# To Label or Not To Label?

Peggy G. Lemaux, Ph.D. University of California, Berkeley

## 1. Quick background on genes, genetics and genetic engineering (aka biotechnology, GMOs)

## 2. What engineered (GM, GE) crops have been commercialized and might be in foods?

#### 3. What about the labeling issue with GE foods?



## Animals and plants are made of cells – humans too – billions of them!





ucbiotech.org

## Inside each of those cells is the genetic information, its DNA, that determines its host's characteristics



DNA



Genes are the individual recipes in the DNA that specify the characteristics and now we can find where those recipes are on the DNA





#### How are the genes and chromosomes manipulated to create a new plant variety... by classical breeding?





## Triticum monococcumTriticum aestivumAncient varietyModern bread variety



## Information in the wheat genome

#### **Chemical units represented by alphabetic letters**



#### 1700 books 1000 pages each

1700 books (or 1.7 million pages)



### Hybridization or cross breeding of wheat



1700 books (or 1.7 million pages) 1700 books (or 1.7 million pages) 1700 books (or 1.7 million pages)







But there are other ways to create new varieties using the modern tools of genetics

How do you perform genetic engineering – a.k.a. biotechnology – to create new GM or GE varieties

## **Genetic Engineering Methods**



#### Classical Breeding

#### compared to

#### *Genetic Engineering*

Uses plant machinery in plant

Gene exchange is random involving whole genome

Source of gene primarily within genera – not between kingdoms like plants & bacteria Uses plant machinery in laboratory

Gene exchange is specific involving single or few genes

Source of gene from any organism





ucbiotech.o

USDA ERS

Although there are few GE whole foods, use of ingredients from corn, soybean, canola, sugarbeet leads to estimates that 75% of U.S. processed foods have GE ingredients



This fact has led to demands by some for mandatory labeling of foods containing GE ingredients

#### Why Doesn't FDA Have a Labeling Policy for GE Foods?

Actually it does...

GE foods are subject to same labeling laws as all other foods and food ingredients

This label information relates to composition not agricultural or manufacturing practices

No label needed if food is essentially equivalent in safety, composition and nutrition

GE food must be labeled if it has:

**1.** Different nutritional characteristics

2. Genetic material from known allergenic source e.g., peanut, egg

3. Elevated levels of antinutritional or toxic cmpounds





Also, for whole fresh foods, there are existing PLU labels that indicate whether they are GE or organic

ACT #imPACTfact @wearPACT SOURCE: WWW.PLUCODES.COM

#### National GM Labeling Laws and Policies

		Countries with	Countries with
	Countries	partially enforced	probable plans
Type of	that enforce	or unenforced	to introduce a
GM labeling	labeling policies	labeling policies	labeling policy

Mandatory

Australia, Brazil, China, European Union, Japan, New Zealand, Norway, Russia, Saudi Arabia, South Korea. Switzerland, Taiwan

Croatia, Ecuador, El Salvador. Indonesia, Malaysia, Mauritius, Serbia, Sri Lanka, Thailand, Ukraine, Vietnam

Peru

But other nations have specific mandatory labeling laws for GE, although they vary dramatically among countries, making international trade difficult



SOURCE: Marchant, G.E., Cardineau, G.A. and Redick, T.P. 2010. Thwarting Consumer Choice: The Case against Mandatory Labeling for Genetically Modified Foods. American Entreprise Institute, p. 71

Voluntary

Argentina, Canada, Chile, Hong Kong, Kenya, Philippines, South Africa, USA

Nigeria, Uganda,

UAE, Zambia

#### INGREDIENTS Vegetable Oil (produced from genetically modified soya) Anti-foaming agent E900

#### NUTRITION INFORMATION

Typical values per	LUUg
Ēnergy	3696kJ / 899kcal
Protein	Trace
Carbohydrate	Nil
of which sugars	Nil
Fat	99.9g
of which saturates	14.5g
of which polyunsaturates	56.5g
Cholesterol	<5mg
Fibre	Nil
Sodium.	Trace

SAFETY INFORMATION

Recommended Frying Temperature 180°C (360°F)

Store in a cool dry place

KTC (Edibles) Ltd Moorcroft Drive Wednesbury WS10 7DE Tel: 0121 505 9200

Fax: 021 505 9220

www.ktc-edibles.com

#### One place is the E.U.

Where very little is labeled. Two GE soy cooking oils Margarines in processed foods Minor products, like soy lecithin No GE-maize or -canola products in U.K. Other EU countries have more, some with GE maize.

There is <u>adventitious</u> GEfree labeling on products that do not have ingredients likely to be GE



## But do consumers act on this information?



66% of UK consumers think GE food labeling is important...

