6/22/2001

Dockets Management Branch, HFA-305 FDA Fishers Ln. Room 1061 Rockville, MD 20852

To Whom It May Concern:

I am a registered dieititan in an acute care hospital. I also have celiac disease.

As a dietitian I must offer patients an adequate diet while in the hospital recuperating from illnesses and injuries. But when patients have food allergies, the foods I can offer are very limited because of inadequate food labeling for allergies.

As a person with celiac disease it is frustrating to read labels and be left unsure as to whether or not it is OK. Buying special gluten free foods is also very costly. Why should my bottle of BBQ sauce cost \$3.00 plus shipping and handling when everyone else can buy Kraft BBQ sauce for \$.99, and Kraft can't tell me what's in their natural flavorings. It would be helpful if processed foods were labeled with full ingredients. We cannot tell what is in 'natural flavorings', 'modified food starch', etc. I'm sure many more choices could be made available if the source of flavorings, starches, etc. were on the label (modified corn starch or modified food starch from corn.). Calling the manufacturer is not always helpful as they claim they do not know the source of their 'natural flavorings' because they buy them from another company.

As for precautionary statements, I am afraid that manufacturers will put a blanket statement at the end of the ingredient lists that says "may contain peanuts, wheat, eggs, dairy etc." even though the food wouldn't possibly have them. I have seen that quite often already.

I am very much in support of putting full ingredient lists on labels.

Thank you, Pam Edwards, RD, CD pedwards@overlakehospital.org

fam Edward RRCD

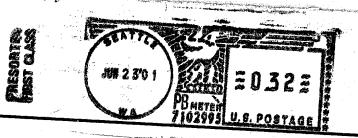
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