

# Transparency in Food Quality and Foods for Health



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PIC & PC

# General Questions

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Name a non-nutritious food in a super market?

Alternately, name a (most) nutritious food?

Name an un-healthy food in a super market?

Alternatively, name a (most) healthy food.

Do you believe/trust health claims?

When can a food/foods become unhealthy?

Can nutritional status be improved above normal, supercharged?

**I like questions**  
**Transparency**



# You and I Wish

**Transitions of topics**

# Take home messages-A must

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1. One word answer to the question that will appear on slide # 65
2. One word answer as to what we must do now and in the future to have transparency will appear on slide # 75
3. Information on my last slide that will cost you \$10,000

And hopefully some interesting facts-transparency in my remarks

# **Know My Audience-You Suppliers to The Food Industry**

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**Food Scientist, Foods Engineers, knowledge of  
foods, food components, chemicals**

**To help process a food; processing aids, etc.**

**To provide for consumers “wants”**

**To provide and improve the quality of foods.**

**Can you (we) improve the health quality of foods?**

# Today's Previous Topics

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- **Clean Label**
- **Increase in plant based foods**
- **Food flavorings and colorings**
- **Supply chain regularity and the FDA**
- **GMO Foods and non-GMO Foods**

**With transparency for quality**

# Purpose Today-Objectives

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- **Inform in a conversation - Relax**
- **Encourage you to ask questions**
- **Address the key words-topics in my title:**
  - Transparency in the quality of foods  
provided the consumer**
  - Difficulty at times in having transparency in  
statements on foods for health**

# Quality

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**A degree of excellence**

**The standard of compassion**

## Low quality

**Average, common, ordinary, second**

# Quality

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**For cheese lovers,**

**Kraft's Extra Sharp Cheddar might be of better quality compared to Kraft Singles, but a younger person with different taste buds might disagree.**

**Low quality, average, common, ordinary, second class**

**Example: A fake cheese spread.**

# Transparency

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- **Clear**
- **Water**
- **Obvious**
- **Undisguised**
- **Unconcealed**
- **Fact**
- **Truth**



# Lack of Transparency

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- **Bias**
- **Testimonials**
- **Magic**
- **Alternate facts: Lies**
- **Lack of knowledge**
- **For Profit**



**To make  
a false  
claim**

**Lack of  
Ethics**

**What do you think about POM Wonderful and POMx supplements to treat, prevent or reduce the risk of heart disease, prostate cancer and/or erectile dysfunction?**

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# Public Statement Using Transparency

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Vice president of corporate communications for The Wonderful Company, said in a statement that POM Wonderful is committed to **"honest, transparent communication with consumers everywhere,"**

**"We continue to stand behind our efforts to publicly convey valuable information about the health benefits of POM, as well as the \$40 million in peer-reviewed, scientific research we've conducted regarding the power of this amazing fresh fruit," he said.**

# Antioxidant benefits of POM Wonderful 100% pomegranate juice top red wine, grape and acai juices

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**Seeram, et.al., 2008. Comparison of Antioxidant Potency of Commonly Consumed Polyphenol-Rich Beverages in the United States  
J. Ag. Food Chem. 56:1415-1422**

**Pomegranate juice from the California-grown Wonderful variety of pomegranate is the leader in the healthy beverage category by demonstrating the **most complete free radical scavenging activity**, greater protection of LDL-cholesterol from oxidation, and the highest polyphenol content compared to red wine and several juices.**

# Phenolics in Pomegranate Juice

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## **Hydroxybenzoic acids:**

Gallic acid, Ellagic acid

## **Hydroxycinnamic acids:**

Chlorogenic acid, Caffeic acid, Ferulic acid

## **Flavonl-3-ols:**

Catechin, Epicatechin

## **Dihydrochalcones:**

Phloridzin

## **Flavonols:**

Quercetin, Flavanol

## **Glycosides:**

Rutin

# **The Food Scientists-Engineers Code, Quality in/for Product Development**

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- **Taste**
- **Taste**
- **Texture and color**
- **Convenience**
- **Safety**
- **Nutrition**
- **Cost**

