

FOOD ADVISORY COMMITTEE MEETING

PUBLIC AGENDA

0327 '98 MAR -2 P3:11

300 Army Navy Drive
Arlington, Virginia
February 12, 1998



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P A R T I C I P A N T S

DR. EDWARD N. BRANDT, Chairman

DR. RHONA APPLEBAUM

DR. E. WAYNE ASKEW

DR. STEPHEN H. BENEDICT

DR. BRUCE M. CHASSY

DR. KATHERINE L. CLANCY

DR. FERGUS M. CLYDESDALE

DR. OWEN R. FENNEMA

DR. NAOMI K. FUKAGAWA

DR. SUSAN K. HARLANDER

DR. ROBERT W. KATZ

DR. LYNN A. LARSEN

MR. JOSEPH A. LEVITT

DR. DONNA R. RICHARDSON

DR. PATRICIA RODIER

DR. MARY Y. WANG

C O N T E N T S

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3	Reconvene, Administrative
4	Overview of the FFHP Meeting:
5	Mr. Duane Fimreite
6	Question and Answer Session
7	Administrative
8	Identity Testing:
9	Dr. William Obermeyer
10	Mr. Stanley Cichowicz
11	Question and Answer Session
12	Presentations:
13	Mr. Lauren Israelson
14	Mr. Jeff Morrison
15	Dr. Fran Ertl
16	Dr. Ed Kkroon
17	Dr. Alvin Segelman
18	Administrative
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P R O C E E D I N G S

(8:30 a.m.)

1
2
3 DR. BRANDT: Time to begin. If
4 everybody would be seated, please.

5 Welcome this morning. I hope
6 everybody got rest last night. I have the
7 distinct honor of giving the administrative
8 announcements today instead of Dr. Larsen.
9 He delegated to me.

10 We should finish this committee
11 meeting at the latest by noon. As a matter
12 of fact, I'm leaving at a quarter till
13 twelve, so.

14 The Keystone working groups will
15 meet this afternoon. There are rooms, and
16 later on, Dr. Larsen will tell you where. If
17 you wish to stay overnight before you go
18 back, that's fine. The rooms are reserved.
19 If you're not going to stay overnight, but
20 are going to attend this afternoon's working
21 group, then please notify Sylvia Washington,
22 who's manning the desk (or personing the

1 desk) out there at the front so that she can
2 help you with flights and so forth and so on.
3 So, that's pretty much it at the moment,
4 although Dr. Larsen has a whole bunch of
5 stuff, but that's coming up at 11:00.

6 So, any questions or comments from
7 anybody on the committee? Okay, seeing and
8 hearing none, why, we will proceed.

9 Our first presentation is from
10 Mr. Duane Fimreite, from the University of
11 Illinois Functional Foods for Health Program.
12 Welcome, and thank you for coming.

13 MR. FIMREITE: Thank you for the
14 invitation to come.

15 DR. BRANDT: Oooh.

16 MR. FIMREITE: I don't think we
17 need the lights down that low. I can't read
18 my notes that way.

19 DR. BRANDT: He can't read his
20 notes. We'll try to give you some light.
21 Let there be light. Here it comes, looks
22 like. They've just got to figure out how

1 many people it takes to turn on the lights.

2 There we go. Okay.

3 MR. FIMREITE: Okay, good morning.

4 I was asked to come here because the
5 Functional Foods for Health Program sponsored
6 a workshop called Developing Incentives for
7 New Functional Foods. My presentation today
8 is going to cover four aspects. First I'm
9 going to tell you a little bit about what the
10 Functional Foods for Health Program is and
11 what we're about, then go into a little bit
12 of background why we held this workshop, and
13 finally, the third point is to give you the
14 highlights of the workshop. And I'll finish
15 up with telling you what direction we're
16 going to take and our next steps.

17 The Functional Foods for Health
18 Program is a joint program between the
19 Medical Complex at the University of Illinois
20 at Chicago and the Land Grant University of
21 Illinois at Urbana-Champaign. We have
22 participating faculty from over 30 academic

1 units ranging from pharmacognosy, to surgery,
2 to the dental school at UIC and ranging from
3 crop science, to food science and human
4 nutrition, to marketing at Urbana-Champaign.

5 We are the nation's first and only
6 full-scale scientific program devoted to the
7 study of phytochemicals and other functional
8 components. Our mission is to improve human
9 health through research and education by
10 identifying food components and developing
11 food products that have health-promoting
12 benefits.

13 The next six slides will be a list
14 of our industrial affiliates, and I'm going
15 to read them relatively quickly. ADM Bear;
16 Burns, Philips. We have two commodity
17 boards: The California Almond Board and the
18 California Prune Board. Cargil, Con Agra,
19 General Mills, Hershey's, Kellogg's, Kraft
20 Foods, Mead, Johnson, McCormick, McNeil
21 Specialty and Consumer Products, Monsanto,
22 Nestle, Protein Technologies International,

1 Reliv and Roche, Sunstar, Warner Lambert and
2 Welch Foods. And we have one academic
3 affiliate, and that is the National College
4 of Chiropractics.

5 The Surgeon General's report on
6 nutrition and health states that diet has
7 been implicated in six of the ten leading
8 causes of death in the United States. Our
9 program wants to gain a better understanding
10 of this relationship of diet and health, and
11 we believe that industry is our partner in
12 this relationship, and it is with good
13 science that we will grow this emerging field
14 of functional foods.

15 This is just the cover page from
16 our workshop brochure. The Functional Foods
17 for Health Program held a forum for our
18 industrial affiliates to discuss incentives.
19 The title again was Developing Incentives for
20 New Functional Foods.

21 We had two objectives for this
22 workshop. Day 1 we wanted to define and

1 refine the issues around the topic of
2 incentives for the development of functional
3 foods and incentives for research into
4 functional foods. Day 2 of our objective was
5 to develop an implementation strategy or a
6 consensus statement. Unfortunately, on Day 2
7 we ended up with more questions than answers,
8 and we ended up putting together a outline
9 for further discussion and an action list of
10 homework assignments, and I will get into
11 those a little bit later in my presentation.

12 I want to emphasize that the
13 participants in this workshop represented
14 industries, the package-goods' industries,
15 the supplements' industries, ingredient
16 suppliers ranging from grains to spices. And
17 the field of expertise that was represented
18 at this workshop ranged from regulatory
19 affairs, product development, marketing
20 business development and policy making.

21 The reason for this workshop is
22 that we wanted to continue a regulatory

1 workshop that we held in 1995. At that time,
2 market exclusivity had come up, so we wanted
3 to further those discussions. Also, the
4 Keystone dialogue had an impact of why we put
5 this workshop on. We wanted to continue the
6 discussions from Chapter 6 of the Keystone
7 dialogue. And then the final reason for the
8 industrial affiliates wanting this workshop
9 was that they wanted more information and a
10 better understanding of the process that
11 Quaker Oats went through in their first
12 food-specific health claim brought to the FDA
13 by a food company.

14 So, to further expand on the
15 purpose, we wanted to further explore the
16 whole concept and idea of exclusivity, but I
17 think furthermore, we really wanted to gain a
18 better understanding of what is an incentive
19 and what could incentives possibly do for us.
20 And that's where the focus of the workshop
21 really went.

22 And I think everyone at this

1 workshop wanted to end up in a
2 win-win-win-win situation in which the
3 consumers are provided with better
4 information to make better food choices.

5 Government is given the opportunity
6 to reduce their health care costs. Industry
7 has new product news to talk about. And the
8 university systems have more research
9 dollars.

10 Now I'm going to go to the
11 highlights aspect of this workshop, and the
12 people that presented on the first day. We
13 started out with Melanie Fairchild who
14 started us out by summarizing Chapter 6 of
15 the Keystone dialogue, and she wanted to
16 encourage us to think beyond just the
17 Keystone dialogue and think outside the box
18 in trying to create other ideas for
19 incentives.

20 Constance Geiger next spoke on
21 economic impact with the use of health
22 claims, and what Constance talked about was

1 the Quaker Oats' health claim. She took us
2 through the petition process, talked a little
3 bit about the consumer research they did on
4 the wording of the health plan, and, finally,
5 gave us a little bit of a perspective of how
6 they're doing in the market place with their
7 health claim and how their sales are doing.

8 Martin Star took the opposite
9 approach and gave us the economic impacts
10 without the use of health claims, and he gave
11 us a grass roots approach to how Ocean Spray
12 took the message out about cranberries and
13 urinary tract health and emphasized that what
14 they were doing was they were gaining case
15 sales, but not necessarily market share with
16 that strategy.

17 Next in our presentation, we had
18 Steve McNamara talk about the current
19 regulatory environment. He talked a little
20 bit about health claims and structure
21 function claims and what other possibilities
22 were currently out there within the current

1 regulatory environment.

2 Nancy Childs gave us a marketing
3 and business perspective of the incentives
4 that were in Chapter 6 of the Keystone
5 dialogue, and Peter Barton Hutt took us
6 through how to get action from FDA, FTC, and
7 Congress. He basically took us through a
8 process of how to create change within these
9 agencies.

10 We had Norman Farnsworth give us an
11 overview of how the dietary supplement policy
12 was evolving. Dr. Farnsworth, with USC and
13 the Functional Foods for Health Program, was
14 on the Presidential Commission for that
15 policy.

16 And then finally, Ellen Sullivan,
17 on very short notice, from the Institute of
18 Food Technologists, was good enough to come
19 over and give us an overview of how the
20 working group was doing and how they were
21 coming along in the process that they were
22 making.

1 As I stated earlier, we did
2 construct an outline, and this outline is of
3 possible incentives for either further
4 discussion, or areas that needed further
5 investigation, or that we felt needed further
6 investigation. These items were not
7 necessarily agreed upon as being on this
8 list; they were just agreed upon that they
9 needed further investigation.

10 The first category we listed under
11 Requires Legislative Action or FDA Policy
12 Change. The three keys are incentives to
13 increase functional foods research, the
14 reduction in current requirements, and,
15 finally, education. I'm going to expand a
16 little bit further on each of these.

17 The incentives to increase
18 functional foods research, we felt, belonged
19 in four different categories. The first is
20 Market Protection, and under Market
21 Protection we felt Market Exclusivity, Data
22 Compensation, and Royalties fit under this.

1 There was, obviously, slight discussion that
2 went on about each of these, but because
3 we're not agreed upon, I'm just going to list
4 our whole action list out here, or our
5 outline out.

6 So next was Tax Reductions, which
7 could either be deductions or credits; Patent
8 Term Restoration, and that was about the
9 current law and what it states; and then
10 Government Funding is the last under
11 incentives.

12 The next key under the Requires
13 Legislative Action or FDA Policy Change is
14 Reduction in Current Requirements. Under
15 this we felt that the substitution of
16 Pre-Market Notification for Pre-Market
17 Approval could be an incentive. The
18 Elimination of Model Claims, to create some
19 flexibility; change the Significant
20 Scientific Agreement standard; modify the
21 definition of food and nutritive value; and
22 change the definition of health claims.

1 The final key is Education, and I
2 think the concept around Education was to try
3 to increase consumer demand. So within
4 Education, we listed trying to find
5 government agencies or grants to help in this
6 process.

7 The next bullet point does not
8 require legislative action; so these are the
9 things that would not require legislative
10 action, but FDA could still have an influence
11 in. The first one is Current Incentives, and
12 I'm going to expand a little bit further on
13 that and then go back to the rest of the
14 list. Within Current Incentives, we felt
15 that Tax Reduction, Grants, Research Pools,
16 Patents -- and under Patents, Use Patent and
17 Formulation Patents fit best.

