

Genetically Modified Organisms in Food

Food Toxicology Instructor: Gregory Möller, Ph.D. University of Idaho Food Toxicology

Learning Objectives

- Understand the background and history of the GMO in food debate.
- Explore the range of crops and foods that currently contain GMOs.
- Survey the current trends in GMO foods and their future implications.
- Understand the US advances and regulatory controls for GMO foods.
- Review early genetic engineering of GRAS ingredients in foods.
- Review recent incidents, US
- 2 and international policies.

Food Toxicology

Advances in Biotechnology

- In the past several decades, new advances in biotechnology have yielded the tools and techniques to change the fundamental "molecules of life".
- This allows for "engineering" desired genetic traits in plants, animals and microbes.
- New concerns about "bioethics" are coupled with:
 - Public health risks vs. benefits
 - Environmental risks vs. benefits

3

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Products of Biotechnology

Genetically Modified Organisms

 GMOs are organisms such as plants, animals and micro-organisms (bacteria, viruses, etc.), the genetic characteristics of which have been modified artificially in order to give them a new property.

- Plant resistance to disease or insects
- Improvement of a food's quality or nutritional value
- Increased crop productivity
- Plant tolerance of a herbicide
- Functional food enhancement (vitamins, edible vaccines, etc)

4

			Food Toxicology
The Molecules of Life			
<u>Bacteria</u>	% of total weight	Types of molecules	
Water	70	1	
Proteins	15	3000	
Nucleic Acids			
DNA	1	1	
RNA	6	>3000	
Polysaccharides	3	5	
Lipids	2	20	
Building block molecules	2	500	
5 Inorganic ions	1	20	

Bioethics of Biotechnology

- "Playing God"
- Should we be doing this just because we can?
- Are we opening a "Pandora's box" that we will never be able to close?
- Compassion and empathy for the "engineered" animals (or humans?)
- Balancing risks: Are the potential gains (medicine, food supply, control of biology...) worth the loss?

 (loss of investors loss of hindingsity)

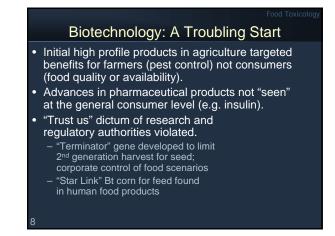
(loss of innocence, loss of biodiversity, potential for cataclysm...)

- · Absolutes vs. "Shades of Gray"
 - Slippery slopes
- Man's inhumanity to man:
 - "Every new technology necessitates a new war..."

6

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The Legal Dilemma • Approved plants have been patented • Patents are for products which are: - New - Novel - Non-obvious - Substantially different not "substantially equivalent"











Major Areas of GMO Debate

- Food safety testing
- Substantial equilivalence
- · Co-existence with traditional crops
- · Potential for environmental impact
- Economic impacts
- · Scientific information and mis-information
- Labeling
- Traceability
- International and trans-boundary trade
- Patenting







GMO Risk and Risk Perception Challenges

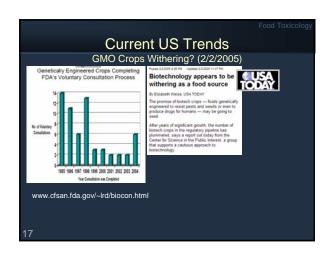
- Acceptance and control of risk
 - Risks I willfully take (smoking, extreme sports, junk food, riding a motorcycle...)
 - Risks that I have less, limited or no control over (food safety, water quality, air quality...)
 - Often more difficult to rationalize
 - Especially troublesome when someone is viewed to be "profiting" from MY risk
 - Influence of poverty and life threats such as disease and war on relative risks
 - 1st world vs. 3rd world dilemma

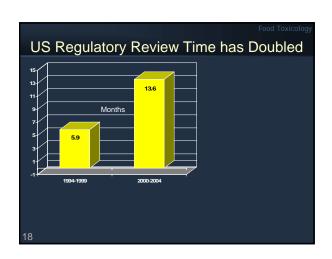
Risk Perception: Carcinogens in Coffee

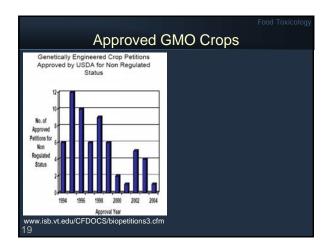
- Acetaldehyde
- Ethylbenzene
- Benzaldehyde Formaldehyde
- Benzene
- Furan
- Benzofuran
- Furfural
- Benzo[a]pyrene Hydrogen peroxide
- Caffeic acid
- Hydroquinone
- Catechol
- Limonine
- 1,2,<u>5,6</u> Di-
- Styrene benzanthracene · Toluene
- Ethanol
- Xylene



Current US Crops Today, most soy, cotton and canola is GMO, as is almost half of the field corn (used primarily for feed and grain) - Glyphosate herbicide resistance and Bt toxin GMO wheat, tomatoes, potatoes abandoned commercially Possibilities in the next 5 to 10 years include herbicide-resistant sunflowers, soybean and canola for the production of healthier oil; and herbicide-resistant alfalfa and sugar beets.









