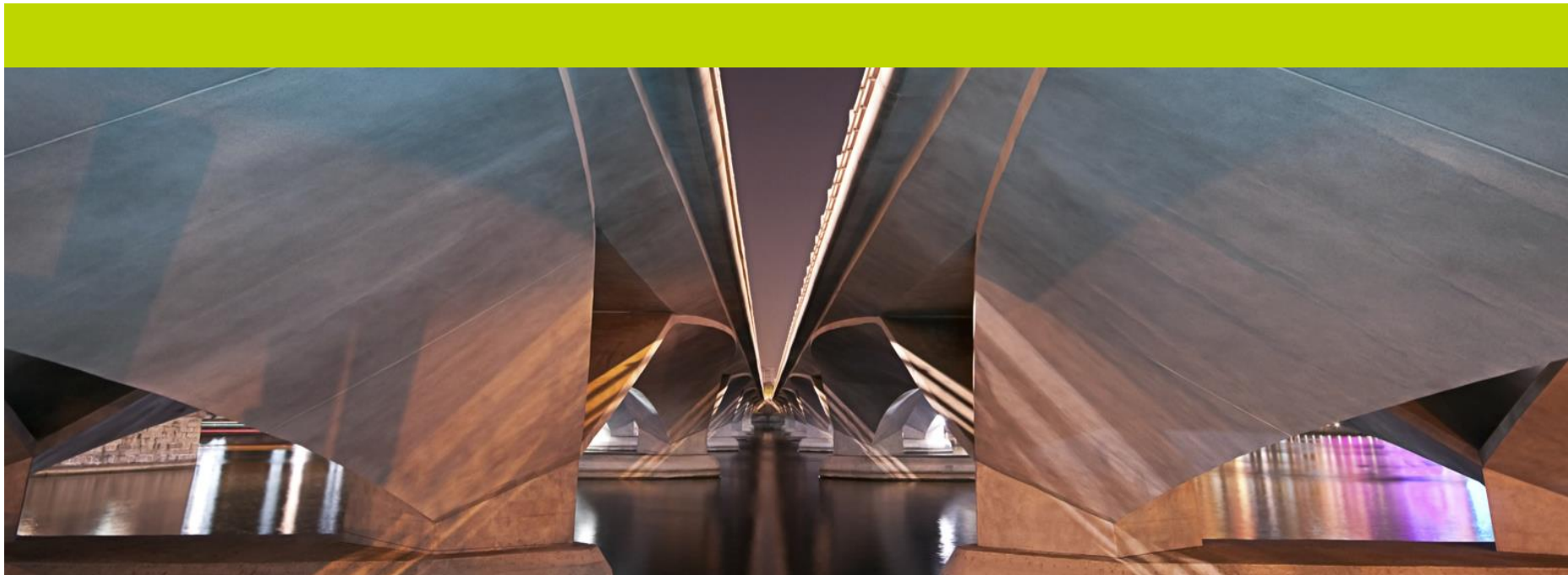


# USDA Updates

Understanding Dietary Guidelines, Food Safety and Other USDA Initiatives

Martin J. Hahn, Partner  
Brain Eyink, Associate

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# Topics

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- 2015 Dietary Guidelines for Americans
- FSIS and *Salmonella*
- AMS COOL

# Dietary Guidelines

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- Dietary Guidelines Advisory Committee
- Every 5 years the committee makes new recommendations
- The committee held its fifth meeting in mid-September and will be holding one more this year



# Dietary Guidelines Focus

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- The nutrients of that are under-consumed (e.g., vitamin A, D, calcium, fiber) and those that are over-consumed (e.g., salt, saturated fat, and added sugar) remain substantially the same as in the 2010 DG
- How do we get Americans to eat these foods?



# Saturated Fat

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- Want to reduce consumption
  - Possible recommendations to consume fat free foods
  - Replace cheese with fat free milk and dairy products
- There is strong evidence that replacing sat fat with PUFA or MUFA significantly reduces total and LDL cholesterol
- Every 1% of energy intake from sat fat replaced with comparable energy from PUFAs reduces CHD risk by 2-3%
- There is strong evidence that reducing total fat (replacing carbs) does not lower CHD risk



# Trans Fat

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- FDA announcement in November that it has tentatively concluded trans fat are no longer GRAS
- Not GRAS = Adulteration
- FDA's data show significant reductions in trans fat intake
- Industry is mobilizing and coordinating



# Sodium

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- Committee is discussing reduction from current 2300 mg (DV is 2400 mg) to 1500 mg
- The committee noted that fruits with added sugars contribute less than 1% of the total added sugar consumed in the average diet and that vegetables with salt contribute about 11% of sodium





# Added Sugars

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- Working group on added sugars, which is looking at how to inform potential recommendations for added sugars
- The WG intends to describe the amount of added sugars that can be consumed within the USDA food patterns
- Recommend multilevel strategies to reduce added sugar consumption





# Seafood

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- Tentative conclusions are to encourage consumption of a variety of seafood
- To improve feeding of low-trophic (lower on food chain) species to increase DHA/EPA content
- Neither mercury nor organic pollutants offset the benefits of seafood consumption;
- Capture fisheries remain important for worldwide seafood production.



# Restaurant Meals/Eating Out

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- “Moderate” evidence indicates increased frequency of fast-food consumption is associated with weight outcomes.
- Insufficient evidence is available on other types of restaurant/takeout meals and weight outcomes
- Given that 1/3 of calories are consumed outside of the home, American should limit the frequency of eating at fast food establishments. When eating out, Americans should choose healthier foods to avoid increases in body weight.