**Prior to 2000**

**Creativity  
in all**

**You do it!**

**The food industry does prove  
quality foods**

**Just look!**

**Quality travel-log**





Quality





Quality

























Quality









Quality













**Quality**





Quality













**Quality**





Quality



PARSLEY

59¢ EA

CARROTS

1.99 EA

BEETS

1.99 EA

ASPARAGUS

3.99 LB

ARTICHOKES

1.99 EA

KALE

1.49 EA

SPINACH

99¢ EA

ESCAROLE

99¢ EA

CHIVE

99¢ EA

2/

Quality





**Quality**





**Quality**







Quality









Quality





Quality

# The Food Scientist-Engineer Code, Quality in/for Product Development

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- Taste
- Taste
- Texture and color
- Convenience

**After 2000 - Today**

**Creativity  
in all**

- **Safety**

- Nutrition 
- Cost

**HEALTH**

# **What are distractions to the food industry and consumer regarding food quality? 3-Examples**

**Safety concerns leading to poor health-illness**



# The FDA found traces of Monsanto's controversial chemical glyphosate in common grocery items

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**Reported in  
The Guardian  
Aug 16, 2018**

**200 million pound used annually; tolerable limit 5.0 ppm**

# World Health Organization Says Processed Meat Causes Cancer

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International Agency for Research  
on Cancer, October 26, 2015—  
*The Lancet Oncology*

# **FDA Approved Non-Digestible Carbohydrates as Dietary Fiber**

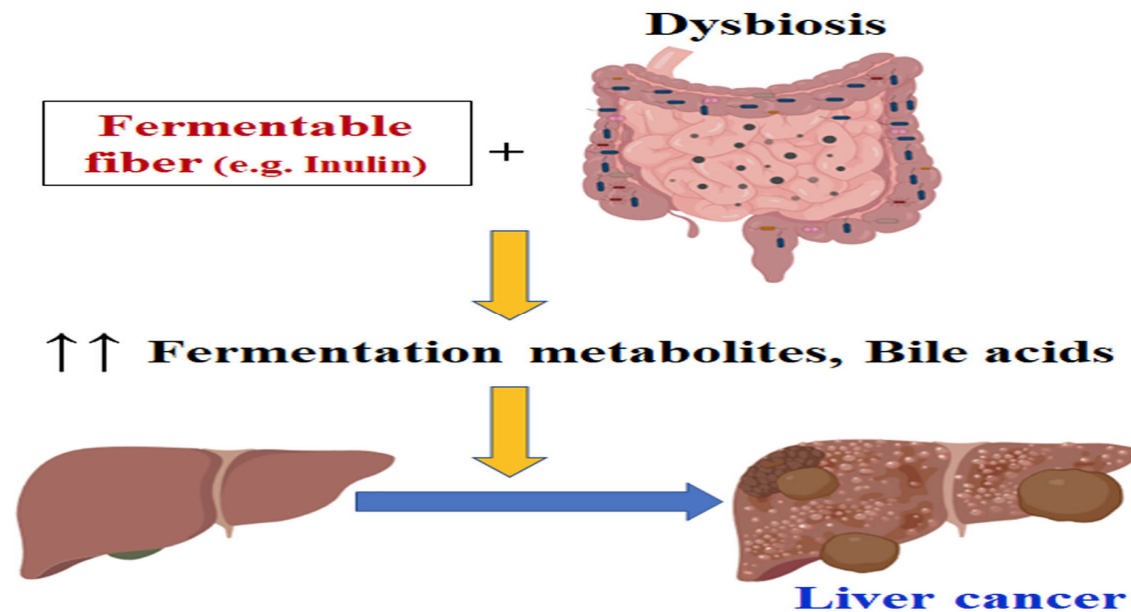
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- **Mixed plant cell wall fibers**
- **Arabinoxylan**
- **Alginate**
- **Inulin and inulin-type fructans**
- **High amylose starch (resistant starch 2)**
- **Galactooligosaccharide**
- **Polydextrose**
- **Resistant maltodextrin/dextrin.**

