30 a.m. to 1:00 p.m.

Masur Auditorium, Building 10

Note: Don't miss the improvisational theater demonstration designed to improve your communication skills, led by actor Alan Alda!

UPDATE FROM THE OFFICE OF DISEASE PREVENTION AND HEALTH PROMOTION (ODPHP)

Ms. Holly McPeak, ODPHP, provided several updates from ODPHP:

ODPHP and CNPP (Center for Nutrition Policy and Promotion) are pleased to announce that the *Dietary Guidelines for 2010* were unveiled at a launch held at the George-Washington University Jack Morton Auditorium, on Monday, January 31, 2011 at 10:00. The document was finalized and signed by the two Departments by Dec 31 last year, but it took time for the two Secretaries to get their schedules together, and therefore the

launch was delayed. They were pleased Secretary Sebelius could be present with Department of Agriculture Secretary Tom Vilsack, along with the Assistant Secretary for Health, Howard Koh, and USDA's Deputy Director of CNPP's Robert Post. The DG for Americans policy document was presented as a press conference and webinar format. Both Secretaries provided remarks, and Q and A's were addressed by the Secretaries along with assistance from Dr. Koh, and Dr. Post.

The DGA policy document went "Live" along with the press kit materials and Executive Summary at the time of the press conference. Look for materials at www.dietaryguidelines.gov .

This launch was strictly focused on the DG policy document and featured selected consumer messages. A launch of consumer materials, a new consumer brochure and various other materials is planned for March (or late spring).

Current understanding is that printed copies of the DGA will not be available until end of April. CNPP will be sending information soon as to how to "ride the order" at the cheapest cost. Most agencies will be prompted by GPO to ride the order, but we can also send on the information to you if you would like any large orders.

Once again, Ms. McPeak thanked everyone in the room and on the phone who helped in any way that contributed to this new dynamic and forward-thinking DGA policy document.

Coming up: March, National Nutrition Month - There will be educational events each week in March at the Humphrey Café on Thursday's during the lunch hour, from 11:00 – 2:00 p.m. Similarly, USDA will be hosting events on Wednesday's in March.

UPDATE FROM THE NIH OFFICE OF DIETARY SUPPLEMENTS (ODS)

ODS Activities Update

Dr. Paul Coates provided several updates from ODS:

The ODS Monthly Seminar Series continues this semester (See Appendix D), with talks in February, March, and May of 2011. The upcoming seminar is by Mindy Kurzer from the University of Minnesota, who will speak on February 9 on the topic "Soy: Panacea or Poison".

ODS assists the American Society for Nutrition's Epidemiology Research Interest Section (RIS) with its webinar series (see schedule and details in Appendix E). The next webinar will be held on February 15 and will feature a discussion of the "Epidemiology of Nutrients and Chronic Disease" with Patsy Brannon (Cornell), Susan Taylor-Mayne (Yale), and Christine Taylor (IOM).

Nutrition and Dietary Supplement Interventions for Inborn Errors of Metabolism (IEM)—An Initiative to Guide Clinical Practice through Evidence-Based Research: ODS and the Office of Rare Diseases Research convened a meeting of HHS stakeholders on January 20 to begin this initiative. The goal of this meeting was to understand regulatory processes pertinent to medical foods and drugs for IEM, identify challenges and barriers to conducting evidence-based research, and gauge the feasibility of moving this initiative forward. The 23 people around the table (representing NIH, FDA, and HRSA) provided extremely useful input regarding logistical methods to structure data collection, potential funding streams, and ideas about clinical trial designs. Collaboration and utilization of existing structural components were emphasized. ODS has begun to plan for the long term and will engage other Federal partners and the wider metabolic disease community.

UPDATE OF DNRC ACTIVITIES

Nutrition Education Subcommittee (NES):

Dr. Margaret McDowell, DNRC, reported that the NES has not reviewed any nutrition education materials since the January meeting. Many groups that develop dietary guidance materials for consumers have been waiting for the 2010 *Dietary Guidelines for Americans* to be released before finalizing new education materials. The NES anticipates receiving requests for reviews now that the *Guidelines* have been released publicly.

