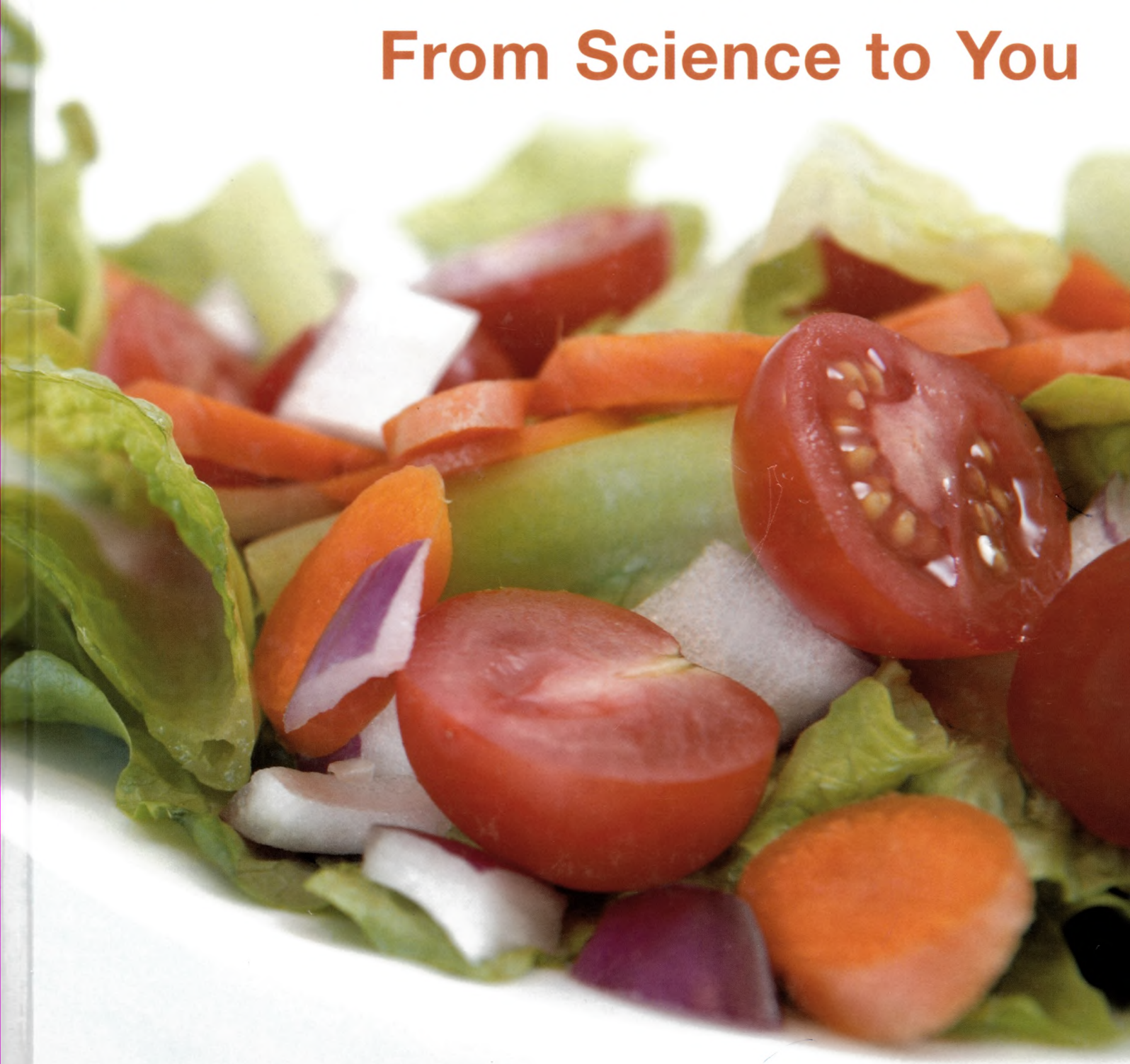


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# Nutrition

From Science to You



Joan Salge Blake • Kathy D. Munoz • Stella Volpe

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# Nutrition

## From Science to You

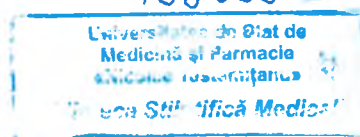


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# Brief Contents

<b>1</b>	What Is Nutrition?	2
<b>2</b>	Tools for Healthy Eating	38
<b>3</b>	Digestion, Absorption, and Transport	80
<b>4</b>	Carbohydrates	116
<b>5</b>	Fats, Oils, and Other Lipids	172
<b>6</b>	Proteins and Amino Acids	222
<b>7</b>	Alcohol	268
<b>8</b>	Your Body's Metabolism	300
<b>9</b>	Fat-Soluble Vitamins	336
<b>10</b>	Water-Soluble Vitamins	380
<b>11</b>	Water	422
<b>12</b>	Major Minerals	452
<b>13</b>	Trace Minerals	488
<b>14</b>	Energy Balance and Body Composition	522
<b>15</b>	Weight Management and Disordered Eating	548
<b>16</b>	Nutrition and Fitness	592
<b>17</b>	Life Cycle Nutrition: Pregnancy Through Infancy	632
<b>18</b>	Life Cycle Nutrition: Toddlers Through Adolescence	680
<b>19</b>	Life Cycle Nutrition: Older Adults	708
<b>20</b>	Food Safety and Technology	740
<b>21</b>	Hunger at Home and Abroad	794
<b>A</b>	Metabolism Pathways and Biochemical Structures	A-3
<b>B</b>	Nutrition and Physical Activity Recommendations for Canadians	B-1
<b>C</b>	The Traditional Mediterranean Diet	C-1
<b>D</b>	Calculations and Conversions	D-1
<b>E</b>	U.S. Exchange Lists for Meal Planning	E-1
<b>F</b>	Organizations and Resources	F-1



# Contents

## 1 What Is Nutrition? 2

<b>What Drives Our Food Choices?</b>	<b>4</b>
Taste and Enjoyment	4
Culture and Environment	5
Social Reasons and Trends	5
Weight Concerns, Body Image, and Health Benefits Advertising	6
Time, Convenience, and Cost	6
Habits and Emotions	7

### What Is Nutrition? 9

<b>What Are Nutrients?</b>	<b>9</b>
Most Nutrients Are Organic	10
Most Nutrients Are Essential	11
Some Nutrients Provide Energy	11

### What Are the Primary Roles of the Individual Nutrients? 13

Carbohydrates Are the Primary Energy Source	14
Lipids Also Provide Energy	14
Proteins Provide the Building Blocks for Tissue Synthesis	14
Vitamins and Minerals Play Vital Roles in Metabolism	15
Water Is Critical for Numerous Functions	15

### What Is Credible Nutrition Research? 16

Sound Nutrition Research Begins with the Scientific Method	18