# Other Surprises

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- Considering the use of dietary supplements, consumption of caffeine, and whether the USDA food patterns allow consumers to meet consumption goals for potassium and vitamin D
- “Limited evidence suggests that dietary patterns emphasizing seafood, vegetables, fruits, nuts, and legumes are associated with lower risk of age-related cognitive impairment and depression for the general population.”



# Other Surprises

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- To address sustainability, the committee is likely to recommend a decrease of some consumption of animal products (without naming specific species, but generally would be red meats and dairy) and a shift towards plant products



# Why do we care?

- Dietary Guidelines form nutrition policy that will impact school lunch program, nutrition labeling, and possibly SNAP
- Dietary Guidelines will be scrutinized by the class action lawyers looking for a link between food consumption (industry actions) and increased risk of diseases that are driving up health care costs





# FSIS Declares War on Salmonella

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# FSIS's Expanding *Salmonella* Policy

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- *Salmonella*
  - Adulterant on RTE product
  - Not an adulterant on NRTE product, but FSIS is increasingly focused on *Salmonella* in raw product
- December 2012 *Federal Register* Notice
  - Required NRTE comminuted (ground, mechanically separate) poultry processors to reassess HACCP plans in light of recent *Salmonella* outbreaks involving mechanically separated poultry
  - New adulteration policy: FSIS can declare a food adulterated if it contains a pathogen linked to a foodborne illness outbreak and the product is associated with the outbreak, even if the pathogen is not itself an adulterant
  - Particular focus on mechanically separated and ground poultry
- Comminuted Poultry Food Safety Assessments
  - FSIS conducted FSAs at establishments producing comminuted poultry, resulting in letters of caution and NOIEs (Summer 2014)



# FSIS's Expanding *Salmonella* Policy

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- *Salmonella* Performance Standards
  - Developing a *Salmonella* performance standard for raw chicken parts
  - Developing a *Salmonella* performance standard for raw comminuted chicken
  - Baseline completed; standards expected Q4 2014 or Q1 2015
  - Intends to develop performance standards for pork in 2015
- Testing in raw ground beef
  - All samples of raw ground beef, beef manufacturing trimmings, bench trim, and other ground beef components tested for *E. coli* will also be tested for *Salmonella*
  - Previous *Salmonella* verification testing discontinued
- Compliance Guideline for Market Hogs
  - Detailed guidance on controlling *Salmonella* in hog production (Dec. 2013)

# FSIS's Continued Focus on *Salmonella*

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- *Salmonella* Action Plan (Dec. 2013)
  - Identifies a number of initiatives intended to reduce *Salmonella* prevalence, including poultry slaughter rule, performance standards, increased pressure on establishments, public education, and pre-harvest conditions
  - Targeting Salmonellosis reductions based on Healthy People 2020 goals
- Interagency Cooperation (May 2014)
  - FSIS and APIS signed an MOU in which FSIS can ask APHIS to assist in investigating pre-harvest conditions related to zoonotic diseases associated with official establishments

# Country of Origin

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# AMS Country of Origin Labeling

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- Covered commodities must declare country or countries where each of three steps occurred
  - Born or hatched
  - Raised
  - Slaughtered
- Scope
  - Applies to muscle cuts of beef, lamb, chicken, goat, and pork
  - Does not apply once muscle cut has been incorporated into a processed food item
- Must identify each discrete processing step
  - “Born and raised in Country X, Slaughtered in the U.S.”
  - “Born, Raised, and Slaughtered in the U.S.”
  - Incorrect: “Product of the U.S.”
- Prohibits commingling commodities
  - Incorrect: “Born in U.S. or Mexico, Raised and Slaughtered in U.S.”
  - Incorrect: “Product of United States and Mexico”

# AMS Country of Origin Labeling

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- If a step occurs in a foreign country and the U.S., can usually omit the foreign country
  - E.g., Animal born in Mexico, raised in Mexico for a short time, then moved to the U.S. and raised and slaughtered
  - “Born in Mexico, Raised and Slaughtered in U.S.”
- Two exceptions requiring foreign country be named:
  - Animal is raised in another country and imported to U.S. for immediate slaughter (must declare foreign country as place of raising)
  - When omitting foreign country would give the appearance of full U.S. origin
    - If born in the U.S., raised in Mexico and in the U.S., and slaughtered in the U.S., Mexico must be declared
- Imported muscle cut covered commodities from an animal slaughtered in another country retain their CBP origin declarations (E.g., “Product of Mexico”)

# AMS COOL – WTO Dispute

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- In 2011, WTO sided with Mexico and Canada in a trade dispute, finding that COOL was a barrier to international trade because it effectively forced companies to segregate foreign-origin herds
- AMS amended COOL to its current form based on the decision
- Mexico and Canada challenged the amended rule on the same grounds
- WTO is reported to be preparing a decision siding with Mexico and Canada again
- If WTO rules against COOL, and the U.S. does not amend the rule, Mexico and Canada will be authorized to implement retaliatory tariffs on dissimilar U.S. goods

# Questions?

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Martin J. Hahn

Hogan Lovells US LLP

555 13<sup>th</sup> Street NW

Washington DC 20004

202/637-5926 (d)

202/302-1289 (m)

[martin.hahn@hoganlovells.com](mailto:martin.hahn@hoganlovells.com)

