TEXAS RIGHT TO KNOW

More Unites Us Than Divides Us

February 26, 2025 Senate HHS Committee

SB 25 - Kolkhorst: Relatng to health and nutrition standards to promote healthy living.

SB 314 - Hughes: Relating to prohibiting certain food additives from being included in free or reduced-price meals provided by school districts.

Protecting food quality begins in our own backyards, cubbards, and freezers!

Let's get back to 1907 ingredients!

INGREDIENTS

Milk, cream, skim milk, sugar, strawberry pastry pieces [wheat flour enriched (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cream cheese (pasteurized milk and cream, salt, cheese cultures, carob bean gum), water, strawberry puree, eggs, butter (cream, salt), palm oil, natural flavor, sea salt, vanilla extract, soy lecithin, red lake 40], high fructose corn syrup, corn syrup, strawberries, confetti sprinkles [sprinkle (sugar, titanium dioxide, blue 1, yellow 5, red 3, red 40, yellow 6), coating (palm oil)], soybean oil, modified food starch, natural and artificial flavor, stabilizers (cellulose gum, guar gum, carrageenan, carob bean gum), citric acid, titanium dioxide, DATEM, artificial colors (red 40, caramel color), salt, annatto color, xanthan gum.

★ Castoreum, a substance from sacs near a beaver's anus

★ Carmine, cochineal extract or natural red 4, you can be sure that there's a little powdered bug therein.

Toxicology of food dyes

Background: Food dyes, synthesized originally from coal tar and now petroleum, have long been controversial because of safety concerns. Many dyes have been banned because of their adverse effects on laboratory animals or inadequate testing. **Conclusions:** This review finds that all of the **nine currently US-approved dyes raise health concerns of varying degrees.** Red 3 causes cancer in animals, and there is evidence that several other dyes also are carcinogenic. **Three dyes (Red 40, Yellow 5, and Yellow 6) have been found to be contaminated with benzidine or other carcinogens.** At least four dyes (Blue 1, Red 40, Yellow 5, and Yellow 6) cause hypersensitivity reactions. Numerous microbiological and rodent studies of Yellow 5 were positive for genotoxicity. Toxicity tests on two dyes (Citrus Red 2 and Orange B) also suggest safety concerns, but Citrus Red 2 is used at low levels and only on some Florida oranges and Orange B has not been used for several years. **The inadequacy of much of the testing and the evidence for carcinogenicity, genotoxicity, and hypersensitivity, coupled with the fact that dyes do not improve the safety or nutritional quality of foods, indicates that all of the currently used dyes should be removed from the food supply and replaced**, if at all, by safer colorings. It is recommended that regulatory authorities require better and independent toxicity testing, exercise greater caution regarding continued approval of these dyes, and in the future approve only well-tested, safe dyes. https://pubmed.ncbi.nlm.nih.gov/23026007/

INGREDIENTS

Skim milk, coconut oil, sugar, corn syrup, high fructose corn syrup, crisped rice (rice flour, barley malt extract, sugar, sea salt), soybean oil, whey, chocolate liquor, cocoa, palm kernel oil, soy mono- and diglycerides, cellulose gum, vegetable gums (guar, carrageenan, carob bean), whole milk powder, soy lecithin, polyglycerol polyricinoleate, artificial flavor, sodium citrate, xanthan gum, polysorbate 80, annatto color.

Carrageenan: a review of its effects on the immune system

Carrageenan: Impairment of complement activity and humoral responses to T-dependent antigens, depression of cell-mediated immunity, prolongation of graft survival and **potentiation of tumour growth by carrageenans have been reported.**
https://pubmed.ncbi.nlm.nih.gov/7020378/

Dietary emulsifier polysorbate 80 exposure accelerates age-related cognitive decline

Polysorbate 80: Gut microbial homeostasis is crucial for the health of cognition in elderly. Previous study revealed that polysorbate 80 (P80) as a widely used emulsifier in food industries and pharmaceutical formulations could **directly alter the human gut microbiota compositions.**

P80 intake significantly exacerbated cognitive decline in SAMP8 mice, along with **increased brain pathological proteins deposition,** disruption of the blood-brain barrier and activation of microglia and neurotoxic astrocytes. https://pubmed.ncbi.nlm.nih.gov/7020378/

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