Research Studies and Experiments Confirm Hypotheses	19

### What Is Nutritional Genomics? 21

### What Is Nutrition Assessment and What Does It Involve? 22

Nutrition Assessment Includes Examining a Patient's Health and Diet History	23
Anthropometric Data Is Used to Help Assess Nutritional Status	26
Conduct a Physical Examination	26
Collect Laboratory Data	26

### How Do We Assess the Nutritional Status of a Population Group? 27

Conduct or Review National Surveys	27
------------------------------------	----

### What Is *Healthy People 2010*? 28

### How Does the American Diet Stack Up? 29

The Quality of the American Diet	29
Rates of Overweight and Obesity in Americans	30

### What's the Best Dietary Strategy for Health? 30

The Best Way to Meet Nutrient Needs Is with a Well-Balanced Diet	30
Some Nutrient Needs Can Be Met with a Supplement	31

## 2 Tools for Healthy Eating 38

### What Is Healthy Eating? 40

Healthy Eating Means Adequate Intake of Nutrients	40
Healthy Eating Involves Balance between Food Groups	40
Healthy Eating Means Consuming a Variety of Foods	41
Healthy Eating Means Moderate Intake of All Foods	41
Healthy Eating Involves Nutrient-Dense Foods	42
Healthy Eating Involves Low-Energy-Dense Foods	43
Resources for Planning a Healthy Diet	46

### What Are the Dietary Reference Intakes? 47

The DRIs Suggest an Intake Level for Each Nutrient	48
The DRIs Encompass Several Reference Values	48
The DRIs Can Be Used to Plan a Quality Diet	51

### What Are the *Dietary Guidelines* for Americans? 52

### What Is MyPyramid? 54

MyPyramid Emphasizes Key Concepts for Planning a Healthy Diet	54
How to Use MyPyramid	55

### What Information Is on the Food Label? 62

Food Labels Are Strictly Regulated by the FDA	62
The Nutrition Facts Panel Indicates Nutrient Values	63
The Daily Values Help Compare Packaged Foods	64
Label Claims Can Reveal Potential Health Benefits	65

### What Is the Exchange System? 70



### 3 Digestion, Absorption, and Transport 80

What Are Digestion, Absorption,  
and Transport? 82

What Are the Organs of the GI Tract  
and Why Are They Important? 83

- Digestion Begins in the Mouth 84
- The Stomach Stores, Mixes, and  
Prepares Food for Digestion 85
- Most Digestion Occurs in the Small Intestine 86
- The Large Intestine Absorbs Water and Some  
Nutrients 87
- The Accessory Organs Provide Digestive Juices 89