DNRC Website Update

As mentioned at a previous meeting, the DNRC has updated its website and would appreciate ongoing feedback of any improvements that could be made to facilitate the work of the nutrition research committee here at NIH. On that note, Dr. Hubbard mentioned that he and Dr. Starke-Reed will be contacting each NCC representative individually to discuss what the DNRC could do to better assist each organization's efforts to advance research and research translation and dissemination in the nutritional sciences.

Part of the DNRC website refresh also involves updating the NIH Program in Biomedical & Behavioral Nutrition Research & Training Report. Ms. Karen Regan sent an email to

the NCC members last month requesting that each IC update their section on Research Directions. A link to the current IC Research Directions, which can also be found at <http://dnrc.nih.gov/reports/programs/ic-organizations.asp>, was included in the email. Many of you have sent in your revisions already (which is much appreciated), but if you have not done so, please send them to Ms. Regan (Karen.Regan@nih.hhs.gov) at your earliest convenience.

National Nutrition Month Activities

The DNRC will promote all activities planned in honor of National Nutrition Month on our website as well as through other appropriate channels. If your IC is planning any specific events, please email the details to Ms. Rachel Fisher (Rachel.Fisher@nih.hhs.gov). The DNRC will be coordinating several events, which are included in the list of activities below:

- *Food for Thought: Good Nutrition Begins at Home* - Look for the 2011 NIH DNRC National Nutrition Month brochure to learn about quick ways to prepare tasty and nutritious meals at home! Your personal copy will be delivered to you during the first week of March.
- *Communicating Nutrition Messages: Strategies for Diverse Audiences*: The DNRC is sponsoring a mini-symposium on Friday, March 4th. The meeting is open to all and will be held at Natcher Conference Center from 8:30 a.m. until noon. The agenda will be available soon.
- *Registered Dietitian Day Event*: NIH Registered Dietitians will be available to answer your questions at several NIH dining facilities on March 9th. If you attend, you will also have an opportunity to sample tasty “Balanced Choice” menu entrees and learn about healthy eating at home and at work. Copies of the new NHLBI cookbook [Keep the Beat™ Recipes: Deliciously Healthy Family Meals](#) will be available for purchase for just \$5!
- *STARS in Nutrition and Cancer lecture*: John Ioannidis, MD, DSc, Professor in Disease Prevention and Professor of Medicine and Director of the Stanford Prevention Research Center, Stanford University School of Medicine will speak on the topic of “False Positives, False Negatives, and Small Effects: Genome, Exposome, and Nutrition.” The lecture and discussion will be held in the Lipsett Amphitheater, Building 10 from 3-5 p.m. All are welcome!

- Focus on You lecture: The March 15th lecture will feature a nutritional professional from NIH. Details will be available soon.
- On-Campus Cooking Demonstration: A professional chef will be on hand to show you how to use some simple creative tips to use herbs, spices and other low sodium seasonings to make family meals tasty (location and date to be determined). Check the posters posted by the cafes for the schedule of events. Tastings are included!
- NNM Events at the Humphrey Café: There will be educational events each week on Thursday's during the lunch hour, from 11:00 – 2:00 p.m. Similarly, USDA will be hosting events on Wednesday's in March.