**May, 2018**

# Dysregulated Microbial Fermentation of Soluble Fiber Induces Cholestatic Liver Cancer

Vishal Singh and 19 additional authors, Cell, 175:679-694 – Oct 18, 2018



“Thus, its benefits notwithstanding, enrichment of foods with fermentable fiber should be approached with great caution as it may increase risk of HCC”



**A positive note on  
food quality and a  
clean label.**

**An example**

# FDA Definitions

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## **Foods:**

- 1) Articles used for food or drink for man or other animals
- 2) Chewing gum, and
- 3) Articles used for components of any such article.”

## **Supplements:**

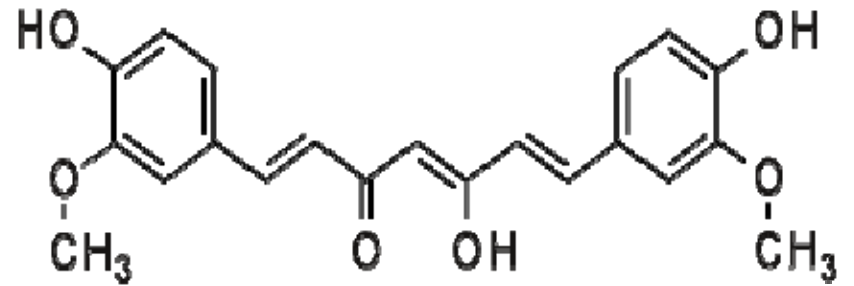
- 1) Intended to supplement the diet
- 2) Contains one or more dietary ingredients (including vitamins, minerals, herbs or other botanicals, amino acids, and certain other substances) or their constituents
- 3) Intended to be taken by mouth
- 4) Is labeled as being a dietary supplement.

## **Drugs:**

Articles (other than food) intended to affect the structure or any function of the body of man or other animals.”



# Curcumin



# Curcumin

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- Considered a false lead in drug assays; thus unfounded belief if is of value
- Chemical instability
- Water insolubility
- Low bioavailability
- Limited tissue distribution, which is good
- Quantitatively removed in the feces, unchanged
- Would be highly toxic if absorbed , bind with protein-enzymes



**You – People  
Want to  
Believe**

# **Foods and Health**

# **When it comes to health and foods, to whom should my comments be addressed?**

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- **You, your interests first**
- **Family**
- **Company**
- **Consumer**



# Our (IFT) Conundrum(s)

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The consumer want to believe statements about foods that can provide for their health and they will give up (some-all) transparency.

The food industry then is in a position to provide the foods that consumers want with possibly less transparent statements or claims.

Are health claims beneficial to the consumer?

# Quality Foods and Health

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**While the Food Industry will continue to provide a wide selection of quality foods that taste good, are nutritious, safe, convenient, and at reasonable costs, it is the total responsibility of the consumer to educate themselves to consume foods for their health and well being.**

# 1<sup>st</sup> Question

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***What is the single most important component of foods, which can be measured, having the greatest influence on HEALTH?***



# Calories

# Terms Associated with FOOD QUALITY, NUTRITION & HEALTH

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## Food Quality

Taste  
Taste  
Taste  
Texture  
Convivence  
Safety  
Cost  
Nutrition  
Natural  
Fresh

## Nutrition Quality

Food  
Label

## Health Quality

Antioxidants  
Glycemic Index  
Whole Grains  
Gluten Free  
No Cholesterol  
No Sugar  
No Preservatives  
Organic  
Non GMO  
Anti-Inflammatory  
Dietary Fiber  
Immune Enhancement