How Is Food Propelled through the GI Tract? 89

- Peristalsis Squeezes Food Forward 90
- Segmentation Shifts Food along the Intestinal Wall 90

How Is Food Chemically Digested? 91

- Enzymes Drive the Process of Digestion 91
- Other Chemicals Are Also Essential for Digestion 94

How Are Digested Nutrients Absorbed? 96

- Nutrients Are Absorbed through the Small Intestinal  
Lining 96
- Fluid Absorption Occurs in the Large Intestine 97

How Do Hormones Affect Digestion? 98

How Does the Nervous System Affect  
Digestion? 98

How Are Nutrients Transported Throughout  
the Body? 99

- The Circulatory System Distributes Nutrients through  
Blood 99
- The Lymphatic System Distributes Some Nutrients  
through the Lymph 100

What Are Some Common Digestive  
Disorders? 100

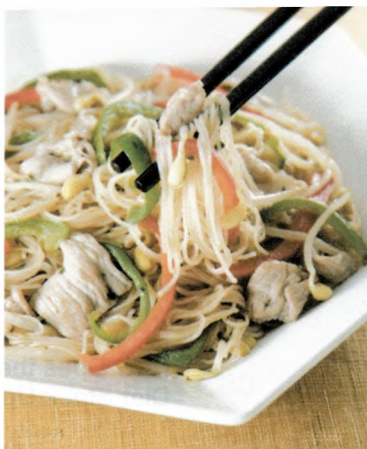
- Esophageal Problems: Heartburn and GERD 101
- Disorders of the Stomach 101
- Gallbladder Disease 102
- Disorders of the Intestines 102
- More Serious Intestinal Disorders 105

### 4 Carbohydrates: Sugars, Starches, and Fiber 116

What Are Carbohydrates and Why  
Are They Important? 118

How Do We Classify Carbohydrates? 120

- Monosaccharides Are Single Sugar Units 120



Disaccharides Consist of Two Sugar  
Units 121

The Polysaccharides Consist of Many Sugar  
Units 122

Oligosaccharides 125

How Do We Digest and Absorb  
Carbohydrates? 126

- Digestion of Carbohydrates 126
- Absorption of Carbohydrates 128

What Is Lactose Intolerance? 129

What Functions Do Carbohydrates  
Perform in the Body? 130

- Carbohydrates Provide Energy and Maintain Blood Glucose  
Levels 130
- Carbohydrates Spare Protein 130
- Carbohydrates Prevent Ketosis 131

How Do We Maintain Blood Glucose Levels? 131

- Insulin Regulates Glucose in the Blood 131
- Glucagon Regulates Liver Glycogenolysis 132
- Epinephrine, Norepinephrine, Cortisol, and Growth  
Hormone Regulate Glucose Metabolism 132

What Are Glycemic Index and Glycemic  
Load? 133

Why Is Dietary Fiber So Important? 134

- Fiber Helps Prevent Constipation and Diverticulosis 135
- Fiber Helps Prevent Heart Disease, Diabetes, and  
Cancer 135
- Fiber Helps Prevent Obesity 136

What Is the Recommended Intake  
for Carbohydrates? 136

What Are the Best Food Sources  
of Carbohydrates? 137

- Choose Whole Grains to Meet Starch and Fiber  
Needs 137
- Low-fat and Fat-free Dairy Products Provide Some Simple  
Sugars 140
- Fruits and Vegetables Provide Simple Sugars, Starch, and  
Fiber 140
- Legumes, Nuts, and Seeds Are Excellent Sources of Starch  
and Fiber 141
- Packaged Foods Can Be Good Sources of  
Carbohydrates 142

What Is Diabetes? 143

- There Are Several Forms of Diabetes 144
- Diabetes Can Result in Long-Term Damage 145
- Control Is Key 146
- Preventing Type 2 Diabetes 146
- Polycystic Ovary Syndrome May Increase  
Risk for Diabetes 147

What Is Hypoglycemia? 147



## What Is the Difference Between Natural and Added Sugars? 149

- Foods with Natural Sugars Generally Provide More Nutrients for Fewer Kilocalories 149
- Added Sugars Are Used during Food Processing 150
- Finding the Added Sugars in Foods 150

## Health Effects of Too Much Sugar: Fact vs Fiction 154

- Fact: Sugar Can Cause Dental Caries 154
- Fiction: Sugar Causes Diabetes Mellitus 154
- Fact: Too Much Sugar Can Hinder Weight Loss 154
- Fiction: Sugar Is Addictive 155
- Fiction: Sugar Causes Hyperactivity in Children 155