18 Now going back to the list, and we
19 have worked with you guys, the FDA Advisory
20 Committee on Policy Changes would be one
21 process of non-legislative action. Broaden
22 the definition of food using the new

1 legislation, and that is using authoritative
2 bodies. Narrow the definition of health
3 plans by the use of a court case, and I
4 believe they identified a court case that was
5 going on in New York that might be an example
6 of this going on currently. And, finally,
7 build a mechanism for significant consensus
8 outside the FDA.

9 So that is the outline that we put
10 together. Now the question is, where do we
11 go from here? The first depends on what I
12 learn today at these meetings, what I learn
13 this afternoon at the Incentives Working
14 Group. We are very interested in working
15 with other industry groups as well as the
16 Incentives Working Group on furthering this
17 effort of trying to find an incentive for
18 further research into functional foods.

19 Second, we did compile an action
20 list, and this action list is our homework
21 assignments. And, of course, the action list
22 you're going to see follows closely to the

1 outline that I put up. People were assigned
2 to either write a paragraph or find an expert
3 on each of these topics. They are Market
4 Exclusivity, Data Compensation, Royalties,
5 Patent Term Restoration, and that's the
6 current law, Tax Deduction/Tax Credit,
7 redefine the definition of food, redefine the
8 definition of a health claim.

9 To continue on that, define what
10 significant consensus is, gather a list of
11 government agencies that could help provide
12 funding, someone who's going to take on
13 patents, and what could be done with the
14 current law to create incentives that we
15 hadn't really looked into yet. And then
16 everyone's assignment was to find other
17 groups that were working on this issue.

18 This action list is the homework,
19 and at our next meeting, we will share the
20 results with each other and broaden this
21 discussion, because we will have more of our
22 affiliates actually in attendance.

1 Hopefully, all of our affiliates will be in
2 attendance at our annual retreat.

3 Unfortunately, our next meeting, which is the
4 annual retreat May 13th, is a closed meeting.
5 It's only open to our industrial affiliates
6 and our faculty members.

7 Where we want to get to is we want
8 a collective opinion of the industrial
9 affiliates of the Functional Foods for Health
10 Program that can either be presented back to
11 the Food Advisory Committee of the FDA or
12 that can published as an opinion for public
13 record. We believe that our work is not
14 done. We believe that the FDA can create
15 policy to increase incentives for further
16 research and the relationship of diet and
17 health.

18 So in summary, our program believes
19 that human health can be improved, that good
20 science will provide the consumers with
21 credible information to make sound food
22 choices.

1 Currently, industry is not heavily
2 pursuing the type of scientific research that
3 could lead to health claims. One of our
4 affiliates actually stated that this research
5 will not be done unless we have incentives.
6 As a group (I'm sorry, here), we're not sure
7 what this incentive is. We do believe that
8 there should be incentives, and that we agree
9 upon that, we do want to emphasize the
10 relationship of diet, and health and human
11 health. Thank you.

12 DR. BRANDT: Thank you very much.
13 Are there questions from the committee? Yes,
14 Dr. Benedict.

15 DR. BENEDICT: A couple of things.
16 In your presentation toward the end, you
17 mentioned in the single, one-line thing.

18 DR. BRANDT: Yeah, I got that,
19 yeah.

20 DR. BENEDICT: You want to change
21 the significant scientific agreement
22 standard, and you've mentioned several times

1 you're enthusiastically in favor of good
2 science, and I'm wondering how you reconcile
3 these two statements?

4 MR. FIMREITE: Again, we don't
5 necessarily have agreement with everything
6 that went up on this list. What we wanted
7 was further discussion, and I know that there
8 are groups working on individual aspects, and
9 I think there is a group working on that
10 significant scientific consensus or agreement
11 statement, but it is something that we felt
12 as a group we needed better understanding of
13 before we could really truly pick out or say
14 this is the incentive we want to follow.

15 DR. BENEDICT: So you would argue
16 that there would be something less than
17 significant agreement that would be possible
18 and not allow anarchy?

19 MR. FIMREITE: I can't answer that
20 question.

21 DR. BENEDICT: Well, what about the
22 mechanism for consensus outside the FDA, that

1 one-liner that you had on that other slide?
2 What does that mean?

3 MR. FIMREITE: There was very
4 little discussion around that, other than
5 that at least one person in our group wanted
6 to consider that a little bit further. What
7 we could do with trying to gather a consensus
8 of industry and consumers is take that
9 consensus outside and gain some momentum that
10 FDA would take notice of.

11 DR. BRANDT: Dr. Askew.

12 DR. ASKEW: Along those same lines
13 over here, which was to investigate changing
14 the definition of a health claim, what did
15 you have in mind there? It's something we've
16 been dealing with, and we'd be interested in
17 knowing what you are talking about.

18 MR. FIMREITE: Again, the
19 discussion wasn't very in-depth on that. I
20 think where that conversation came up and
21 went to was that Constance Geiger presented
22 to us on what Quaker Oats had done with their

1 health claim and the wording of their health
2 claim, and I think from an industry
3 standpoint, they just wanted a little more
4 flexibility in wording of the health claims.
5 So, I think it was just looking for more
6 flexibility.

7 DR. ASKEW: Just one further
8 question, if I may, please. With regard to
9 incentives under Market Protection, you
10 mentioned data compensation. What do you
11 mean by data compensation?

12 It brings to mind paying someone to
13 do research and give their data to the
14 company; is that right?

15 MR. FIMREITE: Yes, I think the
16 concept there was that because if you
17 petition the FDA for a health claim, your
18 research becomes public knowledge, that one
19 way of creating an incentive would be that
20 public research is not for free use, that
21 there is some sort of fee for use if you're
22 going to use that data in your health claim.

1 And, again, this is just discussion that we
2 had as well.

3 DR. ASKEW: Interesting concept.

4 DR. BRANDT: Ms. Richardson.

5 MS. RICHARDSON: I noticed at the
6 end you mentioned that one of the
7 participants had said that without
8 incentives, the research would not be done.
9 Is that just one person speaking, or was
10 there a consensus?

11 MR. FIMREITE: That is one person,
12 and I put that in there because it's just one
13 person's opinion. It was not a collective
14 opinion. At this workshop, there were other
15 people -- it wasn't just one -- there were
16 other people that believe that, and the
17 affiliates that have aligned themselves with
18 our program and have membership in our
19 program have an interest in this area of
20 functional foods and this area of diet and
21 health, and they are interested in doing
22 product development in that area and believe

1 that within it, there must be good science.
2 But what they're afraid of is that if they do
3 all the work, someone else is going to be
4 able to take all that work, and they're not
5 going to get any return on their investment.

6 Constance Geiger gave us one
7 example of that in her presentation where
8 Quaker Oats went and petitioned FDA for the
9 Oats' claim, General Mills has it on all six
10 sides of the packaging of the Cheerios' box.
11 So industry is just trying to say, we just
12 want to see a return on our investment of
13 these research dollars.

14 DR. BRANDT: Yes, ma am.

15 DR. BENEDICT: When talking about
16 the tax reductions, did anyone bring forth
17 any examples of what they would see as
18 changes in the tax law?

19 MR. FIMREITE: That is one where
20 the concept got brought up, and immediately
21 it was, like, we do not have any tax lawyers
22 here.

1 DR. BENEDICT: We've heard that
2 before.

3 MR. FIMREITE: We don't know the
4 rules, so therefore that's why it went on our
5 action list. We're going to try to bring our
6 tax lawyer to expand on that issue.

7 DR. BRANDT: Okay, thank you very
8 much for being with us, and let's now turn to
9 our good friend Dr. Lewis, who wants to do
10 something, I'm not sure what.

11 DR. LEWIS: I'm always doing
12 something. I just wanted to take a few
13 minutes to tie things together. We've had to
14 spread these presentations out over two days,
15 and I think sometimes things get a little
16 discordant, and I wanted to talk a bit more
17 about the focus. We will continue in a few
18 minutes with the GMP issues for dietary
19 supplements. But, on behalf of the Center,
20 and particularly on behalf of the Office of
21 Special Nutritionals, which has worked with
22 Dr. Larsen to pull together the presentations

1 that you're seeing today and did see
2 yesterday, I wanted to take just a few
3 seconds to respond to some concerns and
4 questions that were raised late yesterday.

5 I think, first, we need to be very
6 clear about what we're asking the committee
7 to consider, and we are focusing specifically
8 on strategies for consumer research for
9 dietary supplements, on improving and
10 collaborating, relative to post-marketing
11 surveillance, and then in particular on two
12 naughty issues relative to GMPs who are not,
13 for example, asking that the committee
14 consider alternatives for post-marketing
15 surveillance. We're asking, rather, what is
16 there can be improved? So we want to focus
17 very specific.

18 I think it's also important to note
19 that we believe that valuable time not be
20 used to reexamine DSHEA. The agency wants to
21 be responsive to the White Commission Report,
22 and we want to take the opportunity to

1 establish GMPs as provided by DSHEA, and that
2 really is the focus we're asking that you
3 folks take a look at.

4 Secondly to that, there's been some
5 interest in the expertise needed by these
6 working groups that we will establish to take
7 a look at these three issues. And in
8 particular, because of the emphasis on
9 collaboration with the industry, there's been
10 some discussion about a need for a type of
11 expertise, perhaps by ---- that would perhaps
12 not necessarily be from industry, but that
13 would have ways of making a liaison. Some of
14 the trade associations have indicated that
15 they could identify for us this kind of
16 expertise, but I want to open it up and
17 re-ensure the committee that the expertise
18 that you need probably is fairly wide and
19 broad, and that we do want to be very, very
20 responsive to that need.

21 So, the those were a couple of
22 concerns I heard yesterday that I thought

1 before we proceed we might just put on the
2 table. I think it's important to come back
3 and revisit all of this, but I would like to
4 move on the GMPs, and particularly a very
5 interesting presentation that we have next.

6 DR. BRANDT: I talked to both
7 Dr. Tetley and Dr. Larson to tell them to
8 begin to identify some of the special
9 expertise that we will need. We are going to
10 be forming new working groups as soon as we
11 get this Keystone stuff out of the way. That
12 will deal specifically with the three issues
13 on dietary supplements. Those will be
14 augmented by others, or we will at least have
15 them participate in the deliberations of the
16 working group.

17 Okay, we move on. Dr. William
18 Obermeyer. Yesterday you received a copy of
19 his slides.

20 DR. OBERMEYER: Good morning.
21 Thank you for the nice preface here and
22 coming back to GMPs. Today the topic for

1 this discussion really is chemistry. I know
2 everybody loves chemistry, but we're back to
3 it and how we can use identity, especially in
4 the botanicals, since it is a major part of
5 the dietary supplements to help the GMPs.

6 This slide could have been named,
7 or titled, The Past of Dietary Supplements or
8 Botanicals, because we really see it as a
9 cyclic event that botanicals come into, if
10 you want to call them, fads, time and time
11 again. I'm a trained pharmacognisist, and we
12 have another one at the agency; we were
13 actually trained in this. This is a very
14 classic science, and so I'm just really
15 excited that we can do what we were really
16 trained to do in a real profession. And it's
17 very interesting.

18 One of the many concerns, though,
19 in the identity is to ensure the public that
20 they're going to receive a safe product, that
21 they will get a commodity off the shelf and
22 they can expect to receive a safe product.

