



American Society for Quality (www.asq.org) – Washington D.C. and Maryland Metro, Section 509 (www.asq509.org)

Biomed/Biotech Special Interest Group (SIG) Meeting

How Do We Know That Food Additives are Safe? Two Case Studies - Aspartame and Melamine

To be presented by

David G. Hattan, PhD

Senior Toxicologist & Special Project Toxicology Consultant
Office of Food Additive Safety (OFAS)
Center for Food Safety and Applied Nutrition (CFSAN), US FDA

Thursday, July 28, 2011

6:00 – 6:20 PM – Networking; Pizza/drink

6:20 – 8:30 PM – Program

8:30 – 8:50 PM – Door-prizes drawing; Networking

Online Registration site: <http://www.asq509.org/ht/d/DoSurvey/i/35817>

Open to Public - \$5 for non-ASQ members to cover pizza/drink cost;
Free to ASQ Members, students, local interns, postdocs, and
FDA Commissioner's Fellows

Location: Kelly's Deli Conference Center, 7519 Standish Place, Rockville, MD 20855

Registration Deadline: Please register by Thursday noon, July 28, 2011.

Question: Please contact Dr. C.J. George Chang, Chair of Biomed/Biotech SIG, ASQ509; gchang2008@yahoo.com or 240-793-8425 (cell).

Driving directions: By Car: From I-270 (N or S bound): Take Exit 9A and exit from the FIRST right exit; turn left (east) onto Shady Grove Dr.; turn right (south) onto Rockville Pike (**Route 355**); turn left (east) onto East Gude Dr.; turn left (north) immediately onto Crabb's Branch Dr.; turn left (west) immediately onto Standish Place. The first building on your right side is 7519 Standish Place; open parking). The venue is on the first floor with its entrance opposite to the left side of building main entrance. **By Metro train:** Off from Red Line **Shady Grove Station**, and take RideOn **Route 59 TOWARD ROCKVILLE** and get off from "**Calhoun Place**" stop. Standish Place is next to the Bus stop. Our venue is within 2 min of walking distance from the stop.

Presentation Summary:

“How Do We Know That Food Additives Are Safe? Two Case Studies – Aspartame and Melamine”

This talk will discuss the safety information available for aspartame and melamine and how did the FDA/CFSAN/OFAS (FDA Center for Food Safety and Applied Nutrition / Office of Food Additive Safety) and the FDA as a whole determine the safe exposures to these two substances; one, a food additive and the other, an intentionally added contaminant.

Aspartame is the artificial sweetener that some consumers love and, on the internet, certain consumer groups love to hate. In 2008, several foods and feeds were recalled because they were contaminated with **melamine**. Those recalls came in the wake of a previous set of recalls that started with pet food and included products ranging from baby formula to meat and eggs from animals fed with melamine-contaminated animal feeds. Melamine contamination revealed much about the complexity and vulnerability of world food supplies, and still lingers as a silent threat.

The following topics might also be touched on or discussed: Standards of toxicological testing for food additives, FDA’s and WHO’s approaches to safety/risk assessment, how much safety can US consumers afford from regulated products, and how is the toxicological testing arena changing with the introduction of **Tox21** and **ToxCast™**?

Presenters’ Bios:

David G. Hattan, PhD (david.hattan@fda.hhs.gov)

Dr. Hattan has worked for the US Food and Drug Administration (FDA) in the Center for Food Safety and Applied Nutrition (CFSAN) for over 30 years. He has served as a **Toxicology Reviewer, Supervisor, Division Director, and Senior Toxicologist**. He has had a continuing interest in the use of clinical data to support the safety of food additives and other CFSAN regulated products. During his career with CFSAN, Dr. Hattan has worked closely on a number of prominent food additives, including: aspartame, sucralose, monosodium glutamate, caffeine, cyclamates, saccharin, olestra, and FD&C Red No. 3.

He has served on various **government interagency committees**, such as Interagency Coordination Committee on the Validation of Alternative Methods (ICCVAM) and Disruptor Methods Validation Advisory Committee (EDMVAC); and **international committees**, such as WHO/FAO Joint Expert Committee on Food Additives (JECFA)). During 2007-2009, Dr. Hattan was intensively involved in the development of three safety/risk assessments for melamine and its analogues. In addition he has made presentations on the safety assessment of food-related exposures to melamine and related compounds in Beijing, China and at a WHO Consultation on the risk assessment of melamine and related compounds added as intentional contaminants to food products.

Presently Dr. Hattan works on special OFAS projects, serves as **Toxicology Consultant** to the OFAS divisions, is a **Member** of the CFSAN Cancer Assessment Committee, coordinates Redbook revisions, is CFSAN **Representative** to the ICCVAM, and coordinates early disposition of clinical studies within CFSAN for regulatory review.