## What Are Sugar Substitutes? 155

- Polyols Are Sugar Alcohols 157
- Saccharin Is the Oldest Sugar Substitute 157
- Aspartame Is Derived from Amino Acids 159
- Acesulfame-K Contains Potassium 160
- Sucralose Is Made from Sucrose 160
- Neotame Is Also Derived from Amino Acids 160
- VISUAL SUMMARY TABLE Carbohydrates** 162

# 5

## Fats, Oils, and Other Lipids 172

### What Are Lipids and Why Are They Important? 174

### What Are Fatty Acids? 175

- Fatty Acids Vary in Length 175
- Fatty Acids Vary in Saturation 175
- Fatty Acids Differ in the Location of the Double Bond 177
- Fatty Acids Vary in Their Shape 177
- Fatty Acids and Rancidity 178

### What Are Triglycerides? 179

### What Are Phospholipids? 181

### What Are Sterols? 183

### What Happens to the Lipids You Eat? 183

- Very Little Fat Digestion Occurs in the Mouth or the Stomach 184
- Most Fat Is Digested and Absorbed in the Small Intestine 185
- Chylomicrons Facilitate Lipid Absorption 186
- Lipoproteins Transport Fat Through the Lymph and Blood 187

### How Does the Body Use Fat and Cholesterol? 188

- Fat Is Used as Energy 189
- Fat Helps Absorb Lipid Compounds 190
- Fat Helps Insulate the Body and Protect Vital Organs 190
- Essential Fatty Acids Manufacture Eicosanoids and Maintain Cell Membranes 190

- Cholesterol Is Used to Make Bile, Hormones, and Vitamin D 191

### How Much Fat Do We Need Each Day? 191

- Percentage of Daily Kilocalories from Fat 192
- Specific Recommendations for Essential Fatty Acids 193
- Dietary Cholesterol Is Not Essential 196

### What Are the Best Food Sources of Fat? 196

### What Foods Contain *Trans* Fat and Cholesterol? 198

- Trans* Fats Are Found in Many Foods 199
- Trans* Fats Must Be Listed on Food Labels 199
- Replacing *Trans* Fats in Foods 199
- Food Sources of Cholesterol and Plant Sterols 200

### What Are Fat Substitutes? 200

- Fat Substitutes Can Be Carbohydrate, Protein, or Fat Based 201
- Consuming Reduced-Fat Products May Not Reduce Total Kilocalorie Intake 202

### What Is Heart Disease and What Factors Increase Risk? 203

- Heart Disease Begins with Atherosclerosis 203
- Risk Factors for Heart Disease 204

### How Can High Blood Cholesterol Levels Be Lowered? 206

- Consume Less Saturated and *Trans* Fat and Moderate Cholesterol Intake 206
- Eat More Fish and Plant Foods 208
- Consume Antioxidants and Phytochemicals 208
- Get Plenty of Exercise and Manage Your Weight 210
- A Word About the Protective Effects of Red Wine and Alcohol 211

#### **VISUAL SUMMARY TABLE**

#### **Lipids** 212



# 6

## Proteins and Amino Acids 222

### What Are Proteins? 224

- Proteins Differ Structurally from Carbohydrates and Lipids 224
- The Building Blocks of Proteins Are Amino Acids 225
- The Organization and Shape of Proteins Affect Their Function 227
- Denaturation of Proteins Changes Their Shape 227

### What Happens to the Protein You Eat? 229

- Protein Digestion Begins in the Stomach 229
- Digestion Continues in the Small Intestine 230
- Amino Acids Are Absorbed in the Small Intestine 230
- Amino Acids Are Metabolized in the Liver 230



<b>How Does the Body Use Protein?</b>	<b>234</b>
Proteins Provide Structural Support and Enable Movement	234
Proteins Act as Catalysts	234
Proteins Act as Chemical Messengers	234
Proteins Regulate Fluid Balance	235
Proteins Help Regulate Acid-Base Balance	235
Proteins Transport Substances Throughout the Body	235
Proteins Contribute to a Healthy Immune System	236
Proteins Can Provide Energy	236
Protein Improves Satiety and Appetite Control	237

<b>How Much Protein Do You Need?</b>	<b>238</b>
Healthy Adults Should Be in Nitrogen Balance	238
Not All Protein Is Created Equal	239
Complementary and Complete Proteins Reflect Quality	241
You Can Determine Your Own Protein Needs	242