But only 2% actively look for GE content when buying foods"

SOURCE: "FSA survey: Majority of UK consumers back GM labelling", Food Navigator, January 10, 2013. http://www.foodnavigator.com/content/view/print/728839 Link to report: http://www.food.gov.uk/science/research/ssres/foodsafetyss/gm-labelling/#.UPXkHaHr7jm



### In November 2012 California voted on a Proposition to require mandatory labeling of foods with GE ingredients.

What did that Proposition look like?



### **CA Labeling Proposition**

Labeling Relating to Genetic Engineering
Any retail product that has been <u>or may have</u> been partially or wholly produced with genetic engineering must be labeled.

Any raw retail agricultural commodity must contain on the front of its package in <u>clear and conspicuous</u> words, "Genetically Engineered".

Any processed foods, unless exempted, must have conspicuous language on package stating, "Partially Produced with Genetic Engineering" or "<u>May be</u> Partially Produced with Genetic Engineering".

#### Labeling Relating to Using "Natural"

If food meets GE definitions above, or is processed, it may not be labeled for retail or in advertising that the food is "natural", "naturally made", "naturally grown", "all natural" or any similar wording.

#### **What Exemptions Were There?**

- Non-GE animals whether fed GE feed or injected with GE drugs.
- Raw commodities grown without intentional use of GE seed.
- Foods certified as "organic".
- Alcoholic beverages.
- Processed food with no one ingredient >0.5% of weight of food.
- Processed food for immediate consumption in restaurants.
- Medical food.
- Processed food labeled solely because it has one or more GE processing aids or enzymes.
- Processed foods with one or more GE substances added during processing but removed or present in very low amounts.



### **California voters nix biotech labels**

**Opponents** raised \$46 million to fight proposition

By ALICIA CHANG Associated Press

LOS ANGELES --- Voters spurned a ballot measure that would have made California labels on breakfast cereals, baked goods and other processed foods containing genetically modified ingredients.

The rejection on Nov. 6 followed an expensive offensive from agri-business and chemical conglomerates, which raised \$46 million to blitz airwaves and mailboxes with negative advertising.

We didn't think they'd like the lawsuits, more bureaucracy, higher costs and loopholes and exemptions. It looks like they don't," spokeswoman Kathy Fairbanks said.

Representatives with the California Right to Know campaign tried to put on a positive face.

"No matter what happens, the first in the nation to affix we've raised awareness of a very important issue," said Grant Lundberg, chief executive of Lundberg Family Farms, who co-chairs the California Right to Know campaign.

Consumer activists and the organic food industry said shoppers crave information about what they're eating and should be given all the information they need to decide for them-



### After over \$40M was spent convincing voters one way or the other, the proposition was defeated 51.4% to 48.6%

the more voters learned about Prop 37, the less they'd like it.

significantly different in taste, texture and nutrition.

kered with in the laboratory to resist pesticides and ward off

Despite scientific consensus that genetically modified foods

ry labeling exists elsewhere, wide is pending before the U.S. including the European Union. Food and Drug Administration.



SOURCE: "California voters rebuff labels on GMO foods", Capital Press, November 8, 2012 http://www.capitalpress.com/print/AP-CA-Prop-37-Food-labeling-110712



## Organic Bytes

Health, Justice and Sustainability News from the Organic Consumers Association

### ESSAY OF THE WE End of Story? GMO Food Fight: Round Two 2013

"This gives us hope that you can, with a wellfunded, well-organized, well-executed campaign, defeat a ballot initiative and go directly to the voters. We hope we don't have too many of them, because you can't keep doing that over and over again . . .".

- Jennifer Hatcher, Food Marketing Institute, on Big Food and Big Biotech's narrow defeat of Prop 37, the California Right to Know GMO ballot initiative. Not in California, nor a number of other states, like Washington, Oregon, Vermont...





## And some Individuals have decided to start their own labeling efforts

6. LABEL THEM YOURSELF!





#### 'We intend to label our Arctic apples as genetically modified'

APPLE from Page 1

prohibition that barred the state Legislature from modifying it unless it was made more stringent. Opponents, including Monsanto, DuPont, food companies and grocery stores, spent \$45 million against the proposition.

Carter believes he is about six months away from gaining USDA and U.S. Food and Drug Administration approval to grow and sell genetically modified apples in the United States. He is also seeking Canadian government approval.

His Arctic brand Golden Delicious and Arctic Granny Smith apples have been modified by switching off a gene, so they won't brown when sliced.



Dan Wheat/Capital Press Joel Brooks, marketing communications specialist for Okanagan

ing because it undermines the credibility of the FDA, which does its review. It has standards for food safety. This is mandating labeling of something that has no risk. I don't agree with that. It becomes too much negative marketing."

The battle isn't as much about food safety as it is about market share between the organic and natural food side versus big, biotech corporations, Carter said.