1 So the main emphasis for good manufacturing
2 practices is to assure the consumers that
3 they're provided with a safe dietary
4 supplement, products that are not adulterated
5 or misbranded, which have the identity and
6 provide the quality of dietary ingredients
7 declared in the labeling and meet the quality
8 specifications that the supplement is
9 representing. That was something that I
10 thought was a very good statement in a
11 nutshell of what GMPs and identity were all
12 about.

13 The practical approach to meet the
14 GMP objectives is basically what the topic is
15 today. As we were trained as
16 pharmacognosists, we basically used applied
17 science to provide a systematic check along
18 the way for basically raw materials to
19 finished products and the botanicals. And
20 these are similar to standards and approaches
21 that are already established out there by the
22 World Health Organization, German Monographs,

1 Canada, and things like that. They had GMPs
2 already set up, and these are very similar to
3 that. But unfortunately, we do not have them
4 as of yet in the United States as a real
5 rule.

6 So, the topics today will be
7 identification, basically, raw materials all
8 the way to a finished product; what a
9 certificate of analysis is; adulteration, and
10 how a monograph could help standardize
11 things, which would even enhance post-market
12 surveillance.

13 Somewhat fundamental is we need to
14 collect the raw material, and first off, we
15 need to make sure that we have properly
16 identified the botanical that we are
17 collecting. It seems pretty basic but we've
18 seen difficulties in this area because they
19 sometimes used untrained collectors. We have
20 to remember that we are dealing with imports
21 and domestic botanicals. So a lot of these
22 people are just going out collecting, and

1 they're not trained. They use the common
2 names that aren't Latin binomials that would
3 really distinguish a plant, and sometimes a
4 common name here is different than in another
5 country, and so there could be problems
6 there.

7 Also, many times voucher specimens
8 are not collected, which, to a systematic
9 botanist, is the key to identifying a whole
10 plant and what was collected. And these
11 types of specimens actually should be
12 collected for every lot that is out there.
13 Sometimes there's mixing of batches and lots
14 together to form one larger bulk commodity.

15 And the other thing that I didn't
16 put on here, which I thought of later, was
17 the reserve sample for every one of these
18 lots that are collected should be kept to
19 basically identify these products later if
20 there is a problem.

21 Testing. Testing is a large group
22 here. We have everything from the

1 organoleptic, which is a sensory evaluation,
2 generally taste, smell, sight. This is used
3 quite often, and I think it's of limited
4 value because you have to be specifically
5 trained in this area, and you would really
6 only see a representative small amount of
7 basically the 550 to approximately 3000
8 plants -- that's a conservative estimate --
9 that are being used out there.

10 Later Stanley Cichowicz will speak
11 about the microscopy, how to use microscopy
12 as a tool for identifying these botanicals.
13 I'll be discussing different aspects of
14 chemical analysis and, generally, that all
15 these more or less can be performed on the
16 raw commodity extracts of those, or the
17 finished product, or anywhere along the way.

18 The botanical constituents. We
19 categorized these in three broad ranges. The
20 active ingredients are a known principal, and
21 these are very few, like I said, of the 550
22 to 3000 plants or parts that are out there.

1 Very few have known active principals in
2 there.

3 The second, with actually a lot
4 more, are unknown active components in there,
5 but there are some known marker chemical
6 constituents in there that can be used to
7 help quantitate or qualitatively measure
8 these constituents. And most of the plants
9 have unknown constituents in activity, and
10 based on a pattern recognition, which you
11 would see on thin-layer chromatography or
12 things like that, that you would have a
13 general idea of quality.

14 So here we have some chemical tests
15 that can be used in conjunction with
16 organoleptic microscopy, whatever.

17 The first test is a color test, and
18 this is pretty much a qualitative, and it
19 tells you whether the chemical is there or
20 not, and it just is a color reaction and may
21 form just pink or whatever.

22 Gravimetric is a weight, if you

1 would, maybe you extract alkaloids and then
2 want to weigh it.

3 Titration, again, could be for any
4 acid or basic moiety to use a color indicator
5 and get a total look at the active
6 constituents, UVs, spectrophotometric, maybe
7 with the cavalactones as there's a whole
8 extract, or St. John's Wart for hiperisin,
9 pseudo-hiperisin, things like that.

10 And then we get down to sometimes
11 quantitative or even qualitative, the thin-
12 layer chromatography where we actually
13 separate some of the chemical components.
14 Gas chromatography, again, can separate the
15 components. We can also use these for
16 pattern recognition and liquid
17 chromatography. And generally the last two
18 would be combined with maybe maspec to do a
19 confirmation of the identity's constituents.

20 Certificates of analysis. These are
21 things that are coming up right now, and
22 these generally identify the plant with

1 physical characteristics, ash content, dry
2 weight, moisture content. They also have
3 chemical constituents in their tests, and
4 hopefully, they're using a validated method.
5 Many times these are not validated and ----
6 i.e., they would be consistent from one
7 laboratory to the next. Again, trying to get
8 some sort of standardization. And whether
9 these laboratories that are doing the testing
10 are actually credited or not, these are all
11 very important again. So, all the correction
12 factors and analytical chemistry could be
13 applied, and all the constituents then would
14 be more uniform.

15 Botanical monographs. These are
16 another very important tool in the herbs, and
17 again, this is really a condensed literature
18 search of the collection. When is the proper
19 time to collect the plant? How you would
20 process it, because the processing can reduce
21 or diminish the active component? And
22 basically, how you would identify the plant.

1 Again, these monographs then would have
2 standard ---- methods included with them, so
3 everybody would be testing the same type
4 plant the same way so all the values are the
5 same.

6 And how to do a proper extract. We
7 have different ways to do extracts, and these
8 are ways to do it. For example, this would
9 standardize ginger so that if we had ginger
10 in California as a commodity, it would fit
11 within the chemical requirements and
12 specifications listed in the monograph, and
13 it would be the same as another commodity on
14 the east coast, et cetera. And again, this
15 would help in the post-market surveillance so
16 that we start to increase standardization of
17 these products.

18 The identity of active constituents
19 from various plants. Again, monographs are
20 very helpful to indicate what type of
21 extraction process would give you the active
22 components. Sometimes they're not given, and

1 in GMPs we'd like to be able to see what
2 types of solvents they'd be using, because
3 this identifies what constituents would be in
4 the plant. Extraction process also depends
5 on efficiency, and that would be similar to
6 extracting coffee or something like that that
7 you'd be familiar with, but a finely ground
8 plant would be more efficient in some
9 instances than, let's say, a whole coffee
10 bean. You would get more of your caffeine
11 out of it or taste quality.

12 Other issues associated with
13 identity are basically adulteration.
14 Addition or accidental substitution of other
15 commodities in here, deliberate addition of
16 that. Poisonous or deleterious substances,
17 I'll be giving an example of this at the end.
18 ---- Pesticide residue and economic
19 adulteration. Types of economic
20 adulteration, putting a cheaper component in
21 for a more expensive one. Another is
22 substandard substitution of material and also

1 removing a constituent of value. I think
2 Stanley will speak of this, but this is
3 removing the ginsenocides out of ginseng,
4 basically, leaving what would be the sawdust.

5 And that is it, really, a very
6 quick overview of this. There is much more
7 to this; anymore would be boring, probably.

8 DR. BRANDT: Are you ready for
9 Mr. Cichowicz?

10 DR. OBERMEYER: Yes, thank you,
11 sir.

12 DR. BRANDT: Hang around, because
13 we'll ask questions after.

14 DR. OBERMEYER: Right. I have
15 another presentation right after this.

16 DR. BRANDT: Huh?

17 DR. OBERMEYER: There's one more
18 presentation after this.

19 DR. BRANDT: Oh, okay, fine. So
20 you are going to hang around.

21 MR. CICHOWICZ: Can we have the
22 lights, please? I'm Stanley Cichowicz. I

1 work for the Food and Drug Administration.
2 I've been a light microscopist for about 26
3 years now, and I want to talk a little bit
4 about light microscopy. And this is a
5 detailed drawing from an old book, turn of
6 the century. Almost a hundred years ago now,
7 people devoted their lives to doing these
8 drawings, and they were using light
9 microscopes to do the work. Most of us here
10 know what a microscope is. We've all, one
11 time or another, tried to look into a
12 microscope. And these people spent their
13 lives doing these drawings, and the only
14 problem with it is that they stopped in
15 1930s, and I don't know why. I guess it fell
16 into disfavor, and a lot of people today like
17 to think that the microscope is an old
18 fashion tool and doesn't have a lot of use.
19 I'm here to sell light microscopy and what it
20 can do.

21 These books are not available any
22 more. You can't go out and find these

1 leather-bound volumes. If you could pay for
2 them, you can't find them. They're not
3 available. And they're limited to a few
4 hundred European/North American herbs. So
5 this is not there. The literature isn't
6 there. And you need this literature when you
7 get into the laboratory and you want to look
8 at something that's ground up. It's nice to
9 have a book, a picture there done by someone
10 who's looked at it before, and then you look
11 at your reference specimen, and then you look
12 at your unknown.

13 My background is partly from
14 forensic microscopy. The microscope never
15 left the forensic laboratory. We've all seen
16 Quincy or some medical examiner solve a case
17 in half an hour or an hour on television
18 using a microscope looking at fibers. We've
19 seen a lot of court cases recently where
20 they're talking about trace evidence. And
21 there's a body of microscopic methods in the
22 trace evidence in the forensic community.

1 They've been using the microscope for years.
2 And McCrone Institute in Chicago almost by
3 themselves have been carrying the torch for
4 microscopy when it was really going down in
5 the 70s. You know, everybody's coming out of
6 school, and they wanted to do chemistry. And
7 when I graduated from Ohio State as a
8 botanist, I was a chemist more than a
9 botanist. I didn't know an oak tree from a
10 maple tree, and that's maybe not the
11 university's fault; maybe it's mine. We
12 didn't use microscopes very much. We were
13 using chemistry all the time. And this is
14 one of the fewest places in the country where
15 they're still doing some microscopic
16 teachings, at McCrone Institute in Chicago,
17 and they specialize in polarized light
18 microscopy. And that's what they use in the
19 forensic community.

20 I got an old slide here that I
21 wanted to look old. I distressed it a little
22 bit to make it look even older. But I just

1 want you to see that there are some trace
2 evidence categories that compare with ground
3 botanical products. We trace evidence people
4 are looking at botanical materials, papers,
5 fiber, wood. That's what you see when you
6 grind up any kind of a plant. You see
7 fibers. You see cell material. There's a
8 lot of similarity here.

9 Some people carry pictures of their
10 kids in their wallet. This is my laboratory.
11 It took me 25 years to put this together the
12 way I wanted it.

13 This is what I call the latest
14 technology in polarizing microscopes, which
15 are much more affordable now than they were
16 in the 60s, and the latest computer digital
17 imaging, high resolution digital imaging.

18 This project started a few years
19 ago. I came back from the forensic
20 laboratory, Bureau of Engraving and Printing,
21 and started setting up this laboratory. And
22 the bosses are saying, well, you got all

1 these pretty toys now; what are you going to
2 do with them? Show us what you can do with
3 them. And so this is an evolution of show
4 and tell. We're using television cameras for
5 training microscopists. And we're using
6 digital imaging to capture images.

