



SNI Spring Meeting at a Glance

March 7-8, 2017 • Anaheim, CA

Soy on School Lunch Program “Do Not Use” List

Tamara Schryver of the Schwan Food Company gave an overview of the challenges facing soy in schools. She noted that soy has been placed on a “do not use” list by at least one aggregate food buyer and is being rejected as an ingredient by some. Schryver also informed the SNI that her company’s competitors have started labeling their product as not containing soy. The SNI formed a working group to address the problem.

Ready to Use Therapeutic Food (RUTF) Study

Ratna Mukherjea gave an update on the report of the RUTF study. The study confirms that soy protein is equivalent to dairy and peanut protein in the treatment of severe acute malnutrition. The study found that soy-based RUTF was equally acceptable as milk-based RUTF without any side effects or adverse events. The children who received soy-based RUTF showed similar patterns of weight gain, rate of weight gain, changes in other anthropometric indices, and body composition as children receiving milk-based RUTF.

Petition to Prevent the use of the Word “Milk” by Non-Dairy-Based Beverages

John Cox updated the group on a petition to prevent the use of the word “milk” by non-dairy-based beverages. Bills have been introduced in the House and the Senate to require the FDA to amend federal regulations and limit the use of the term “milk” only to products from mammals with two or more hooves. This

is a joint effort between the National Dairy Council and the National Milk Producers Federation. He said he will be meeting with the House and Senate agriculture committees.

High Oleic Soybean Oil Trial on Cardiovascular Risk (STAR)

David Baer took the group through the STAR study. The results indicated high oleic soybean oil and HOSBO blends provide food functionality and improved shelf life while supporting healthy lipoprotein profiles. For baking, use of a high oleic soybean oil and fully hydrogenated soybean oil blend (80:20) improves lipid and lipoprotein profile compared to a palm + palm olein blend. For sautéing, use of high oleic soybean oil results in similar lipid and lipoprotein profile compared to soybean oil. For frying, use of high oleic soybean oil improves lipid and lipoprotein profile compared to a palm + palm olein blend.

Soy and Health: Research Updates

Mark Messina addressed recent research related to the relationship between soy intake and breast cancer prognosis. Dr. Messina concluded that the evidence still supports the safety and potential benefit of soy consumption by breast cancer patients. Other research Messina discussed included two studies showing that high omega-6 polyunsaturated fat intake is not proinflammatory. Finally, he noted that there are inconsistent data regarding the impact of soy protein on insulin-like growth factor I and concluded that a decision to incorporate soy into the diet should not be based on the possible impact of soy on IGF-I.



In Attendance

Members:

- **Ratna Mukherjea**, DuPont, president
- **Jessica Kiel**, Medifast, vice president
- **Kevin Wilson**, USB, secretary/treasurer
- **John Cox**, SANA
- **Dan Farney**, USB
- **Meagan Kaiser**, USB
- **Michael Loud**, ADM
- **Scott Singlestad**, USB,
- **Harold Stanislawski**, AURI

Scientific Advisors:

- **John Erdman**, University of Illinois at Urbana
- **Peter Jones**, University of Manitoba
- **Mindy Kurzer**, University of Minnesota

Staff:

- **Mark Messina**, Executive Director
- **Mike Greenwood**, USB/SmithBucklin
- **Kandi Bradford**, USB/SmithBucklin
- **Steve Veile**, facilitator, Communiqué, Inc.
- **Sara Burstein**, attorney, McLeod, Watkinson & Miller
- **Lori Pendleton**, acting secretary, Communiqué, Inc.

Guests and Speakers:

- **Philip Sayre**, Medifast
- **Tamara Schryver**, The Schwan Food Company
- **David Baer**, USDA