US Advances and Controls · Early view (1975-1985) was a healthy caution for recombinant DNA research. - Research protocols and reviews developed to protect against inadvertent release. · The public debate influenced policy and enhanced regulatory concerns. Most concerns for end products of biotechnology <u>already</u> covered in US food safety

regulatory approaches required. · Can you patent a new life form?

and environmental laws.

- New definitions and new

US Food Drug and Cosmetic Act Primary Legislative Authority • FDCA 402(a)(1) - a food is adulterated if it contains any poisonous or deleterious substance which may render the food injurious to health Relates to unapproved substances added by man intentionally or non-intentionally - Can apply to products of conventional breeding: e.g. solanine toxin increases in new breeds of potatoes 22 Labuza

Poisonous or Deleterious Substance • Food Drug and Cosmetic Act 402(a)(1) - Pathogens such as E. coli O157:H7 - Chemical example: lead, Hg, PCBs, dioxin, banned pesticides Radionuclides • Tolerance or action level based on metabolic profile, level of detection. risk assessment 23 Labuza

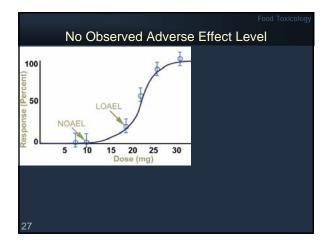
Food Additives Amendment 1958 Food Additives Amendment 1958 402(a)(2): A food is adulterated if it contains any 'added' poisonous or deleterious substance except one that is either: - Food Additive (Sec 409) - Generally Recognized As Safe 201(s) (GRAS) - Color Additive (Sec 706) Registered Pesticide (Sec 408) • FQPA clarified as not an additive Note that 'added' means intentional addition so would apply to GMO unless exempt it as additive or GRAS • Note: what if also a pesticide like Bt corn? 24 Labuza

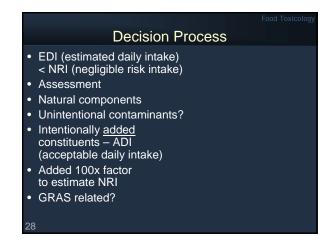
Generally Recognized as Safe: GRAS

- FDCA Sec 201 (s)
- Food additive or such substance that is generally recognized as safe (GRAS) among experts qualified by scientific training and experience to evaluate safety
 - Through adequately shown scientific procedures or in the case of a substance used in food prior to Jan.1 1958 through either scientific procedures or common use in food to be safe under the conditions of its intended use.

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Additive Testing Under FDCA • Additive testing requirements - Responsibility of company to collect data and submit findings to FDA - FDA Red Book - LD₅₀ acute toxicity – often not required - Sub-acute toxicity - 90 days - Life-time chronic feeding trials - Safety (NRI) based on 1/100th the level of NOAEL • NRI = negligible risk intake - Also applied to new GRAS substances

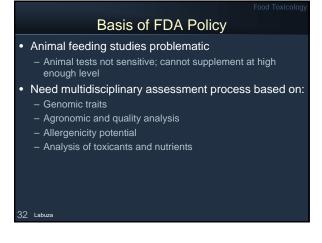


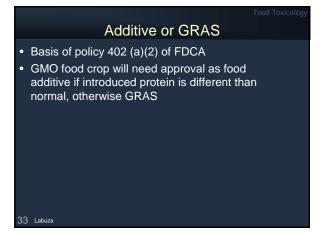


Plant Breeding Example • UM, UND and USDA potato research lab development of improved chipping variety of potato (Lenape) • Submitted to US Food and Drug Administration (FDA) for approval under FDCA but found increased solanine level so withdrew from introduction • Breeding successes in history based on nutrient level and natural toxicant levels – Spiher A.T. Hort Sci. 10:241-42 (1975) The Growing of GRAS



FDA Policy 57 FR 22983-23005 May 29, 1992 • The safety of foods derived from new plant varieties • Genetic transferred material may be subject to food additive or GRAS process – DNA itself not a concern • Toxicant trigger level: – Increase of >10% • Nutrient trigger level – Decrease of >10% • Is there a potential allergen? • Current working policy – Over 50 products have been evaluated (US District Court 31 upholds, Sept 2000)





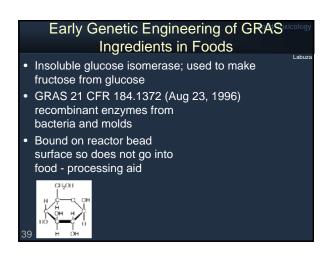


















WHO-FAO • 1993 - marker genes not a safety issue (< 1/250,000 of DNA consumed) Report 93.6 2000 - reconfirms prior statement "safety aspects of genetically modified food of plant origin"

Nature Biotechnology Volume 18 Number 11 p 1119; 2000

- Safety and labeling standards for foods, food ingredients, and feeds should be applied regardless of the techniques used in their production and manufacture.
- Genetic engineering may be safer/more precise than conventional breeding
- Foods should continue to be assessed on the basis of substantial equivalence. with labeling required only for (GM) foods that differ significantly in composition or nutritional value from their conventional

counterparts.