NEXT NCC MEETING

The next NCC meeting will be March 3, 2011

ADJOURNMENT

The meeting was adjourned at 3:40 PM

LIST OF APPENDICES

Appendix A: NIH NCC Meeting Agenda for February 3, 2011

Appendix B: NIH NCC Meeting Attendees for February 3, 2011

Appendix C: Benetta Food Catalog Links

Appendix D: ODS Monthly Seminar Series Schedule

Appendix E: American Society for Nutrition's Epidemiology RIS webinar series

APPENDIX A: NIH NUTRITION COORDINATING COMMITTEE MEETING AGENDA

1. **Welcome**.....Van Hubbard
2. **Approval of Minutes of the January 6, 2011 meeting**.....Van Hubbard
3. **Scientific Presentation –**
*A Modern Catalog of Foods, Food Nutrients, Food Supplements
and Food Additives for Better Nutrition Research*.....Gig Graham, Benetta
4. **Reports from NCC Members and Liaisons**.....NCC Members
5. **ODPHP Activities Update**.....Kathryn McMurry, ODPHP
6. **ODS Activities Update**.....Paul Coates, ODS
7. **Current DNRC Update of Activities**.....DNRC Staff¹
 - Nutrition Education Subcommittee Update.....Margaret McDowell
 - International Committee Information..... Pam Starke-Reed/Dan Raiten
 - HNRIM Update..... Jim Krebs-Smith/Karen Regan
 - DNRC website update.....Rachel Fisher/Karen Regan/Margaret McDowell
8. **Next Meeting**.....March 3, 2011

¹ Updates will be included in the minutes of the meeting only

APPENDIX B: NCC MEETING ATTENDEES FOR FEBRUARY 3, 2011

	<u>Members Present</u>	<u>Members Absent</u>	<u>Alternates Present</u>
DNRC Director (Chair)	V Hubbard		
DNRC Deputy-Director		P Starke-Reed	
<u>NIH MEMBERS</u>			
NCI	J Milner		S Ross
NHLBI		J DeJesus	
NIDCR		R Nowjack-Raymer	
NIDDK		M Evans	
NINDS		M Mitler	
NIAID		P Sato	
NIGMS		S Somers	
NICHD		G Grave	
NEI		N Kurinij	
NIEHS	E Maull		
NIA	J Hannah		
NIAMS		J McGowan	T Smith
NIDCD		B Wong	
NIMH		M Chavez	
NIDA		G Lin	
NIAAA		R Breslow	P Gao
NINR		P Cotton	
NCCAM		L Duffy	
NCMHD		D Tabor	
NCRR	K Arora		
FIC		M Levintova	
NHGRI		S Basaric	
<u>NIH LIAISONS</u>			
CC	A Courville		
CIT		J Mahaffey	
CSR	S Kim		
NLM		M Corn	
OBSSR		S Johnson	
ODS	P Coates		R Costello
OD/ODP		B Portnoy	
PRCC			
AHRQ		I Mabry-Hernandez	
CDC/NCCDPHP		H Blanck	
CDC/NCHS	C Johnson		
FDA			S Blakely
HRSA		M Lawler	
IHS	T Brown		J Charles-Azure
ODPHP	K McMurry		H McPeak
USDA	D Klurfeld		
DOD	K Friedl		

DNRC: N Bulger, R Fisher, W Johnson-Askew, J Krebs-Smith, C McDade-Ngutter, M McDowell, K Regan

Guests: S Adamo (HRSA), K Camp (ODS), C Davis (NCI), N Emenaker (NCI), A Ershow (NHLBI), G Graham (Benetta), J Finley (USDA ARS), R Hayes (OS ODPHP), J Holden (USDA ARS), M Kantor (FDA/CFSAN), Y Kim (NCI), S Krebs-Smith (NCI), C Loria (NHLBI), C Miles (*retired*, NIDDK), M Miller (NIDDK), H Nicastro (NCI), X Wang (NIAMS), S Welsh (USDA NIFA), J Whitted (NCI), and J Wright (NHLBI)

APPENDIX C

Benetta Food Catalog Links

Vision for a food catalog, and problems we set out to solve

http://nutrinformatics.com/papers/marketing_files/Food_Catalog_Vision.pdf
http://nutrinformatics.com/papers/marketing_files/Market_Motivators.pdf

Food vocabulary

A controlled food vocabulary is at the center of the vision.

http://nutrinformatics.com/papers/marketing_files/Controlled_Food_Vocabulary.png

Here we use the food vocabulary to describe Kellogg's corn flakes and fried chicken.

http://nutrinformatics.com/papers/marketing_files/vocabulary_-_corn_flakes.pdf
http://nutrinformatics.com/papers/marketing_files/vocabulary_-_fried_chicken.pdf

Databases and browsers

Our databases are passive until activated. If sites do not load within a reasonable period, tap F5 <function key 5> and they will load. If you see the message "MySQL server has gone away," tap F5. Some queries are complicated; give them time to run. If they appear to hang, tap F5.