# Current and Proposed Food Label

## Nutrition Facts

Serving Size 2/3 cup (55g)  
Servings Per Container About 8

### Amount Per Serving

**Calories** 230      Calories from Fat 40

### % Daily Value\*

**Total Fat** 8g      **12%**

Saturated Fat 1g      **5%**

Trans Fat 0g

**Cholesterol** 0mg      **0%**

**Sodium** 160mg      **7%**

**Total Carbohydrate** 37g      **12%**

Dietary Fiber 4g      **16%**

Sugars 1g

**Protein** 3g

Vitamin A      10%

Vitamin C      8%

Calcium      20%

Iron      45%

\* Percent Daily Values are based on a diet of other people's secrets. Your daily value may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

The consumer/scientist sees only one value for dietary fiber to make a decision

## Nutrition Facts

**8 servings per container**

Serving size 2/3 cup (55g)

### Amount per 2/3 cup

**Calories** **230**

### % DV\*

**12%** **Total Fat** 8g

**5%** **Saturated Fat** 1g

**Trans Fat** 0g

**0%** **Cholesterol** 0mg

**7%** **Sodium** 160mg

**12%** **Total Carbs** 37g

**14%** **Dietary Fiber** 4g

**Sugars** 1g

**Added Sugars** 0g

**Protein** 3g

**10%** **Vitamin D** 2mcg

**20%** **Calcium** 260mg

**45%** **Iron** 8mg

**5%** **Potassium** 235mg

\* Footnote on Daily Values (DV) and calories reference to be inserted here.



# Terms Associated with FOOD QUALITY, NUTRITION & HEALTH

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## Food Quality

Taste  
Taste  
Taste  
Texture  
Convivence  
Safety  
Cost  
Nutrition  
Natural  
Fresh

## Nutrition Quality

Food  
Label

**Where is the  
transparency,  
truth, facts?**

## Health Quality

Antioxidants  
Glycemic Index  
Whole Grains  
Gluten Free  
No Cholesterol  
No Sugar  
No Preservatives  
Organic  
Non GMO  
Anti-Inflammatory  
Dietary Fiber  
Immune Enhancement

MICHAEL HEASMAN & JULIAN MELLENTIN

2001

THE  
FUNCTIONAL  
FOODS  
REVOLUTION

HEALTHY PEOPLE, HEALTHY PROFITS?

Beverage  
Quality  
and  
Safety

Edited by  
Tammy Foster  
and  
Purnendu C. Vasavada



CRC PRESS



INSTITUTE OF  
FOOD TECHNOLOGISTS

Gordon, D.T., Beverages as Delivery Systems  
for Nutraceuticals, pp 15-72, 2003

# Functional Foods: 9- Classes of Nutraceuticals (not essential yet)

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- Additives, sugar & fat substitutes > 100
- Botanicals, Herbs, Spices > 1,000
- Carbohydrates > 1,000 plus, plus
- Elements B, Cr, V, Li
- Lipids > 1,000, plus
- Nitrogen compounds > 1,000 (proteins)
- Phenolics > 7,000
- Probiotics > 100
- Sulfur compounds > 10



# Functional Foods and Nutraceuticals

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## 9-Categories of Nutraceutical Compounds

Additives - - 100 + Artificial Sweeteners and colors

Botanicals-Herbs-Species - -1,0000 +

Carbohydrates - - 1,000 + Dietary Fiber

Elements - - 4

Lipids - - 1,000 + Carotenoids: Lutein & Zeaxanthin for Macula

Lycopene for Prostate Cancer

Fish oils for Heart Disease

Nitrogen compounds - - 1,000 + (proteins)

