

AMI's Perspective - Current and Emerging Issues Facing the Meat and Poultry Industry

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AMI Top 10 Goals & Objectives

- Food Safety
- Food Safety Reform Legislation
- Nutrition and Health
- Ethanol, Biofuels, and Energy Legislation
- Immigration Reform
- Competition
- Foreign Market Access
- Employee Free Choice Act (Card Check)
- Climate Change
- Industry Outreach

Antibiotic Use

- Two major concerns
 - Residual levels
 - Development of resistance

Antibiotic Use Residual Levels

- USDA Office of Inspector General issued audit report
 - FSIS has inadequate monitoring program for residue levels in beef supply
 - Pesticides
 - Antibiotics
 - Heavy metals
 - Veterinary drugs

Antibiotic Use Residual Levels

- Dr. Elisabeth Hagen, nominee Under Secretary Food Safety

“Protecting consumers from harm is my top priority—this means preventing not only microbial, but chemical hazards from reaching their tables through meat and poultry....”

“...If confirmed, implementing the recommendations of the OIG Audit will be a very high priority for me.”

Antibiotic Use

Development of Resistance

- The relationship between animal and human exposure and transfer of resistance will have increased focus.
- Human health groups identify use in food production animal as threat
- FDA has raised concerns of antibiotics used for growth promotion is not a judicious use.

Antibiotic Use

Development of Resistance

- Dr. Elisabeth Hagen, nominee Under Secretary Food Safety

“...Because of the challenges presented by resistant pathogens and the dwindling choices of drugs to combat them, the use of antimicrobial drugs in human and veterinary medicine has come under greater scrutiny in order to preserve their effectiveness. If confirmed, I will immediately undertake a review of this issue.”

Shiga-toxin Producing *E. coli* STECs

- Citizen's Petition submitted to USDA to make all STECS adulterants
- FSIS developing methodology for "Top 6"
 - O26, O103, O111, O121, O45, and O145

Shiga-toxin Producing *E. coli* STECs

- Dr. Elisabeth Hagen, nominee Under Secretary Food Safety

“I believe it is critical to understand their prevalence in our food supply and to have an appropriate test to identify the presence of these pathogens.”

Dietary Guidelines for Americans

Issues of Concern

- Sodium recommendations
 - Discussion implicated adult sodium intake should be 1,500 mg as 70% of adults are or at risk of hypertension
 - Reduction should occur incrementally from 2,300 mg to 1,500 mg over time
 - Highlighted enhanced/marinated meat and poultry products as unknown sources of sodium intake.

Dietary Guidelines for Americans

Issues of Concern

- Emphasis on plant-based diet
 - Subcommittee seemed conflicted on evidence and what it concluded for some health outcomes
 - AMI interprets this to mean studies evaluated show both positive and negative relationships and no clear conclusion can be drawn

Dietary Guidelines for Americans

Issues of Concern

- Total Diet Chapter - Discusses excess calories/inadequate nutrient intakes, and foods that provide essential nutrients and health benefits
 - Moderate energy intake by reducing the excess calories
 - Consume nutrient dense foods.
 - Reduce sodium intake and consume minimally processed foods
 - Eat local

Dietary Guidelines for Americans

Issues of Concern

- Translating and Integrating the Evidence
Chapter - changes to assure improvement of the health and well-being of the population
 - Reduce the incidence/prevalence of obesity through calorie intake and physical activity.
 - Plant-based diet that emphasizes vegetables, dry beans, peas, fruits, whole grains, nuts and seeds.
 - Increase intake of seafood and non-fat/low-fat milk and dairy products and consume only moderate amounts of lean meats, poultry and eggs.

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