Online application of the food vocabulary

We have described 500+ foods using the controlled food vocabulary.

Here are raw foods

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=F:7&group=F

Here is Kellogg's corn flakes (from above)

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:941/B:1831/H:67,106,627,640

Here is yellow cake with chocolate icing

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:925/B:1976/C:19/E:45/F:4/G:3/H:123&group=A

Here are foods that claim to be low sodium or salt free

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=P:100&group=P

Peaches, canned, heavy syrup

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:906/B:1644/C:122/E:26/F:4/H:171/J:39/K:24/M:8/N:49&group=N

Frankfurter, cooked

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:947/B:1044/C:83/E:44/F:4/H:32/J:6

Sardine, Atlantic, canned in oil, without bone (with packing, container and contact surface)

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:952/B:200/C:91/E:40/F:4/J:39/K:8/M:13/N:14&group=F

Potato chips and additives in foods

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:983/B:2517/C:175/E:37/H:130,164/S:660&group=S

Carbonated cola drinks (see food additives)

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FOODBASE_/Flamenco?q=A:816/H:126,147,151/M:8/S:795,1438,1621&group=M

Very juicy fruits or vegetable (example of sensory terms)

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=Z:343&group=Z

Tomato cultivars (with unique sensory terms) and meat from cattle breeds

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=A:922/B:3911/C:118/J:16/M:150/N:48/Z:108&group=M
http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=B:1048&group=B

Meat, raw and broiled (with all information needed for a food label)

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=B:1024&group=B&index=4
http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=B:1024&group=B&index=0

Foods by genotype and nutrient component

We enable agriculture research to store analytical data in our database. Here is a study of broccoli subspecies/genotypes and nutrient values

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FIN03FEB_/Flamenco

Here is data from two studies about a single genotype and a single nutrient

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_FIN03FEB_/Flamenco?q=facet_Bl:557/facet_NC:475&morelike=1

Dietary supplements

Here are the nutrients and additives in Centrum Silver for Women

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/ODS_supplements/Flamenco?q=A:22/E:43&group=E&index=1

In addition to describing a food product, we enable a Supplier to describe the packaging and contact surface, suggested use, warnings and handling information. Here is a generated fact panel

http://nutrinformatics.com/papers/SPL_files/Supplements_Centrum_NFP.pdf

Food labels

We generate a conventional "paper" label. Here is frozen lasagna

http://nutrinformatics.com/papers/SPL_files/Label_p_lasagna.pdf

We also generate an electronic label. Here is detailed information about frozen lasagna

http://nutrinformatics.com/papers/SPL_files/Label_e_lasagna_data.pdf

Here is an illustration of how it will be presented electronically

http://nutrinformatics.com/papers/SPL_files/Label_e_lasagna.pdf

Integration with GS1 GPC

We integrate food composition information with GS1/GPC codes ("bar codes")

http://nutrinformatics.com/papers/GS_1_integration/CFV_GS1_integration.pdf

Here are foods classified by GS1/GPC segments in the database

http://www.nutrinformatics.com/cgi-bin/flamenco.cgi/_BREEDS_/Flamenco?q=A:475&group=A

Structured Product Label (SPL) for the Foods Vocabulary

We use the FDA SPL standard to arrange the controlled food vocabulary into an electronic description of foods and dietary supplements. Here is the FDA site that explains SPL (this site focuses on drugs; we are adapting SPL for foods)

<http://www.fda.gov/ForIndustry/DataStandards/StructuredProductLabeling/default.htm>