7 This is a garlic, a mass of garlic
8 cells with some crystals in them with bright
9 field illumination. This is what most of us
10 are looking at through the microscope. We
11 see a bright light. Sometimes it's too
12 bright; sometimes it's not bright enough. We
13 see some pretty much non-colored material.
14 You run it through a polarizing microscope,
15 all of a sudden you have color differences.
16 If you take a pair of polarized sunglasses
17 and cross the lenses together, you'll see the
18 light goes dark. And you put any kind of
19 crystalline material or any kind of complex
20 organic material between those polarizing
21 filters, and it'll rotate the light, and
22 it'll rotate it different amounts, and it

1 gives you different colors.

2 And that's what polarized light
3 microscopy is. You're getting different
4 colors, and you're using the colors to help
5 see things in a microscope. You don't have
6 to use stains. All my preparations virtually
7 are wet, quick and dirty. You mix up
8 something, put it on a microscope slide with
9 a drop of alcohol, a drop of water, and then
10 put it between the cross polars on the
11 microscope.

12 We started a manual two years ago.
13 And this manual was full of images and with
14 instructions for people. One of the
15 important things here is diagnostic features
16 of ground-up material.

17 We look at a couple of house flies
18 on the railing on the back porch, and they
19 look pretty much alike. I don't know how
20 houseflies can tell each other apart, but
21 they obviously can. They're used to looking
22 at each other closely.

1 If we look at plant material
2 closely with a microscope and start studying
3 it, we start seeing differences that were not
4 particularly obvious when we started. If you
5 throw a bunch of ground plant material in
6 front of somebody in a microscope, man,
7 they're just going to scratch their head and
8 say, yeah, it's a bunch of ground-up stuff
9 that all looks alike. Well, ---- spend some
10 time looking at it.

11 I'm going to go through just some
12 diagnostic features of brown plant material
13 to give you an idea of some of the images
14 we're generating in the laboratory in this
15 manual. It's going to be used as a training
16 manual.

17 You have resins in cells, and
18 sometimes the color differences suddenly look
19 different. This happens to be a bright field
20 of some ---- cells. Remember garlic cells
21 under cross polars. The colors are beautiful
22 here, by the way. I hope most of you can see

1 them. Eh, a little dark here in image. We
2 have bast ring, and these bast rings -- you
3 don't see them very often, but this is
4 *Glycyrrhiza* from licorice. When you see
5 these bast rings, they're supposed to ring
6 little bells in your mind.

7 I'm going to go through these.
8 Here's some resin that's broken up. These
9 look like glass fragments. This resin must
10 be hard. This is from [INAUDIBLE] berries,
11 fruit ---- coating of the berry, of the seed.
12 The resin breaks up and looks colloidal
13 fracture-like, and this would be
14 characteristic of a resin. It's hard. It
15 doesn't dissolve easily. And when it breaks
16 up, it breaks up like a piece of glass.

17 Here's some crystals laying on a
18 vein from a leaf. But the crystals are
19 deposited on the outside of the vein. You
20 can zero in on these crystals and look at
21 size, shapes, all kinds of measurements on
22 them.

1 Okay, stomata, stomates from a
2 leaf. They have patterns. The stomate
3 cells, when you look at them, each particular
4 species of plant or group of plants can have
5 different characteristic stomata, different
6 crystals, or maybe no crystals at all.
7 There's differences here.

8 Vascular tissue. The vessels in
9 the plants. They've got pores in them. And
10 you're seeing some of the pores in an
11 echinacea vascular bundle. Starch grains.
12 There are lots of starch grains. You can
13 spend the whole day in here just talking
14 about starch grains and how they look. These
15 look like, God, I don't know whether they
16 look soccer balls or ---- balls or something.
17 These starch grains looked a lot different in
18 cava cava. I've never seen starch grains
19 quite like this before.

20 And valerian with sand in it. Sand
21 jumps out at you. This is supposed to be a
22 contaminant. This was supposed to be, well,

1 it's a root, and we ground it in the
2 laboratory, and sometimes the roots don't get
3 washed off too often. I didn't wash the root
4 off. Didn't think too much about it. So all
5 of a sudden we had a lot of sand in this
6 group when we ground it. And this is a
7 typical sand ---- and they jump out under
8 polarizing microscopy, another cross polars.

9 I'm going to pass something around
10 the table here. Two little Petri dishes of
11 powder. One of them's a real regulatory
12 sample, and the other is an authentic sample.
13 And they're just a nondescript powder. I'll
14 leave them here. Don't open them up; it'll
15 be everywhere. It's a very fine powder.
16 First thing I looked at the powder from the
17 regular sample. I started seeing cell
18 structures, and if you'll look over on the
19 left side of this image, you'll see some
20 little donuts in there. They look like
21 donuts on the vascular tissue. The sample
22 was labeled as ginseng, powdered ginseng in

1 55-gallon drums. Our FDA lab in Buffalo
2 said, is it really ginseng or not? And I
3 started looking at this, and I said,
4 something doesn't look right here. We
5 stained it with florid lussinol, which is a
6 stain for ---- which is a chemical in the
7 cell walls of plants. Florid lussinol makes
8 a nice red color, and 95 percent of the
9 particles in my microscopic field were nice
10 and red like this, and a lot of them had
11 these nice little donuts on them. And I
12 said, wait a minute. Ginseng root shouldn't
13 have that much ---- in it, and the donuts,
14 they don't belong there either.

15 Douglas fir has nice little donuts
16 in its vascular tissue, and when you taste
17 the stuff going around -- which I don't
18 recommend -- it tastes like sawdust. It
19 burns and smells like sawdust, and it's
20 virtually 100 percent soft pine or fir
21 sawdust. And it had a label on it as ground
22 ginseng.

1 Take some ginseng root, grind it up
2 and look at it, and you just have large dark
3 mass of starch. We've all taken iodine and
4 put it on some bread and see how dark it
5 gets. And ginseng roots have a lot of starch
6 in them. Most of your roots are storage
7 organs, and there's a lot of starch in there.
8 You see huge masses of starch in the ginseng
9 root and a few little particles of lignent
10 flying around in there. Not 100 percent
11 red, not 90 percent red, maybe 1 or 2 percent
12 are red particles.

13 Why are we doing this manual? For
14 teaching. We hope to market it through the
15 University of Maryland and put it on the Web
16 for people to look at. Some of you people
17 out there have see some of these images.
18 These were the old images for the manual.
19 These are digital images. For you computer
20 types, these are 4.5 megabyte images. We got
21 a new digital camera a couple of months ago.
22 We're playing with 25 megabyte images now

1 that are incredibly photographic quality.
2 These are the old images, and they look
3 pretty good. I was pleased with them until
4 we got the new camera. Now we're going to
5 redo the whole manual, do it with the new
6 high resolution, new digital camera.

7 This is light microscopy. Take the
8 manual into the lab, set it next to you while
9 you're working with it. And the manual's
10 going to be on a CD. You can't sell and
11 produce expensive color manuals anymore, but
12 you can put them on a CD, and you can sell
13 them for a few books.

14 So it is the latest technology
15 combined with some of the oldest microscopy
16 skills out there. Thank you.

17 DR. BRANDT: Thank you very much.

18 MR. CICHOWICZ: Oh, which powder is
19 which?

20 DR. BRANDT: I have no idea.

21 MR. CHICHOWICZ: A is the sawdust
22 and B is the ginseng. You can smell it,

1 though, and it definitely tastes like it.
2 This is some of your finest, pure American
3 panex, ginseng. Otherwise, they look pretty
4 much alike.

5 DR. OBERMEYER: I just wanted to
6 complete this session with a case we had in
7 last May, just after the GMP rule was out for
8 comment. This happened in May, and you may
9 have read about it in the paper, about a
10 plantain that contained some digitalis. This
11 is actually an industry presentation that we
12 gave after for recommendations. Again, just
13 to keep it with the regulator aspects here --
14 just one slide -- this was an adulterated
15 botanical product because it contained a
16 poisonous or deleterious substance, and
17 ordinarily rendered injurious, so it was an
18 adulterated product.

19 We basically had to work backwards
20 in a sense. Stanley just showed how you'd
21 look at a commodity and identify it. Here we
22 had toxic episodes with a herbal dietary

1 supplement, and we needed to go back and
2 actually analyze and figure out what was
3 causing the problem. We did basically these
4 points here, and this will be the topic for
5 the presentation.

6 The initial reactant was a 23 year
7 old woman, and she was using a cleansing
8 program. She complained of nausea, vomiting,
9 dizziness, irregular heartbeat with heart
10 block, abnormal EKG. Tested with ELISA and
11 had toxic levels of digoxin and digibind,
12 which is supposed to reduce digoxin
13 specifically, was really ineffective.

14 The ---- program itself was five
15 products made by Rise and Shine Company, and
16 they had this little note in their pamphlet
17 that went with it, that if you're having a
18 cleansing reaction, discomfort, diarrhea,
19 vomiting, headaches, fatigue, dizziness,
20 don't move to ---- This is a common
21 reaction. These are symptoms of mild
22 poisoning from digitalis, so a lot of these

1 reports never came to the agency.

2 With the EKG and the digoxin assay,
3 we had an idea that we would be looking for a
4 cardioactive substance, probably glycoside,
5 and so we did more or less basic classic
6 chemistry to look for this and the
7 extraction.

8 A keddie reaction, which is a color
9 reaction, a quick test for it.

10 Some thin-layer chromatography,
11 again just what I explained before, and some
12 screen tests on the five products.

13 The glycosides are ---- rings on
14 the bottom, basically like digoxin. And
15 toxicology just changes with a few OH groups
16 and things like that, so half lives, or they
17 can be extremely toxic.

18 We have at least ten plants that we
19 have more or less known standards for. For
20 example, there are two digitalis. There's
21 one *digitalis lanata*. A major group over
22 there in *digitalis purpurea*. *Digitalis*

1 *lanata* has about 60 active components, where
2 *digitalis purpurea* has about 30, and the list
3 goes on. So all these ten plants that I'm
4 mentioning in general have a lot of active
5 components in this general type of structure.

6 The color reaction. We just went
7 with positive and negative controls just to
8 show you that regular plantain, which is a
9 perennial weed, does not get this cardiac
10 glycoside reaction, this color test. And we
11 actually had a reference sample from the
12 Smithsonian with *digitalis lanata* and one of
13 the reference sample extracts. What you can
14 see with the voucher plant specimen that we
15 got the positive color reaction, nothing with
16 the actual plantain, and a positive with the
17 sample extract.

18 that was really our screening
19 tool. It was one of the kedde reactions and
20 also with thin-layer chromatography.

21 Out of the five products, we've
22 narrowed it down to one product, the Chomper

1 product, and it contained 14 botanicals. So
2 each one of these raw materials had to be
3 screened for these cardiac glycosides. This
4 is just a list of the botanicals that were in
5 there. The plantain raw material, the first
6 on the list, actually had the positive kedde
7 reaction, and when we looked at with
8 thin-layer chromatography, we had a match
9 pretty much with lanatoside C, but we also
10 had a fairly close match to *digitalis*
11 *purpurea*.

12 At this point, I really had no idea
13 that we were dealing with plants of origins
14 outside the U.S., so *purpurea* is generally
15 something that is in the United States;
16 *digitalis lanata* is not. So we were
17 comparing also then, microscopically, the
18 *plantago*, which is plantain, with all the
19 species that we could find.

20 This is plantain. I'm sure all of
21 you, unless you have the golf type lawn, have
22 this as a weed growing in your lawn. It's

1 very common besides dandelion. And it's
2 generally used as a diuretic. A lot of
3 people use this in the Caribbean as a
4 diuretic to make a tea out of it.

