



Submitted via electronic mail to dietaryguidelines@cnpp.usda.gov

October 5, 2018

Dietary Guidelines Advisory Committee Nominations
Center for Nutrition Policy and Promotion
U.S. Department of Agriculture
3101 Park Center Drive
Suite 1034
Alexandria, VA 22302

Re: Announcement of Intent to Establish the 2020 Dietary Guidelines Advisory Committee and Solicitation of Nominations for Membership. 83 Fed. Reg. 45206-45207 (September 6, 2018).

To Whom It May Concern:

The North American Meat Institute (NAMI or Meat Institute) is the leading voice for the meat and poultry industry. The Meat Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international, and public affairs representation. Together, the Meat Institute's members produce the vast majority of U.S. beef, pork, lamb, and poultry, in addition to the equipment, ingredients, and services needed to produce the safest and highest quality products.

Consumer health is the driving force in the production of meat and poultry products, which not only includes offering nutrient dense protein food products but also improving and maintaining the safety of the meat and poultry supply. Meat and poultry products play an important role in a healthy, well-balanced diet and the meat and poultry industry is committed to offering diverse nutritional products. Including meat and poultry in the diet allows consumers to more easily fulfill their essential amino acid and nutrient requirements. The Meat Institute appreciates the opportunity to submit comments to the U.S. Departments of Agriculture and Health and Human Services (Departments) regarding the announcement of intent to establish the 2020 Dietary Guidelines Advisory Committee (DGAC or Committee) and solicitation of nominations.

The Meat Institute applauds the Departments' prioritization of topics and scientific questions, which will be addressed by the 2020 Committee. Providing the topics and scientific questions facilitates the nomination and appointment of Committee members with appropriate experience and expertise, and is an efficient use of resources.

Dietary Guidelines Advisory Committee Composition

The Committee plays an important role in developing nutritional recommendations that can be translated into nutritional policy that will measurably improve the health of Americans. The Meat Institute supports dietary guidance that is practical, achievable, and affordable and helps Americans eat more healthfully.

To ensure dietary guidance meets these goals and is firmly grounded in the best available science, the Dietary Guidelines Advisory Committee must include a cross-section of disciplines and professions. Although the call for nominations focused on advanced degrees in nutrition or health-related fields and those with public health degrees, there are additional disciplines that should be considered when selecting the Committee. The DGAC should be comprised of experts in the fields of food science and food technology; basic nutrition research; applied nutrition research; public health/health sciences; and study design, among others.

Food scientists have the expertise to translate the biological significance of nutritional research from the perspectives of food production, food processing, food preparation, and food biochemistry. Applied nutrition research experts include representatives from the fields of consumer research, nutrition education, and behavior change, all of whom are needed to translate findings to effect change. Public health/health sciences experts include health care practitioners, epidemiologists, and pediatricians, among others, who have the practical knowledge and patient experience essential to develop effective guidance. Experts in study design can evaluate the methodologies used to develop the guidelines and put the results in context to effectively assess the scientific rigor of both the research and the final guidance. Varied disciplines and expertise on the Committee would ensure that all recommendations are effectively considered, evaluated, and contextualized to produce comprehensive guidance capable of yielding positive health outcomes.

Prospective DGAC members should be selected from across relevant professions to ensure a balance of experiences and perspectives are considered. Representatives from academia, medical professions, non-governmental organizations, and industry, among others, bring varied experiences and expertise to the Committee, which given the broad representation would minimize bias. Representation of balanced disciplines is integral to developing Dietary Guidelines that are practical, achievable, affordable, and improve Americans' health.

2020 DGAC Nominations

Although not nominating candidates for the 2020 Dietary Guidelines Advisory Committee, the Meat Institute supports the following nominations.

J. Thomas Brenna, Ph.D., Department of Pediatrics, Nutrition and Chemistry, University of Texas at Austin

Dr. Brenna's research focuses on fats and oils and fatty acids. His group's basic research into the chemical, biochemical, metabolic, genetic, and ecological aspects of fatty acids has had a decisive influence on modern knowledge of these key nutrients. He was president of the International Society for the Study of Fatty Acids and Lipids and was a member of the WHO/FAO Expert Consultancy on Fats and Fatty Acids. Dr. Brenna's service on the 2015 Dietary Guidelines Advisory Committee provides him the experience to serve in a leadership role.

Eric Decker, Ph.D., Department of Food Science, University of Massachusetts, Amherst

Dr. Decker's research focuses on the bioactivity of lipids including omega-3 fatty acids, antioxidants, and carotenoids as well as technologies to incorporate these nutritionally important compounds into food systems. Because many of these lipids can undergo oxidative deterioration in food systems, further research was conducted to understand the molecular and physical factors that impact oxidation pathways so effective antioxidant technologies can be developed. Recent research has also focused on the impact of food components on the bioavailability of lipids.

Heather Leidy, Ph.D., Department of Nutrition Science, Purdue University

Dr. Leidy's research examines the effects of protein quantity, quality, and timing of consumption on the physiological and hedonic signals that modulate appetite, satiety, and food motivation in overweight/obese young people. These findings have recently been extended to include key health outcomes such as weight management, glycemic control, and cardio-metabolic health. Dr. Leidy's primary nutrition emphasis areas attempt to answer the following questions: 1) Is there an optimal amount of protein (*i.e.*, a protein threshold)/eating occasion required to achieve satiety and improve food intake regulation; 2) Does protein quality (animal vs. plant proteins) influence satiety and are there specific amino acids that serve as nutrient-triggers; and 3) Does increased dietary protein at breakfast lead to improved weight management through improved satiety, reduced food cravings, and improved glycemic control?

Richard Mattes, Ph.D., R.D., Department of Nutrition Science, Purdue University

Dr. Mattes' research explores the roles of various properties of foods and beverages (*e.g.*, energy density, volume, weight, sensory characteristics, rheology, fiber, and macronutrient content) as well as human characteristics (*e.g.*, personality traits, BMI status, physical activity patterns, sensory function) on appetitive sensations. Dr. Mattes also explores the effects of various products with purported appetite enhancing or suppressive properties (*e.g.*, nuts, antioxidants, irritants). A better understanding of these issues should aid in dietary management of body weight.

The above referenced nominees have the direct and relevant knowledge and experience to address several of the scientific questions before the 2020 Dietary Guidelines Advisory Committee. The Meat Institute encourages the Departments to select these highly qualified individuals to serve on the Committee.

Summary

Meat and poultry products play an important role in a healthy, well-balanced diet. Including meat and poultry in the diet allows consumers to more easily fulfill their essential amino acid and nutrient requirements. The American public is best served with dietary guidance that provides strategies to help consumers eat a healthy diet within their lifestyle constraints, and many rely on nutrition, convenience, and affordability to meet their daily dietary needs. A balanced DGAC, representing a cross-section of disciplines and professions, is integral to developing Dietary Guidelines that are practical, achievable, affordable, and improve the health of Americans.

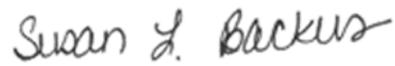
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Thank you for the opportunity to provide these comments. If you have questions about any aspect of these comments or would like to discuss them, please contact me at 202-587-4200.

Respectfully submitted,

A handwritten signature in black ink that reads "Susan L. Backus". The signature is written in a cursive style with a long horizontal stroke at the end.

Susan L Backus

Vice President, Regulatory and Scientific Programs

cc: Julie Anna Potts
Mark Dopp
Barry Carpenter