Here is how it all comes together

http://nutrinformatics.com/papers/SPL_files/Vocabulary_Facts_SPL_labels.pdf

APPENDIX D

Office of Dietary Supplements 2011 Winter/Spring Seminar Series

Wednesday, January 12, 2011

Name: **Karen W. Phinney, PhD**
Research Chemist, Analytical Chemistry Division
National Institute of Standards and Technology (NIST)
National Institutes of Health (NIH), Bethesda, MD

Topic: “Measurement and Interpretation of 25-hydroxyvitamin D”

Wednesday, February 9, 2011

Name: **Mindy S. Kurzer, PhD**
Professor, Department of Food Science and Nutrition
University of Minnesota, Twin Cities, MN

Topic: “Soy: Panacea or Poison?”

Wednesday, March 9, 2011

Name: **Justin Sonnenburg, PhD**
Assistant Professor, Department of Microbiology and Immunology
Stanford University School of Medicine, Stanford, CA

Topic: “Probiotics, Prebiotics, and Small Molecules: Manipulating Host Biology Via the Intestinal Microbiota”

Wednesday, May 11, 2011

Name: **Maret Traber, PhD**
Professor, Linus Pauling Institute
Oregon State University, Corvallis, OR

Topic: “Vitamin E Bioavailability”

Location and Time for All Seminars:

Executive Plaza North (EPN), 6130 Executive Blvd., Room J, Rockville, MD 20852

11:00 am - 12:00 pm

APPENDIX E - American Society for Nutrition's Epidemiology RIS webinar series

Free Webinar on February 15, 2011 at 1PM EST

Title: Epidemiology of Nutrients and Chronic Disease: Contributions to the evidence base used in setting DRIs for vitamin D and calcium, and implications for future nutritional epidemiology studies

Patsy Brannon, PhD, RD
Cornell University, Professor of Nutrition

Christine Taylor, PhD, RD
Institute of Medicine, Scientific Scholar

Susan Taylor-Mayne, PhD
Yale School of Public Health, Professor of Epidemiology

Description: This webinar will focus on how research from the field of nutritional epidemiology was used to help inform the DRI process for calcium and vitamin D. Selected epidemiologic studies with chronic disease end-points (i.e. bone health, CHD, cancer, all-cause mortality) will be highlighted to illustrate how epidemiological research contributed to evidence informing nutrient requirements, including considerations of how much is too much. Implications of the report will be addressed with recommendations for future research in nutritional epidemiology of chronic disease.

January Webinar: Dr. Sharon Ross from NCI gave a fabulous webinar in January on epigenetics and nutrition that can be accessed at <https://webmeeting.nih.gov/p51362017/>

March Webinar: Dr. Paul Jacques from Tufts University will give the March webinar at 1PM on March 22, 2011, "The Trials and Tribulations of the Homocysteine Hypothesis of Cardiovascular Disease". Details of how to connect will follow.

INSTRUCTIONS ON HOW TO CONNECT TO THE FEB 15th Meeting

**Prior to the webinar, make sure that your system is compatible with Adobe Connect: https://webmeeting.nih.gov/common/help/en/support/meeting_test.htm

Access to the Adobe Connect Webinar on February 15 at 1:00 pm:

1. Copy and paste the URL <https://webmeeting.nih.gov/dricalciumandvitamind/>
2. Log in as a guest and enter your name to be displayed.
3. Once you enter the meeting room, a popup will appear inviting you to join the teleconference, please enter your telephone number, and then click "Call my phone." (*Alternatively you can click on the yellow phone icon in the upper right hand corner, then select "Call my phone" and enter your telephone number.*)
 - Note that if your phone requires dialing an extension, please manually dial the teleconference number **1-888-205-5513** then enter the **participant pass code 695997** so you can join the audio conference room.
 - The international teleconference number is **1-719-955-0562** then enter the **participant pass code 695997** so you can join the audio conference room.
4. Please **mute** your phone immediately after you join the teleconference.

Backup plan:

In case of failure, please dial the number and the participant pass code listed in paragraph #3.