5 Here is a microscopy. This is one
6 of the tools we use to identify the material
7 in here. We can see in this one when the
8 characteristics are these glistening hairs.
9 This is without the polarized run, yet this
10 is more or less a large chopped piece of leaf
11 of the other reference sample of plantain, of
12 plantago major.

13 Under the polarized scope, we can
14 see that this is one of the trichomes, the
15 covering hair that would be on the leaf. We
16 can see that it has actually a corkscrew-like
17 configuration tool. You can see colors and
18 some bends in there; that it actually is a
19 corkscrew appearance on them.

20 When we powdered it, again, this is
21 with the polarizing scope, you can see quite
22 a few hairs, and you would have to look at a

1 few fields to really get a feel for this.

2 When we looked at the official
3 sample, we have lots of plant material in
4 there and literally none of the hairs, and
5 they should be all over the place because
6 they're not obliterated by the fine powdering
7 that the raw materials actually were put
8 under. So this gave us the good idea that we
9 weren't dealing only with plantain.

10 Here we have just the drawings for
11 *digitalis purpurea*. This is just to
12 distinguish between *digitalis lanata* and
13 *purpurea*. These are covering hairs also,
14 nonglandular hairs. And they're huge;
15 they're big.

16 The lancet of the European
17 variety, we did not see any of the hairs in
18 this drawing. These glandular trichomes were
19 actually one of the key characteristics in
20 this plant.

21 When we looked at the reference
22 sample that we obtained from the National

1 Herbarium, lo and behold, that's what the
2 glandular hair looks like. It's actually
3 broken away, but you can still see it.

4 Here's our official sample, and
5 right there we can see still attached to the
6 plant material is the same glandular hair.

7 We backed this up by LCMS
8 confirmation. The constituents on the
9 bottom, Lanatoside C is one of the major
10 components in there, one of the 60, and we
11 have it here. But we could also see B and A
12 with some standards. In our samples extract
13 we could actually physically see A, B, C. We
14 didn't have the reference standard for D, but
15 that actually matches D.

16 The trace-back of the adulterated
17 plantain. This is very interesting. It
18 actually came in through Germany. We had two
19 companies that brought it in as an import.
20 It came in and was redistributed by a primary
21 importer to nine companies. Some of the
22 difficulties we had were basically because of

1 the poor records. It was really hard to
2 locate where all these shipments went, so we
3 were just really trying to get a recall on
4 these. From this distributor, they also sent
5 it to a secondary distributor, that then sent
6 it out again. Interestingly enough, the
7 second distributor sent it out to 18
8 companies.

9 Also they sent it out to one
10 company here, but they rejected the material.
11 Based on their analysis, they returned it to
12 the company.

13 This company then re-blended the
14 material with some other material, so they
15 increased the volume of adulterated material,
16 and then that was sent out.

17 Rise and Shine purchased it. Over
18 in here they had a person that would actually
19 test it. There was a certificate of analysis
20 that was done, only based on organoleptic
21 analysis. There was no chemical testing. A
22 certificate of analysis was drawn up that it

1 was plantain. It went through the milling
2 process, and then was made into the Chompers.

3 During this investigation, we found
4 that in 1995 there was a recall because of
5 similar adverse reactions, but since they
6 don't really have to notify the FDA on this,
7 we never knew about it. But when we looked
8 through this, this is it.

9 At this stage, we had actually
10 stopped shipment of one of the productions.
11 I think there were like 7 million tablets or
12 so of the Chompers on line being ready to be
13 bottled up and moved on.

14 During the trace-back, we found out
15 that generally there was about six thousand
16 pounds of adulterated material that had been
17 shipped through the United States, about two
18 and a half years. Fifteen different
19 companies received all the recalls. Hundreds
20 of establishments got this, but, luckily,
21 there were no known deaths.

22 So what happened? Obviously, the

1 first one seemed to be mis-identification.
2 The digitalis, it sometimes seems like
3 plantain when you don't have the flowers.
4 The second year of the plant, the digitalis
5 had actually flowered. So immature plants
6 could have been improperly picked, collected
7 and put in there.

8 It could have been a warehouse
9 error, labeling. Shipments going through
10 every process. In fact, one of the German
11 folks retested their material and found that,
12 in fact, they had digitalis in their
13 material.

14 Poor testing. I don't believe any
15 of the material was really tested along the
16 way.

17 Poor record keeping. That was very
18 difficult to find all the lots of the
19 material going back and forth. They weren't
20 well labeled.

21 And again, the blending of
22 adulterated material to increase the problem.

1 So some of the recommendations that
2 were made at this time was really just what
3 we had spoken about before.

4 Proper identification of the
5 materials through different check points.
6 The manufacturing process also.

7 Voucher specimens being collected
8 and contained.

9 Testing. Again, organoleptic just
10 wasn't really sufficient to do this, but with
11 the aid of microscopic chemical, you should
12 be able to test.

13 A lot of checkpoints everywhere,
14 from raw materials to finished product, to
15 make sure that it wouldn't be contaminated.

16 And record keeping. To do a better
17 job of keeping records, putting lot numbers
18 on there, and actually being able to follow
19 things up.

20 Certificates of analysis using
21 validated methods to actually run chemical
22 tests on them, or even microscopy. And using

1 recognized credited laboratories. Again,
2 this is pretty much a nutshell/GMP case.

3 It was very interesting after this.
4 The American Herbal Association came up with
5 a list soon after, and they are now testing
6 for these materials. The herbs of commerce
7 are on the left; so the Siberian ginseng with
8 Aristolochia, which caused the hairy baby
9 syndrome. Plantain ---- now that they are
10 testing generally for adulterated *digitalis*
11 *lanata*. Skull cap, there were tests with
12 germander herb being put in in Europe.
13 Stefire root with *Aristolochia*. These are
14 all now being tested by at least one trade
15 association to make sure that these
16 contaminants are not involved in at least
17 these herbs in commerce.

18 DR. BRANDT: Well, thank you very
19 much, and we can have the lights again,
20 please. The presentations are now open for
21 questions or comments from anybody. Dr.
22 Applebaum.

1 DR. APPLEBAUM: I have might have a
2 couple of questions. Right now I only have
3 one. Are most of the ingredients sourced
4 from overseas for these types of foods?

5 DR. OBERMEYER: It's varied. A lot
6 of them do come from Asia, Europe. They're
7 all over, worldwide.

8 DR. APPLEBAUM: I'm just wondering.
9 When FDA found out about this particular
10 product, was the ingredient from that source
11 -- I'm assuming it was Germany -- was it
12 blocklisted? Did FDA do anything?

13 DR. OBERMEYER: That's through the
14 imports. It's really difficult, because most
15 of these come in as dried vegetable matter,
16 and so there's a category, and this has to do
17 with all the import stuff and takes it well
18 beyond my scope. So it comes in as dried
19 vegetable matter, and it's very difficult to
20 police.

21 DR. BRANDT: Dr. Benedict.

22 DR. BENEDICT: First of all, my

1 degree is in microbiology, so I'm very
2 cheered to see all this microscopy, and I
3 enjoyed the presentation greatly.

4 DR. BRANDT: There weren't any
5 microbes in there.

6 DR. BENEDICT: That's okay. The
7 question I have is, with microscopy and with
8 chemical testing, what is your limit of
9 resolution -- and I know this is not a fair
10 question -- with respect to adulteration of
11 plants, not looking at chemicals like
12 digitalis, but just a ballpark figure?

13 The reason that I'm asking is, of
14 course, two things that weren't mentioned,
15 biological testing with antibody-based
16 methods or ---- chain reaction, and I realize
17 that developing these things is extremely
18 expensive. But I'd just like to get a
19 ballpark figure for whether we're moving in
20 that direction, whether we need to move in
21 that direction. What are your comments?

22 DR. CICHOWICZ: I'm not sure what

1 you mean by resolution. We're down to the
2 micron level.

3 DR. BENEDICT: Oh no, I understand
4 that.

5 DR. CHICHOWICZ: Do you mean
6 percent?

7 DR. BENEDICT: What percent
8 contamination of ginger with pepalopia would
9 you be able to detect?

10 DR. CHICHOWICZ: With my mold
11 contamination methods, we're down in parts
12 per trillion, so microscopic methods can be
13 in parts per million, billion and trillion.

14 DR. BENEDICT: So if I give you a
15 gram, you can absolutely tell me that it's
16 been contaminated in a part per trillion?

17 DR. CICHOWICZ: It depends on the
18 product. It depends on how finely it's
19 ground. There are a lot of variables here.
20 You can grind something so finely that you
21 can obliterate all the microscopic
22 characters.

1 DR. BENEDICT: Exactly.

2 DR. CICHOWICZ: And then there's
3 nothing left to see.

4 DR. BENEDICT: Which is my point.
5 The question then devolves to, eventually,
6 contamination speciation is done best by
7 preliminaries chain reaction, which is an
8 extremely expensive thing to develop for each
9 species.

10 DR. OBERMEYER: Right, but this is
11 also, again, why you'd want to keep a voucher
12 specimen back further. Every place it could
13 be adulterated. That's why you'd really need
14 to check, going along to make sure that it
15 was an adulterated ---- Correct.

16 DR. BRANDT: Dr. Wang.

17 DR. WANG: Thank you for a very
18 nice presentation. I realize that you show
19 that we can test for raw material, but I have
20 a couple of questions regarding testing where
21 you can differentiate a finished product,
22 where you have powder product verses extract.

1 If you can give us some enlightenment on
2 that.

3 There was a question raised
4 yesterday regarding testing for potency. I
5 was reading US Pharmacopeia that the
6 definition there stated identify, strain,
7 quality, and purity. However in the GMP,
8 it's stated in quality, and purity and
9 composition, and then you have to go back to
10 the definition to look at what composition
11 is.

12 And the third one is also in the
13 USP. Identify the finished product testing
14 for desolution, and time and all that. And,
15 again, it's for the finished product for
16 formulated tablets. Will you be able to
17 share that, too, on the finished product
18 testing?

19 DR. OBERMEYER: I'll try. I'll
20 try. You can bring me back up to speed or
21 get me on track. The finished product. I
22 guess it really depends on what type of

1 finished products we're looking at.
2 Obviously, microscopy is difficult on
3 abstracts of materials or composite
4 materials, in the sense that they're in
5 tablets. It might be able to work with
6 mixtures if they're in capsules. Might be
7 able to do something. Maybe not fourteen
8 botanicals, that might be pretty difficult,
9 but a lot of it combined with the chemical
10 testing, if you really knew more or less what
11 you're looking for.

12 Here in our last example, we had a
13 very good hint at what type of chemical we
14 were looking for in an adulterant, and so we
15 could, I guess, hone our chemistry to look
16 for those types of things. The mass fact
17 right now is a very, very good tool; we're
18 down well into the pico gram. As long as you
19 have a standard, pretty much we're okay.

20 Again, that's one of the things
21 that you need standards for. Outside people
22 also do the validated methods. So that's one

1 of the things that they would need to have to
2 do a finished product analysis, would be more
3 a validated method or a way to validate their
4 method.

5 DR. WANG: How about potency?

6 DR. OBERMEYER: Well, I don't know
7 if we really are addressing that issue.

8 In the monographs, I think the raw
9 material and the range of active constituents
10 were something that, I think, we wanted to
11 have standardized more or less in the
12 monographs.

