

SB 2140

LINDA LINGLE
GOVERNOR OF HAWAII



CHIYOME LEINAALA FUKINO, M.D.
DIRECTOR OF HEALTH

STATE OF HAWAII
DEPARTMENT OF HEALTH
P.O. Box 3378
HONOLULU, HAWAII 96801-3378

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Written Testimony
Only

SENATE HEALTH COMMITTEE
SB 2140, RELATING TO TRANS FATS

Testimony of Chiyome Leinaala Fukino, M.D.
Director of Health

January 29, 2010, 2:45PM

1 **Department's Position:** The Department of Health opposes this bill.

2 **Fiscal Implications:** Funding required for new positions and other operational costs, and business and
3 public education campaign to support implementation of removing trans fat from the marketplace.

4 **Purpose and Justification:** Currently the department does not have a public enforcement role in
5 nutrition and does not have the capacity or means to implement and enforce a statewide trans fat ban.
6 Implementing such a program will take away from resources needed for food safety in the prevention of
7 food borne illnesses and from all other environmental enforcement actions designed to prevent the
8 spread of communicable diseases and environmental contamination.

9 In appreciation of the current State fiscal crisis and since education on and enforcement of the
10 proposed policy would require additional funding, we respectfully request that this measure be held.

11 Thank you for the opportunity to provide testimony.

12

SB 2140
ARTIFICIAL TRANS FAT IN FOOD ESTABLISHMENTS

Senate Committee on Health

Public Hearing – January 29, 2010
2:45pm., State Capitol, Conference Room 016

By
Jay Maddock, Ph.D.
Director, Office of Public Health Studies, University of Hawaii at Manoa

SB 2140 would ban trans-fats from food establishments. My statement on this measure does not represent an institutional position of the University of Hawaii.

According to the Center for Science in the Public Interest, artificial trans fat—in cookies, French fries, doughnuts, fried chicken, and many other foods—is the most harmful fat (on a gram-for-gram basis) in the food supply. Trans fat has been causing about 50,000 fatal heart attacks annually. Some major food manufacturers, and many smaller ones, are eliminating or reducing artificial trans fat in their foods. Unfortunately, many other restaurants and food manufacturers have not switched to healthier oils. Now is the time for Hawaii to take action to completely eliminate trans fat from our food. Researchers at the Harvard School of Public Health estimate that trans fat causes 72,000 to 228,000 heart attacks, including roughly 50,000 fatal ones, per year. Trans fat also promotes diabetes.

Cities and states can ban trans-fats. Currently, 18% of the US population lives in places where trans-fat is banned. Trans-fat is currently banned in New York City, Philadelphia, Boston, and all of California. In 2004, Denmark became the first nation to virtually ban partially hydrogenated oils and largely eliminate artificial trans-fat from the diet.

Voluntary programs don't work. New York City tried to persuade restaurants to eliminate trans fats, but a year-long education campaign failed—few if any restaurants had switched to healthier oils. Congress or the Food and Drug Administration (FDA) also could eliminate trans fat nationally over a period of several years.

Many healthy trans-fat-free oils, such as soy, corn, canola, safflower, and sunflower oils, are available and can easily replace partially hydrogenated frying oil. When harder fats are needed to make piecrusts and other baked goods, trans-fat-free margarines and shortenings can be used. Even Crisco, the quintessential solid shortening made with partially hydrogenated oil, now contains less than 0.5g of trans fat per serving.