"We're a small company," he said. "We can't engage in that "

The recession shrank the organic industry, which "wants to use labeling to scare people into buying organic," he said. That's the wrong motivation, he said, and it should be about

around for 15 years, fed 4 trillion people and never been a single health risk, yet nine people died from organic bean sprouts in Germany last year," he said. "Organics can kill people with E.coli."

But the Pacific Northwest apple industry, fearing negative public reaction, is on the record against USDA approval of genetically engineered apples.

The Northwest Horticultural Council in Yakima, Wash., representing tree fruit growers and packers in Washington, Oregon and Idaho, sent USDA Secretary Tom Vilsack a letter in 2011 asking him to reject Carter's application for nonregulated status of his two genetically engineered apples.

cil president wrote in the letter.

Todd Fryhover, president of the Washington Apple Commission, has said genetic modification raises public concerns and doesn't seem to fit with the image of apples as healthy and nutritious.

Carter and other representatives of Okanagan Specialty Fruits early this month, for the first time, had booths to display and talk about Arctic apples at the annual meetings of the Washington State Horticultural Association and the Great Lakes Fruit, Vegetable and Farm Market Expo in Michigan.

It was an educational outreach with lots of grower questions answered, he said.

Contacts were made for po-

#### And some companies have decided to voluntarily label.

browning, he said. Use of sliced apples in restaurants and food services would increase overall apple consumption, he said. "As a company, labeling

doesn't bother us. We intend to label our Arctic apples as genetically modified. We want

people to make an informed decision." Carter said. "But we're not for mandatory label-

there that are genetically modified but not 100 percent of the product. So labeling gets complicated in a hurry," he said.

"Biotech foods have been *SOURCE: "Biotech apples inflame debate", Capital Press, December 20, 2012* http://www.capitalpress.com/orewash/djw-GMOapples-w-art-121912

marketing issues to confront both organic and traditional apple growers should they be allowed into the general marketplace," Chris Schlect, hort coun-

to test color and quality, Carter said. That planting should pro-

duce first fruit in 201 ucbiotech.org :h is when the apples s deregulated, he said.



### Putting a label on a whole food is relatively easy, but...

GM

Cartor M



Processed foods are more difficult. For example, tomato sauce contains many varieties. Depending on type of label required, GE varieties would likely need to be tracked to assure correct content information.







May contain genetically modified tomatoes Contains genetically modified tomatoes Contains tomatoes genetically modified with polygalacturonase gene from tomato, phosphinothricin acetyl transferase from *Streptomyces hygroscopicus*, crystal toxin from *Bacillus thuringiensis*, alpha amylase gene from barley, s-adenosyl methionine transferase gene from tobacco, N protein gene from tobacco, coat protein gene from tomato bushy stunt virus



If there is demand, might another solution be to allow the creation of a specialty market for labeled GE-free foods – for which people pay a premium price and for which farmers are paid premium prices to grow them?

But other consumers have the choice to buy GE foods.

#### Where to get more information on the issues and on labeling?

#### http://ucbiotech.org



ABOUT US NEWS ISSUES & RESPONSES GMO LABELING RESOURCES LINKS GLOSSARY SEARCH

Select Language

This website provides educational resources focused broadly on issues related to agriculture, crops, animals, foods and the technologies used to improve them. Science-based information related to these issues is available, as well as educational tools and information, which can be used to promote informed participation in discussions about these topics.

#### FEATURED LECTURE VIDEO

"Feast, Famine and the Future of Food"

Outreach in Biotechnology and for Thought Lecture Series **Oregon State University** January 25, 2012

#### HELPFUL SITES

#### Academics Review Academics Review website Testing popular claims against peer-reviewed science.



**Biofortified website** Provides factual information to foster discussion

about agriculture, especially plant genetics and genetic engineering.





Provides education on use of animal genomics & biotechnology in livestock production.



#### BIOTECHNOLOGY INFORMATION



Labeling: Informational resources available.



**Review articles:** Focused on food, environmental and socioeconomic issues of GE crops and foods. Part 1 | Part 2

#### RESOURCES FOR OUTREACH & EXTENSION. RESEARCHERS & TEACHERS

DNA for Dinner 4-H curriculum: For grades 5-8, covers topics from plant diversity to genetic engineering. Each of the five lessons has 3 to 5 activities.



A free educational game to teach participants about the diversity of fruits and vegetables, and how they are related.

Extensive collection of PP slides on agriculture & biotechnology.

ADDAIDADD

DNA FOR

DINNER?

#### Available on loan:

Teaching Aids: Handouts and cards available, in both English and



and "Genetic Diversity and Genomics" available with companion educational cards and teacher worksheet in English and Spanish.

Gene-IE Juice Bar: Interactive activity to isolate DNA from common fruits and vegetables.



Educational displays: "Genetics and Foods"