13 The active ingredients or the
14 market compounds or whatever would be
15 established more or less and by the
16 monographs. There'd be a range because the
17 plant itself, annual geographic variation,
18 things like that, there might be a range,
19 hopefully a limited range of active
20 components.

21 Potency was also dependent on
22 stability, and I don't believe that it deals

1 with stability of these products, so that
2 would also be part of the potency.

3 DR. BRANDT: Dr. Rodier.

4 DR. RODIER: As you said, you had a
5 good clue here after a consumer did a nice
6 bio assay for you. Someone who's producing
7 these products hopefully wouldn't have such a
8 bio assay. In a sense, their job is much
9 more difficult to characterize what they've
10 got.

11 How long did it take you to get
12 from being aware of the heart block to
13 figuring out what was in this product?

14 DR. OBERMEYER: Relatively short
15 time, really, several weeks, less than a
16 month. We were very directed, we were able
17 to get standards, we were right next to the
18 repository for the voucher specimens. I
19 mean, everything was very, very clean on this
20 one.

21 For other plants that you wouldn't
22 know what to look for in the adulteration,

1 they're, historically, a lot of these plants
2 have been used for hundreds of years, so
3 adulterants, we found out later, *digitalis*
4 *lanata* was actually listed in a reference as
5 being a common adulterant, but with the use
6 of microscopy no one would ever dare to do
7 it.

8 Microscopy has fallen on the
9 wayside so it was something that nobody
10 really looked for then.

11 DR. LEWIS: I think the point of
12 GMPs and the point of Bill's presentation is
13 that in the case of the manufacturer they
14 wouldn't want a bio assay. You don't need
15 that.

16 With good GMPs they would have
17 caught it ahead of time, and I think the
18 point Bill was trying to make was that the
19 visual test was not enough, and so for
20 certain products you might need something
21 more than that.

22 DR. RODIER: No, nobody wants a bio

1 assay. I think that's an issue.

2 DR. WANG: GMPs are to avoid that.

3 DR. RODIER: Right, but think that
4 in characterizing what you've got, it's quite
5 different to take a mixture that you don't
6 know what's in it and try to figure out
7 what's in it versus having a clue.

8 DR. LEWIS: Again, going back to
9 the manufacturer's role before they made that
10 mixture, if they checked the plantain, if
11 they checked the kelp and whatnot, you
12 wouldn't have had the problem.

13 DR. OBERMEYER: Right. It was a
14 key that the plantain, if it would have been
15 really looked at, is not plantain. I guess
16 it wouldn't really matter that is was
17 something else, but it wasn't plantain. You
18 wouldn't want it. It wouldn't meet your
19 standards.

20 DR. BRANDT: Last question is
21 Dr. Fukagawa.

22 DR. FUKAGAWA: Along those lines,

1 then there are two levels that we're looking
2 at things. First of all, for GMP, for just
3 the identification of the product, not
4 necessarily at the level of what is active in
5 that product, correct?

6 I mean, we're looking that somebody
7 is mixing X with Y, and that they have a 100
8 percent pure X and a 100 percent Y, rather
9 than saying that this is pure because many of
10 these compounds, presumably, don't have
11 identified active ingredients.

12 DR. OBERMEYER: That's exactly
13 right. Very few have active ingredients,
14 and one possible labeling, I actually
15 shouldn't get into labeling, but you could
16 actually state so much of an active
17 constituent, and that would be very few
18 plants have that. More so, they may use a
19 marker compound.

20 We use so much of this marker
21 compound, but we don't really know the active
22 constituent, but we can see that this plant

1 or this capsule contains this much of the
2 marker compound.

3 Like I say, most of them really
4 fall in the unknown category of activity and
5 known compounds. It's a little bit
6 problematic in that sense.

7 DR. BRANDT: One more
8 question, then we got to quit.
9 Dr. Applebaum.

10 DR. APPLEBAUM: Very quickly.
11 Dr. Wang, you mentioned USP talking about --

12 DR. BRANDT: You're going to have
13 to talk closer, you're going to have to get
14 closer to the microphone.

15 DR. APPLEBAUM: That USP talks
16 about identity, strength, quality, and
17 purity. I guess, my question is, in reading
18 the GMPs, they list purity, quality, and
19 composition.

20 Now, maybe because I'm also a
21 microbiologist and not a chemist, when I
22 think of composition, I also think of

1 strength and identity.

2 Is that how FDA would interpret
3 composition to give you guys a better feel
4 for comfort or raise your comfort level?

5 DR. LEWIS: It's a very good
6 question. I'm not sure we've got through to
7 that level, and I think it's something the
8 working group could help us address.

9 DR. BRANDT: We're now going to
10 take a break and reassemble at 10:15 for the
11 public comments.

12 (Recess)

13 DR. BRANDT: Let's reassemble,
14 please. If everybody would be seated we can
15 get started. We can all come to order,
16 please, so we can get started.

17 Our first presenter is Mr. Lauren
18 Israelson, who represents the Utah Natural
19 Products Alliance.

20 For all of you that are presenting,
21 you have five minutes. When you've got two
22 minutes left, you'll see this. When you got

1 one minute left, you'll see this. When
2 there's zero time left, you'll see your mike
3 goes off.

4 MR. ISRAELSON: Good morning. I am
5 Lauren Israelson, Executive Director of the
6 Utah Natural Products Alliance.

7 In 1992, it was our trade
8 organization that worked with Senator Hatch
9 in developing the core language and concepts
10 which are embodied in DSHEA, so I'm
11 intimately familiar with the law, and also,
12 like you, recognize the tremendous
13 opportunities it creates, as well as the
14 challenges for industry and for consumers to
15 make sure that it's implemented correctly.

16 I would like to do a couple of
17 things this morning. First is to help you
18 understand that we are here to assist this
19 committee and any working group that is
20 formed. We'd very much like to be a part of
21 this process.

22 I believe we can bring a great deal

1 of expertise and knowledge to the questions
2 that have been raised by the agency that
3 they've been asking this committee for advice
4 on.

5 There's been a great deal of
6 consumer research done recently by trade
7 associations and companies to understand who
8 the consumers of these products are, what
9 their expectations and intentions are.

10 I'm sure that we're in a position
11 to share a good deal of that information with
12 you and with the agency, so that we can all
13 have a better sense of why people take
14 dietary supplements.

15 What seems to be quite clear is
16 that people do have clear expectations of
17 these products. They're looking for health
18 benefits. It's, therefore, in the interest
19 of industry and every company in this
20 industry to sell products that are safe and
21 meet the quality standards.

22 To the extent that there are

1 problems and issues where that is not the
2 case, we very much want to work with the
3 agency and with this committee to resolve
4 those issues. We believe that can be done
5 within the framework of DSHEA. Particularly,
6 with GMPs, the statute's quite clear, it was
7 written deliberately to say that GMPs are to
8 be modeled on food GMPs because dietary
9 supplements are a subset of foods.

10 The four major trade associations
11 have worked long and hard to try and create a
12 model set of GMPs that will largely resolve
13 and respond to the concerns that
14 Dr. Obermeyer raised about potential
15 adulteration of products.

16 Botanicals are a particularly
17 troublesome area, because there's a lot of
18 expert knowledge that's required to identify
19 and to properly manufacture that particular
20 class of dietary supplements. We share a
21 common concern and interest.

22 My own background, I was with a

1 major manufacturer of herbal products for
2 over ten years. I really appreciate and
3 understand the problems and challenges that
4 manufacturing these products present. I'm
5 also confident that the industry is fully
6 committed to creating systems and procedures
7 that will protect consumers and also provide
8 for a high level of expertise within the
9 industry.

10 You will hear in a few moments from
11 my colleagues at the American Herbal Products
12 Association and a number of the projects that
13 are going on currently to deal with
14 identification and analytical methods, which
15 is a very daunting task.

16 That one of the things that we need
17 are harmonized analytical methods, so that
18 when we test something, that we're all using
19 the same methods, so that we achieve the same
20 results. It's crucial. It's also a very
21 expensive process. As you well know, it's
22 difficult to develop methods that are

1 discrete and yet usable by many, many
2 companies.

3 One last comment is that in
4 developing GMPs, as an industry we're
5 concerned about the effect it will have on
6 small companies, and our's is still an
7 industry which is largely made up of smaller
8 companies, and the implementation of GMPs
9 will affect them very directly.

10 If it serves the purpose of many of
11 these companies out of business because
12 they're not able to achieve those levels of
13 GMPs, that's a great concern to us. We're
14 also equally committed to everyone complying
15 with appropriate GMPs.

16 I don't have a solution for you
17 today but simply to say that this is
18 something that we have to bear in mind as we
19 go forward. The Small Business
20 Administration has recently made some
21 comments with respect to the Federal
22 Regulations, and many of us sat together on

1 that working panel, and we can appreciate how
2 difficult that issue was, and the challenges
3 we face as we go forward with GMPs generally.

4 Finally, again, I'd like to say
5 that we're very committed to working with
6 this committee and any working group of this
7 committee, so that we can jointly go forward
8 and work on many of these issues.

9 Consumers are very, very interested
10 in dietary supplements. Every trend and
11 indicator suggests that people will use more
12 and more dietary supplements in the future;
13 therefore, it's incumbent on us as industry
14 representatives to step forward and work with
15 the agency who we have a good working
16 relationship with and will continue to do so,
17 as well as this committee.

18 We're pleased to be here for the
19 last few days and look forward to continuing
20 to work with you. Thank you.

21 DR. BRANDT: Thank you very much,
22 sir. Appreciate your comments. Next is Jeff

1 Morrison from the American Herbal Products
2 Association.

3 MR. MORRISON: Good morning. I'm
4 Jeff Morrison. I'm the president of the
5 American Herbal Products Association. I'd
6 like to thank this committee for the few
7 minutes to address you.

8 Yesterday, while we were watching
9 and sitting during the proceedings, it became
10 evident that many of the members are just not
11 aware of the industry's effort to take on the
12 responsibilities that DSHEA has presented us,
13 and I'd like to share with you what the
14 industry and AHPA has done to date.

15 Many years ago, AHPA recognized
16 that some botanicals needed to have
17 appropriate cautionary labeling language for
18 a variety of reasons. We have ethics that
19 are implemented in our association that,
20 specifically, address certain botanicals
21 cautionary labeling language that we
22 recommend to go on the labels.

1 In addition, in 1992 we recognized
2 that there's a great deal of confusion on the
3 common names that were being used in the
4 process of manufacturing and labeling. We
5 published the herbs of commerce, which
6 consist of approximately 500 herbs, their
7 Latin name, and a standardized common name,
8 and the effort is to have the same name on
9 the label and reduce confusion to the
10 consumer and, of course, the system
11 manufacturer in this process.

12 The Food and Drug Administration
13 recognized that effort, and in their recent
14 publication of Dietary Supplement Labeling
15 Recommendations, they referenced this as a
16 source for labeling purposes.

17 At this moment, the association is
18 about 75 percent through of a second edition
19 of that, which will compose, or comprise of
20 about 2000 herbs. It's quite a daunting
21 task. We just need to finish the editing
22 phase and get it peer-reviewed. In the near

1 future, this is going to be available. It
2 will be a big benefit to the consumers and to
3 our manufacturers.

4 Recently, and, I mean, within the
5 past few months, we have published a
6 botanical safety handbook. It's published by
7 CRC Press, who I'm sure many of you are
8 familiar with.

9 I will pass the this handbook
10 around. It consists of about 500 herbs with
11 four safety classifications,
12 contraindications, serving size
13 recommendations, and, when appropriate,
14 cautionary labeling language.