Substantial Equivalence Principles · Term is not in any FDA document - Reduction by <10% in key nutrients - Increase by <10% in natural, non-added background - New proteins well-characterized and appear in other - Source of gene well characterized - Need for feeding trials questionable - Concern for allergenicity

1987 National Academy of Sciences · Introduction of recombinant DNA engineered organisms into the environment: Key issues - No evidence of unique hazards - Risks similar to introduction of unmodified organisms or those modified by other methods

The Farm to Market Transport Industry Farm truck Large potential • Silo for · Train car contamination Barge Boat Train car Truck 47 Labuza

GMO Analytical Challenges Problems in evaluating %GMO • On farm, at commercial silo, at processor? Mixing in transport (bulk supplies...) · Cost of test (small margin industry...) • Time (perishable...) · Sample size and reliability (statistical significance...)





Starlink Corn

• Starlink corn with Cry9C based Bt toxin protein

• 63FR28258

- Bacillus Thuringiensis Subspecies tolworthi Cry9C
Protein and the Genetic Material Necessary for its
Production in Corn; Exemption from the Requirement
of a Tolerance May 22, 1998

EPA Allergenicity Evaluation

• Homology - EPA says no known homology of the 8 aminoacid sequence - but not all known

• Cry9c is resistant to digestion

• Cry9c is stable to thermal processing

• MW (68 kD) is in upper range for allergens

• Thus EPA warned in approval that may be linked to allergens

• Other EPA arguments to allow approval

• Abundance of protein low but patent argues high toxicity

• Low environmental exposure but what about corn dust?

Starlink Corn Problem

Starlink corn produced by Adventis Corp (Research Triangle NC) with Cry9c Bt toxin protein

Approval given by EPA in 1998 but restricted to animal feed as noted by potential for allergenic response in humans based on four criteria

September 2000 Consumer group (FOE) analyzes taco shells and finds Cry9c Bt protein.

Sept 11, 2000 calls on EPA to remove

Taco Bell begins recall of tacos from supermarkets, as does Safeway for corn products made by Kraft



Starlink Corn Problem

- Kellogg's shuts down corn flakes cereal plant (10/18/2000) as precaution against potential for allergenic response
- 10/19/00 Adventis says problem is farmers co-mingled corn into human food destined corn.
- · Of 260 grain elevators, about 106 sent out to food processors which is 12% Starlink corn or 9 million bushels

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Millers and Grocer Impact (Reuters)

- Kroger and Albertsons remove cereal and tacos.
- · Mission Foods recalls all Tacos (largest US maker)
- Azteca Milling will take back all yellow 2 corn flour
- ConAgra stops operations at Kansas corn flour mill
 - Will not disclose customers
- Nov 3, FDA announces over 300 products with potential risk

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Commentary on the Incident

- Ricki Hall Ark. Children's Hospital "Right now sensitivity to the protein is an unknown" FDA/USDA/EPA says little if any risk
- Les Crawford, Georgetown Univ. "It's not the human health risk that is concerning. It's that it got there in the first place."
- risk that is concerning. It's the Cargill Chair W. Staley says although found in some silos that problem is under control. Will institute new tests. He notes that problem was irresponsible procedures by a few in the chain. "There is a process of protocols to be followed, unfortunately people didn't handle things correctly."

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Science Testimony to EPA

- · Statement to EPA regarding Starlink incident
 - Would need repeated long-term exposure to Starlink to develop allergy to it
 - Cry9C accounts for 0.013% of corn grain while most allergens at 1 to 40% in food
 - "this clearly would not produce protein levels of any health concern"

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International - Cartegena Protocol (2000)

- Major issues
 - Adequacy of biosafety procedures
 - Conservation and biological
 - Human health
 - Trans-boundary movement

60

International: Codex Alimentarius

- Codex Alimentarius: WHO/FAO Food Standards
 - Principles for the Risk Analysis of Foods Derived from Modern Biotechnology CAC/GL 44(2003)
 - Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants CAC/GL 45(2003)
 - Guideline for the Conduct of Food Safety Assessment of Foods Produced Using Recombinant-DNA Microorganisms CAC/GL 46(2003)