Phenolics - - 7,000 +

Probiotics - - 100 + *Bifidobacterium sp*, *Lactobacillus sp*

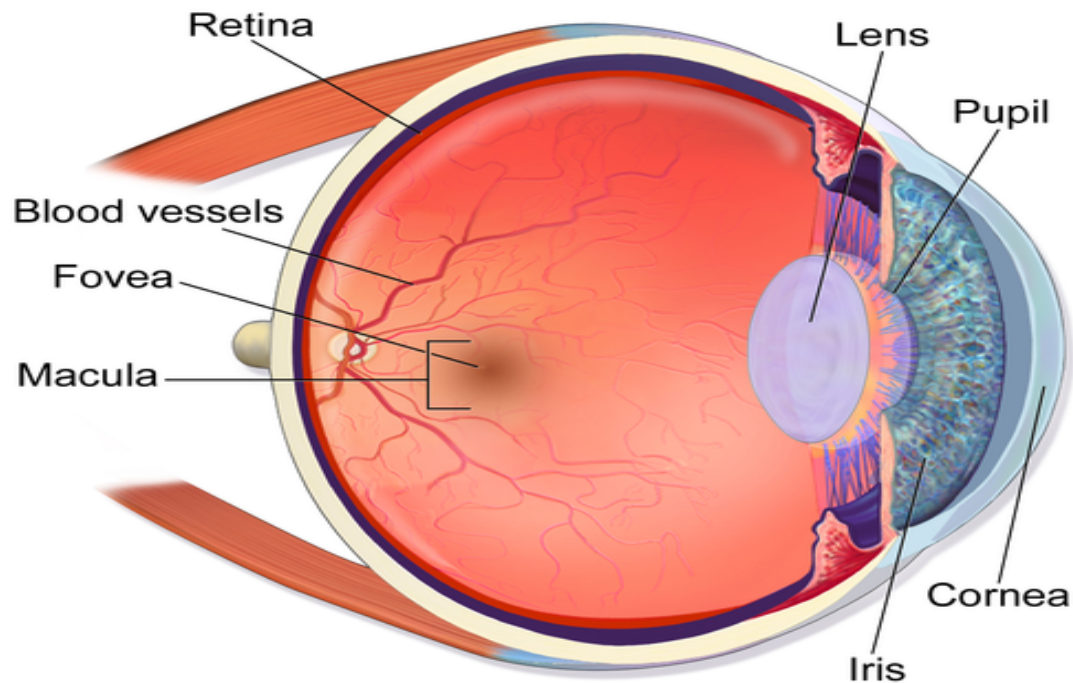
Sulfur compounds - - 10 +



**The retina is the third and inner coat of the eye which is a light-sensitive layer of tissue and associated with the Macula**

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**Macula, yellow in color, blocks blue and UV light, our own sunglasses; mainly zeaxanthin**



Eye Anatomy

**Zeaxanthin:**  
**Paprika**  
**Corn**  
**Egg yolk**

**Lutein:**  
**Green veggies**  
**Corn**  
**Durum wheat**

# Macular Degeneration

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Two large, five-year clinical trials — the Age-Related Eye Disease Study (AREDS; 2001) and a follow-up study called AREDS2 (2013) — have shown nutritional supplements containing [antioxidant](#) vitamins and multivitamins that also contain [lutein](#) and [zeaxanthin](#) can reduce the risk of dry AMD progressing to sight-threatening wet AMD.





## 2nd Question

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**What is the most important thing we can all do to promote transparency, truth, facts and understanding in the health quality and benefits of foods?**

**Educate**

# The Present & Future of Nutrition and Health

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## My Signature

- **Variety** 
  - **Moderation** 
  - **Exercise** 
  - **Manage Stress** 
- \$10,000**



# General Questions

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Name a non-nutritious food in a super market?

Alternately, name a (most) nutritious food?

Name an un-healthy food in a super market?

Alternatively, name a (most) healthy food.

Do you believe/trust health claims?

When can a food/foods become unhealthy?

Can nutritional status be improved above normal, supercharged?

**I like questions**  
**Transparency**



Questions? [canoe1@centurytel.net](mailto:canoe1@centurytel.net)

# Weight Management and Inflammation

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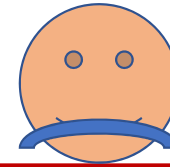
H2O	50-60%
Fat	20-30 %
Protein	15-20%
CHO	1-2 %
Minerals	5%

**Immune  
Adequacy**

**Age**



**Inflammation**



H2O	55-65%
Fat	25-35 %
Protein	10-15%
CHO	1-2 %
Minerals	5%

**Immune System  
Compromised/Stressed**