15 This was done for primarily two
16 reasons: One, to assist our manufacturers
17 and provide them with a source material of
18 accurate information for labeling and, two,
19 for health care practitioners.

20 I do want to emphasize that
21 industry did take the initiative on GMPs, and
22 that's been repeated. We also are currently

1 working on extract guidelines.

2 Dr. Ertl, who you will hear from
3 shortly, is the chairman of our Standards
4 Committee and works as liaison with the
5 Council of Responsible Nutrition, the
6 National Nutritional Foods Association sister
7 committees on standards.

8 This industry is full of expertise,
9 and we, at the American Herbal Products
10 Association, wish to convey our sincere
11 desire to provide that expertise to this
12 committee and would certainly urge you to
13 form a working group for dietary supplements
14 and herbal products, and let us help you.

15 Thank you very much.

16 DR. BRANDT: Thank you, sir.

17 Appreciate your being here.

18 Next is Dr. Ertl from the American
19 Herbal Products Association.

20 DR. ERTL: My name is Fran Ertl. I
21 work for Botanicals International. We are a
22 bulk manufacturer of botanicals, and I want

1 to talk about, first, to present AHAPA and
2 the Activities in the Trade
3 Association ---- .

4 Just later on indicate briefly
5 about the QC perspective that we follow as a
6 box offer botanical.

7 DR. BRANDT: Would you get just a
8 little closer to the microphone?

9 DR. ERTL: Sorry about that. First
10 of all I heard some of the concerns and the
11 comments that were raised in this committee
12 yesterday, and I want to say I share some of
13 those concerns with you. Because of that, I
14 try always to play an active role to set up
15 the quality standards for Botanical
16 Industries.

17 Some of the activities within the
18 Standards Committee of AHPA has been already
19 mentioned by Jeff Morrison, and that's Herbs
20 of Commerce and Botanical Safety Handbook.
21 We are working currently on extract
22 guidelines because there's a lot of questions

1 in industry regarding botanical
2 extracts, nomenclature, terminology, labeling
3 guidelines, and everything related to
4 botanical abstracts. Different ratio ---- ,
5 so we're going to clear these questions in
6 this guideline.

7 We are also developing a quality
8 control manual that talks about quality
9 control basic principles and procedures that
10 is applied to botanicals, and it can be used
11 by all of our member companies that might not
12 have access to all the documentation.

13 Since Lauren has already mentioned
14 that we represent a lot of the smaller
15 companies that they might not be financially
16 capable of buying AOSC, USP, BAM, and all the
17 those methodology books, so we are providing
18 them with this booklet.

19 One of the other activities taking
20 place today, within the Standards Committee
21 of AHPA, is DAL Data Collection System, and
22 that ANPR regarding GMP FDA pointed out to

1 the defect action level.

2 We do not have any defect action
3 that is established for botanicals, and what
4 we are doing today is we are trying to take
5 samples from our member companies -- and
6 these are whole, unprocessed, dehydrated
7 botanicals -- and sending it to a third party
8 laboratory for DAL determination.

9 Our goal is to establish at least
10 a 100 data points on each botanical, so we
11 can have a guideline on defect action level
12 even though we realize that defect action
13 level has to be established by FDA, but that
14 is a starting point for us.

15 We are also working on a HACCP
16 guideline, even though we are not in
17 agreement with the mandates at HACCP, but we
18 recognize that there are larger companies in
19 our industry, that they want to be in
20 compliance with HACCP, and we want to provide
21 a guideline for those companies to follow
22 HACCP.

1 On the analytical side, I know
2 there was a lot of concern regarding
3 methodology. There's a huge activity taking
4 place in our industry today, and what they
5 are doing is they are trying to establish
6 analytical procedures for measuring market
7 compounds in botanicals, and they are trying
8 to take those methods from all the European
9 companies, basically, and some of the U.S.
10 companies, that they already developed these
11 methods, and they have some preliminary
12 validation on it and then go through the
13 whole evaluation process on ---- .

14 Also, you have Monograph here
15 working very closely with USB and AHB in the
16 laboratories within the companies to
17 establish monographs and methods for
18 monographs. In our company we have quite an
19 extensive approach to measuring cleanliness
20 of botanicals.

21 We measure ash and area, moisture
22 and ---- at the minimum level. We also

1 measure defect action level even though there
2 is no standard established, but we are trying
3 to set a guideline in our company.

4 We look at identification. We have
5 quite an extensive database ---- transfers,
6 infrared espectroscopy, TLC, and also
7 microscopic image on ---- , so we are trying
8 our best to set up a guideline and
9 accomplish, some of the question that is
10 raised here.

11 Their industry is very proactive
12 when it comes to that, but there are some
13 limitations when it comes to botanicals just
14 because of the nature of the product.

15 Thank you.

16 DR. BRANDT: Thank you very much.
17 Pleased to have you here.

18 Dr. Ed Kroon from the University of
19 Mississippi, the National Center for
20 Development of Natural Products.

21 DR. KROON: Thanks.

22 I decided this morning that I

1 should at least talk a little bit about what
2 we've been doing to help the committee. I
3 will also say that sometimes coming from
4 Mississippi to Washington, I feel like a
5 stranger in a strange land, and so when I
6 heard all this about adulteration, I started
7 thinking in my room upstairs. I have decaf
8 coffee and caffeinated coffee, and it's all
9 ground, and how do I know what's really in
10 there?

11 My point is, that's an herbal
12 powder that we all have in our room and
13 somehow -- and I do want to bring us back to
14 foods in a way -- because it's a beverage. I
15 drink it as a stimulate. It's just a legal
16 beverage drug if you want to look at why I
17 drink it. Somehow I don't have to worry
18 about it.

19 The challenge in the future is to
20 make it that easy, that we could all go to
21 our room, or wherever we go, and have that
22 confidence of what we do. I say that to try

1 to put it in perspective.

2 My personal background is I first
3 lived with Native Americans and other rural
4 people in the south. I found that swamps of
5 Carolina's as wild as I wanted to live.

6 To, again, put us in perspective
7 here, people have had a process for a long
8 time, and commerce has too, and let's face
9 it; the potential risk of people using herbs,
10 we think in America of the high media drama.

11 There is a risk. I think we need
12 to figure every way we can to minimize it,
13 and GMPs are going to be part of that. We
14 survive pretty well. Most plants are not
15 toxic, and I think we have to be assured what
16 we're buying.

17 I do think that, in a way
18 foods -- and I, too, have been through this
19 dilemma -- is not a bad model to start out.

20 Now, I want to point out to you,
21 though, that sometimes I feel like I've heard
22 simple answers. At least, in my life, it's

1 never that simple. There are many variables
2 and many things we have to set up. What are
3 some of the expertise you can call on us.

4 Let me mention to you, we do
5 identity, too. We have botanists. We have
6 agronomists for growing herbs, for
7 identifying herbs. We look at the variation,
8 depending on all the plant parts, when
9 they're harvested, how they're dried.

10 I've done ethnobotany. We have
11 true pharmacognosist, natural products
12 chemist. At this point, matter of fact, one
13 of our chemists is validating some of the
14 even proposed USP methods versus other
15 published methods to see do these things
16 really work throughout all products and
17 major ---- for our leading products.

18 We also have pharmacologists who
19 are doing assays to see, can we help
20 standardize products *in-vitro*, even if you
21 think it's anti-inflammatory. We do have
22 environmental toxicologists who haven't

1 published yet but have actually looked at
2 things like pesticide residues on herbs.

3 I want to point out we have both
4 those, to answer some of your questions. I'm
5 going to leave it with Lynn. I've shown it
6 to him.

7 As a master student, I was not a
8 major professor who looked at pharmacist
9 knowledge and attitudes on herbal medicines.
10 This is a summary of her Master's.

11 She is formulating her questions
12 for a PhD, which ironically is going to be
13 "What Does the Consumer Know and What does
14 the Consumer Need to Know for Using Herbal
15 Products." It's going to be her PhD thesis
16 as a survey.

17 We have even done random household
18 surveys in Rowe, Mississippi, to see what
19 people are using, from over 200 homes. For
20 many of the things you're doing, we, I think,
21 have the expertise, and that's where I'm
22 going leave you.

1 It's not just me but others. We
2 welcome to help this because our mission at
3 the National Center, which is part of the
4 School of Pharmacy, is to work with industry
5 and government and academia to say how can we
6 help bring better health to people. That's
7 our goal.

8 I do want to comment that for years
9 I have had interactions with the trade
10 organizations. I will give you a reflection.
11 The dynamic I see when we're first all
12 strangers to each other, it takes a while to
13 get to know each other. These people, when
14 you get to know them, are very open, will
15 share very much their real problems, and
16 thanks for telling me I'm number one, so it
17 is a good way to start a relationship because
18 it is more complex than you've sometimes
19 heard.

20 I worked on things like digitalis
21 and plantain; it's a very difficult problem.
22 I also believe we have to start at the living

1 plant is my mantra, that we start there and
2 end up with a final product. What are our
3 tools to assure that.

4 Thank you.

5 DR. BRANDT: Thank you Dr. Kroon.

6 Now, Dr. Alvin Segelman from
7 Nature's Sunshine Products.

8 DR. SEGELMAN: My name is Alvin
9 Segelman. I'm the vice president of the
10 Health's Sciences Nature's Sunshine.

11 To the best of my knowledge, we're
12 the largest, now, international encapsulator
13 of what used to be called medicinal
14 herbs -- now we call them dietary
15 supplements. Our sales are about \$300
16 million a year. We're a multi-level
17 marketing company.

18 I am a pharmacognosist who's been
19 with the company for the past seven years.
20 Prior to that, I was a professor of
21 pharmacognosy and head of the department for
22 several years at Rutgers University. That's

1 my background.

2 I've been listening to everyone
3 here for the past two days, and Dr. Christine
4 Lewis is the only one, so far, who hit it
5 right on the head.

6 What this industry needs, and what
7 you as a committee need to listen to a
8 pharmacognosist. It's very simple. I'm
9 talking about pharmacy-trained
10 pharmacognosist. Now, the several guest
11 speakers who preceded me here are doing the
12 best they can, the industry
13 particularly APPA, ANPA, and the vendors.

14 As I see it, the situation we have
15 right here is what the pharmaceutical
16 industry had about 25 years ago when generics
17 first hit the market. Everyone started to
18 come out with generic pharmaceuticals. Of
19 course, the problems of pharmacokinetics and
20 quality control were the big issue.

21 Pharmacists don't want that
22 situation. I know, because I'm a pharmacist,

1 and I also sat on the Formulary Committee in
2 New Jersey for several years. Pharmacists
3 dealt with that situation very easily with
4 the vendors. They said, show me the data.
5 Show me the area under the curve. Show me
6 the air you seize with regard to
7 bioequivalence. If you don't show it to us,
8 we won't buy your product. Simple as that.
9 I think the onus of assuring quality should
10 be on the shoulders of the manufacturers, of
11 the vendors, of the people who supply the
12 plants.

13 No offense, Fran, Dr. Ertl, but
14 you're the people who have to assure us that
15 we're getting what we want.

16 Now, I can go on and on; I have
17 tendency to ramble and ramble. I'm going to
18 address a couple of points.

19 Someone asked here this morning,
20 well, what's the minimum detectable level,
21 one of the gentlemen here, with regard to
22 adulteration using microscopy. The answer

1 was by someone, well, it depends on the
2 plant. That's right. We've been able to go
3 as low easily 0.1 percent contamination using
4 light microscopy easily. See?

