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22 April 2001

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U.S. Department of Agriculture,
Food Safety and Inspection Service,
Room 102, Cotton Annex,
300 12 St., SW.,
Washington, DC 20250-3700.
U.S.A.

97-013P-12
97-013P
Lisha Doucet

Re: FSIS Docket #97-013P,

Following are my comments on FSIS Docket #97-013P

1: PLEASE STOP IRRADIATED MEAT AND POULTRY :

Irradiation destroys vitamins, essential fatty acids and other nutrients in food- sometimes significantly. Research has revealed a wide range of problems in animals that ate irradiated food, including premature death, a rare form of cancer, reproductive dysfunction, chromosomal abnormalities, liver damage, low weight gain and vitamin deficiencies.

Irradiation will furthermore mask and encourage filthy conditions in slaughterhouses and food processing plants. Irradiation can kill most bacteria in food, but it does nothing to remove the feces, urine, pus and vomit that often contaminates beef, pork, chicken and other meat. Irradiation will not kill the pathogen that causes mad cow disease.

In legalizing food irradiation, the U.S. Food and Drug Administration did not determine a level of radiation to which food can be exposed and still be safe for human consumption, which federal law requires. Moreover, the FDA relied on laboratory research that did not meet modern scientific protocols.

Irradiation disrupts the chemical composition of everything in its path. Scores of new chemicals are formed by irradiation, which do not naturally occur in food and that the FDA has never studied for safety.

2: Please clearly Label the Irradiated meat and poultry including the raw meat. The Label must be clear without misleading.

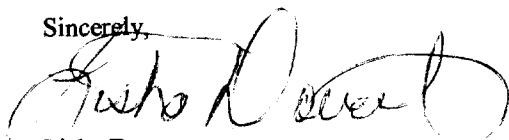
3: Please LABEL the exact content of the saturated fat and cholesterol on ALL of the meat and poultry products including all of the raw meat with big, clear easy to read labels. The saturated fat and cholesterol have been causing the death of 1.4 millions of Americans each year by inflicting them with heart diseases, diet related cancers, diabetes and strokes, according to USDA Economic Research Service.

4: Please LABEL the exact content of the Growth Hormone used in the animals while they were alive. There are many cancer reports that Growth Hormone or BGH Hormone could cause cancers. For public health, it is extremely important to label the Hormone content on all of the meat and poultry including the raw meat.

5: Please carry the "WARNING LABEL" on all of the meat and poultry products including raw meat that "Meat and Poultry may cause Heart Disease and Cancers."

According to American Heart Association Statement On Coronary Heart Disease Death Statistics on Feb.16, 2001 that 60.8 million Americans who suffer from all forms of cardiovascular disease currently.

Sincerely,



Lisha Doucet
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