Most alternative oils should not affect the price of menu items. Though some are slightly more expensive than partially hydrogenated oils, many restaurants have found that they have a longer fry-life

I support the banning of trans-fat in food establishments. It is an easy change that will not cost the government money and will save lives. If the people of California are protected, why aren't we? Thank you for the opportunity to comment on this bill.

dige3 - Jamie

From: Anne Shovic [shovic@hawaii.edu]
Sent: Wednesday, January 27, 2010 3:10 PM
To: HTHTestimony
Cc: espero2 - Brandon
Subject: SB 2140 Relating To Trans Fats

Aloha Brandon,

Please see my comment below. I wanted to make sure I sent this to you before the hearing to allow you to talk to Dr. Iwaoka if you choose. Aloha, Anne Shovic

I support less consumption of artificial trans fatty acids and I appreciate all efforts to do so. However, there are consequences not noted in this bill that should be addressed. Using appropriate frying oils for products (other than cakes and donuts mentioned in the bill) will be at an additional expense because currently the use of trans-hydrogenation processed oil is cheaper. Some food establishments may choose instead to use inappropriate polyunsaturated oils to fry their products which lowers shelf time and may cause foods to deteriorate faster. Please contact Dr. Wayne Iwaoka, (956-6456 tel. or iwaoka@hawaii.edu) food science professor at the University of Hawaii for further information and clarification of these very real and potentially toxic side effects.

Thank you. Anne Shovic

Anne Caprio Shovic, Ph.D.,R.D.
Associate Professor, Dietetics Program Director
Human Nutrition, Food and Animal Science
University of Hawaii at Manoa
Ag Sciences III, 1955 East-West Rd.
Room 314I
Honolulu, HI 96822
Phone: 808-956-3847, FAX: 808-956-4024
WEB Page:
<http://www.ctahr.hawaii.edu/hnfas/degrees/undergrad/FSHN.html#diet>

From: Victor Lim [victor.lim@partners.mcd.com]
Sent: Tuesday, January 26, 2010 7:30 PM
To: HTHTestimony
Cc: Victor Lim
Subject: SB2140 TFA

Dear Senator Ige and Members on the Committee on Health,

We do not believe that SB 2140 is necessary because most everyone in the industry we know now uses non TFA cooking oils. The supply is plentiful and pricing is very competitive. TFA is no longer an issue for the Restaurant Industry. The consumer demands it and the industry is meeting that demand.

Thank you,

Victor Lim
Hawaii Restaurant Associaton

From: Victor Lim [victor.lim@partners.mcd.com]
Sent: Tuesday, January 26, 2010 7:41 PM
To: HTHTestimony
Cc: Victor Lim
Subject: SB 2140 TFA

Dear Senator Ige and Members of the Committee on Health,

SB 2140 banning TFA in Hawaii is not necessary today. Non TFA oils are now plentiful and priced very reasonably and is used by almost everyone in the industry. The consumer demands this and the restaurant industry has met that need.

Thank You,

Victor Lim
Hawaii Restaurant Association

From: Myron Berney [myberney@hotmail.com]
Sent: Thursday, January 28, 2010 6:21 PM
To: HTHTestimony
Subject: SB 2140--Please Ban Trans Fats in Restaurants.

SB 2140--

Senate Committee on Health
Room 16 at 2:45 PM

HTHTestimony@capitol.hawaii.gov

Please Ban Trans Fats in Restaurants.

Trans fats are linked to cardiovascular disease, strokes and deaths.
Trans fats are also linked as a major cause of cancer. Eating fish or the oils from fish, flax seed oil and other sources of essential fatty acids are both protective and therapeutic.

Trans fats are produced as a result of the catalytic hydrogenation of unsaturated oils into margarine. The hydrogenation of oils became very popular as a means to increase shelf life and avoid the rancidity of the unsaturated and polyunsaturated vegetable oils. Great for food industry profits—Bad of essential fatty acids, human nutrition and wellness.

The number 1 and number 2 modern diseases in both morbidity and mortality, cardiovascular disease and cancer are directly linked to trans fats.

Wellness works to slow the rate of health care costs. Federal studies document that the lack of wellness in life style and medicine doubles the cost of health care delivery in the USA.

Please Ban Trans Fats. Save money; Save Lives.

Respectfully,

Dr. Myron Berney ND Lac
naturalcancerwellness.com

Hotmail: Trusted email with powerful SPAM protection. [Sign up now.](#)