5 May we have the first slide please?
6 The purpose of this little presentation is to
7 sensitive the Committee.

8 Our company, by the way, is in
9 complete accord with the GMPs, with
10 operating under GMPs, *et cetera.*, *et cetera.*
11 We operate at a pharmaceutical level in our
12 particular company; we don't see why everyone
13 else can't.

14 Someone asked a question, what
15 impact will this have on small business?
16 It's a very good question, and we believe
17 that methodology should be simple, and cheap
18 and easily carried out by someone in Kenya as
19 well as someone here in Washington, D.C.
20 See?

21 Now, this is to show the committee
22 here, how, even from the same vendor,

1 biological variation occurs, meaning the
2 amounts of that constituent's implants varies
3 even from season to season, even from month
4 to month.

5 This is a plant called *Uncaria*
6 *Tomentosa*, commonly known as *uña de gato*, a
7 cat's claw. I don't want to get of on
8 another subject, but this cat's claw --

9 DR. BRANDT: You have one minute
10 left.

11 DR. SEGELMAN: It really represents
12 at least 20 different plants in South
13 America. Someone brought up the problem with
14 synonymy. I think someone who spoke this
15 morning anyway.

16 These are the active ingredients.
17 They're oxyindal alkaloids, and these are the
18 ones we're interested in. These are the good
19 alkaloids; these are the bad guys down here.
20 They're toxic. We're interested in herbal
21 material, the bark, that contains this and
22 not this.

1 Now in July here in 1990, These
2 toxic alkaloids are at a minimum. Look at
3 what happened in July of 1992. Complete
4 reversal. Here the good guys are very
5 minimal in terms of concentration, but look
6 at the toxic alkaloids. They're way up
7 there.

8 This is a problem in the Europe
9 industry. It's easily dealt with by good
10 qualitative and quantitative methods.

11 DR. BRANDT: Your time has expired,
12 sir.

13 DR. SEGELMAN: I just want to take
14 two minutes to show you an experiment we did
15 a couple of years ago.

16 That is, one can take horse manure,
17 cow manure, and make it look like an
18 authentic herb. Here's the cows -- we have
19 lots of them in Utah, and that's what cows
20 make -- a lot of manure.

21 We took some authentic belladonna,
22 and we took some cow dung, and we added

1 hyoscine, hyoscyamine, and scopolamine to
2 the -- this is GC maspec.

3 To make a long story short, you
4 couldn't tell the difference between the cow
5 dung spiked with the three belladonna
6 alkaloids and authentic belladonna by
7 conventional means.

8 We went to microscopy, and thank
9 goodness for the Bill Obermeyers and the Joe
10 Betzs at the FDA. I'm sincere when I say
11 that.

12 We went through microscopy, and I
13 won't go through the whole thing. We were
14 easily within about 30 seconds to determine
15 what was the spiked cow dung and what was
16 authentic belladonna.

17 DR. BRANDT: I'm sorry, sir, but
18 we're going to have to quit.

19 DR. SEGELMAN: I think I've made
20 the point here in terms of the importance of
21 quality control in the herb industry.

22 Thank you very much.

1 DR. BRANDT: Thank you for being
2 here.

3 Is there anyone else in the
4 audience that wishes to address the
5 committee?

6 Dr. Larsen.

7 DR. LARSEN: I had originally
8 prepared some notes from the FDA
9 Modernization Act on the impact of that act
10 on advisory committee activities in the
11 agency.

12 Rather than take your time today,
13 I'm just going to put my notes in a hard copy
14 and get them out to you in the mail or by
15 fax.

16 It's now time for discussion about
17 the task that we are asking you to perform
18 following this meeting.

19 Do you and Bob want to come up to
20 the table and, so if the committee goes into
21 questions here, you'll have a chance to talk
22 with them.

1 Chris and Bob, of course, are the
2 folks that we'll be dealing with from the
3 side of what the task is. I will deal with
4 the task from the standpoint of the mechanics
5 of the advisory committee.

6 DR. LEWIS: Maybe it would be
7 helpful if you backed up first to talk about
8 the working groups, and how they might be
9 convened. I think there's been some
10 confusion that we might convene them today,
11 but they need to understand that.

12 DR. BRANDT: The Keystone working
13 groups will convene today. The Dietary
14 Supplement working groups we're trying to
15 structure, right now.

16 You've got, received, a potential
17 list with your year of graduation on it, as a
18 matter of fact, and you need to review that
19 and see if you are happy with the one that
20 you are on. If not, indicate which one you
21 would prefer to be on, and let Lynn know as
22 soon as possible about that. That structure

1 is there.

2 We will go into those as soon as we
3 possibly can so that we can get moving. We'd
4 like to complete a lot of this by June or the
5 end of June. That's the marching orders that
6 Dr. Lewis has given me, and so, obviously,
7 salute and move on. Right?

8 Everybody find that list?
9 Everybody knows what your tentative
10 assignment is?

11 DR. LARSEN: Is everybody
12 reasonably satisfied with that tentative
13 assignment? If you want time to think about
14 it, that's fine. Get back to us fairly
15 quickly on that.

16 One of the reasons the list is
17 divided is because some of you will be going
18 off the committee at the end of June, and
19 that brings up the issue of why are we
20 putting you on the list.

21 Well, first of all, we hope that we
22 can have most of this work done by that time,

1 but if we don't, I would like for you to go
2 off and think about the possibility of us
3 continuing your appointment, but as a
4 consultant to the committee for the purposes
5 of completing this task.

6 You obviously are familiar with
7 that process, because we just had Ed Kroon at
8 the table. Ed Kroon was a consultant to the
9 Center and a temporary appointment to the
10 Committee when we were dealing with
11 the ---- issue. So, it's not an unfamiliar
12 role for you. If you are comfortable with
13 doing that, we would appreciate your
14 agreement to do that, and let us know as
15 quickly as possible so that paperwork can be
16 moved forward.

17 That also has an impact on the
18 Keystone working groups. We've been very
19 slow about getting those Keystone working
20 groups pushed forward, and should those
21 particular activities not be completed by
22 June, we would like to have you still

1 available to finish off that task.

2 Time frames, well, at Keystone we
3 wish we were done. I had hoped that we would
4 have.

5 DR. BRANDT: We have one.

6 DR. LARSEN: We have one done;
7 that's right. Dr. Askew and his crew pushed
8 theirs through.

9 We have one that I think is
10 probably pretty close to being done, Ms.
11 Richardson's group on the incentives.

12 We, now, have at least a draft
13 report that they will be discussing this
14 afternoon, and looking through and debating
15 about whether everything is in there that
16 needs to be there; whether there's stuff that
17 needs to come back out; whether that
18 accurately reflects what the conversations
19 have been, and so forth.

20 By the end of today, perhaps, we
21 will have another draft that we can then
22 distribute to the committee and have the

1 committee address it at another meeting. I
2 say another meeting; that doesn't necessarily
3 mean a face-to-face meeting. We possibly
4 could constitute that meeting as a conference
5 call, and that would probably be the fastest
6 way.

7 We tried to do that once before,
8 and we did have some members who wanted a
9 face-to-face discussion, so it's really up to
10 the committee to decide whether or not once
11 you see the document and so forth, if you
12 feel you need a face-to-face meeting, or
13 whether we can complete that task as a public
14 conference call.

15 We would have to do it as a public
16 conference call. We would have a space in
17 our building or wherever available for
18 interested members of the public to attend
19 and listen in from that side, and then you
20 folks would be on the telephone from wherever
21 across the country.

22 The Dietary Supplement working

1 groups. Chris, do you want to say something?
2 I'll let you say something about what we're
3 thinking about or what you're thinking about
4 in terms of the facilitators of those groups.
5 We obviously ran out of time to do it in time
6 for this meeting, but go ahead.

7 MS. LEWIS: Well, there are three
8 working groups, and when we looked at them,
9 we felt very strongly that a lot of outside
10 help was needed, and I say that guardedly
11 because we're not sure yet ourselves what
12 type of help, specifically. But consistent
13 with what I said a little earlier this
14 morning, because of the notion of
15 collaboration with industry and others, the
16 idea is to bring to the working group those
17 that would be most helpful.

18 Secondly to that, our experience
19 with Keystone was that you are all extremely
20 busy people, and it would be difficult for
21 any one person to take on the burden to get
22 this done as quickly as we need to get it

1 done.

2 We want to be responsive to the
3 White House report, and we do not want to let
4 the GMPs languish much longer. We are
5 looking to identify what we're calling
6 facilitators, someone who can work with the
7 people who've been assigned to these working
8 groups and can do what we would call the
9 yeoman's work of writing, investigating,
10 pulling together, and organizing. That was
11 what we hung up on as far as getting these
12 groups up and running, finding the
13 appropriate facilitator for each group. We
14 will continue that search.

15 We do want to talk to the working
16 groups about how they would like to structure
17 this, perhaps get some ideas from you folks.
18 That's our working plan at the moment. Did I
19 forget anything, Lynn?

20 DR. LARSEN: ---- working groups
21 because we want to get moving. We'll
22 probably try to have a conference call

1 amongst those that are assigned to the
2 different groups, even, to get some of your
3 input and thinking as we try to pull this
4 facilitator in, as well.

5 That can be part of your thought
6 too, to provide us with your ideas of who
7 might be useful to help with that task.

8 DR. LEWIS: The members of the
9 working group should contact us as far as
10 what types of expertise, but as I mentioned
11 before, we are interested in hearing from
12 others, too, who feel they have something to
13 contribute.

14 DR. BRANDT: To keep this process
15 moving as rapidly as possible, it would be a
16 good idea if you could let Lynn know by
17 Monday whether or not the working group
18 assignment is okay with you. If you have
19 thoughts about other types of people that
20 ought to be on it, you can let him know that
21 as well, so that we can move along.

22 We've got our work cut out for us.

1 Are there questions or discussion of where
2 we're going now, where we think we're going
3 now?

4 We anticipate the next meeting of
5 this committee to be in the month of June at
6 least, topic not yet settled. Isn't that
7 right, June?

8 DR. LARSEN: That's right, Tom. We
9 won't be ready for any meeting, and the date
10 I had you hold on your calendars for April.
11 We are working on two potential topics.

12 DR. BRANDT: The April thing is
13 gone?

14 DR. LARSEN: The April is gone as
15 far as I'm concerned, unless someone else has
16 something they want to bring up real quick.

17 DR. BRANDT: No, that'd be fine
18 with me that April be gone.

19 DR. LARSEN: We do have a couple of
20 topics we're working on, and the next two
21 meetings that are on your calendars, the one
22 for June and the one for August, are the

1 targets we're shooting for those.

2 DR. LARSEN: I have it on my notes
3 here if I can find. I'm having you hold the
4 week June 14th through 19th and the week of
5 August 17 through 21. I don't expect that in
6 either case we will use the entire week, but
7 we're not sure how many days we're going to
8 need. I've asked you to try to block off the
9 whole week.

10 DR. BRANDT: Anybody have anything
11 to say? Anything to discuss, any questions
12 to ask, et cetera? Do you feel like you
13 understand what we're about to try to do?

14 DR. LARSEN: We do have Brenda
15 Derby back here, too, if you have some more
16 on the questions on the consumer research.

17 DR. BRANDT: Then I guess we'll
18 just as well start the Keystone working
19 groups a little early. We are hereby
20 adjourned.

21 * * * * *

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