**What Are the Best Food Sources of Protein?** 244

- Eggs, Meat, Soy, and Dairy Contain Significant Amounts of Protein 244
- You Don't Need Protein Supplements 245



**What Happens if You Eat Too Much or Too Little Protein?** 248

- Eating Too Much Protein Can Mean Too Much Fat and Weaker Bones 248
- Eating Too Little Protein Can Lead to Protein-Energy Malnutrition 250

<b>What Is a Vegetarian Diet?</b>	<b>251</b>
Vegetarian Diets Carry Potential Benefits and Risks	252
Planning a Healthy Vegetarian Diet	253
<b>VISUAL SUMMARY TABLE Protein</b>	<b>260</b>

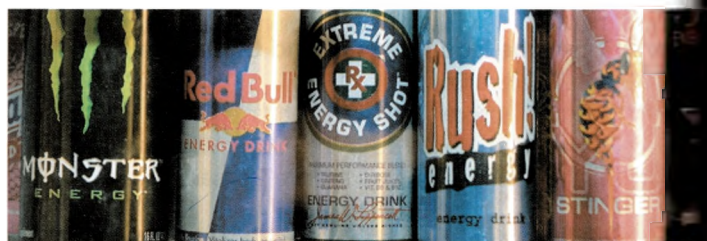
## 7 Alcohol 268

<b>What Is Alcohol and How Is It Made?</b>	<b>270</b>
<b>Why Do People Drink Alcohol?</b>	<b>272</b>
<b>What Happens to Alcohol in the Body?</b>	<b>272</b>
Alcohol Is Absorbed in the Stomach and Small Intestine	274
The Liver Metabolizes Alcohol	276
Alcohol Circulates in the Blood	277
Alcohol Affects the Brain	277
<b>What Is Moderate Drinking?</b>	<b>279</b>
<b>How Can Alcohol Be Harmful?</b>	<b>280</b>
Overconsumption of Alcohol Can Have Numerous Short-Term Consequences	280
Chronic Alcohol Abuse May Lead to Serious Health Consequences	282

<b>What Are Alcohol Abuse and Alcoholism?</b>	<b>291</b>
Binge Drinking, Drinking and Driving, and Underage Drinking Are Forms of Alcohol Abuse	291
Alcoholism Is a Disease	292

## 8 Your Body's Metabolism 300

<b>What Is Metabolism?</b>	<b>302</b>
Metabolism Takes Place Within Cells	303
The Liver Plays a Central Role in Metabolism	303
Metabolism Follows Individual Metabolic Pathways	304
Enzymes and Hormones Regulate Metabolism	305
<b>How Does the Body Fuel Metabolism?</b>	<b>308</b>
The Importance of Adenosine Triphosphate	308
Creating ATP from ADP and Creatine Phosphate	308
<b>How Do Carbohydrates Provide Energy?</b>	<b>310</b>
Step 1: Glycolysis—From Glucose to Pyruvate	310
Step 2: The Intermediate Reaction—Pyruvate to Acetyl CoA	310
Pyruvate to Lactate	312
<b>How Does Fat Provide Energy?</b>	<b>313</b>
Triglycerides Are Broken Down into Fatty Acids and Glycerol	313
The Relationship of Triglycerides to Glucose	315
<b>How Does Protein Provide Energy?</b>	<b>315</b>
Amino Acids to Acetyl CoA	315
Amino Acids to Glucose	316
<b>Where Do the Macronutrients Come Together?</b>	<b>317</b>
Step 3: The Tricarboxylic Acid (TCA) Cycle	316
The TCA Cycle Provides Precursors for Transamination	318
Step 4: The Electron Transport Chain	318
<b>What Happens if You Eat Too Much?</b>	<b>321</b>
Carbohydrate Is Stored as Glycogen	322
Fatty Acid Synthesis	322
<b>What Happens if You Don't Eat Enough?</b>	<b>323</b>
Ketogenesis Generates Energy during Periods of Fasting	323
<b>How Does the Body Metabolize Alcohol?</b>	<b>325</b>
The Enzymes That Metabolize Ethanol	325
Excess Alcohol Is Stored as Fat	326
<b>What Are Inborn Errors of Metabolism?</b>	<b>328</b>



## 9 Fat-Soluble Vitamins 336

<b>What Are Vitamins?</b>	<b>338</b>
History of Vitamins	338
The Criteria for Vitamins	339
All Vitamins Are Organic, but Differ in Structure and Function	339
Vitamins Differ in Absorption and Storage	340
Vitamins Differ in Bioavailability	341
Vitamins Can Be Destroyed during Cooking or Storage	341
Overconsumption of Some Vitamins Can Be Toxic	342
Provitamins Can Be Converted to Vitamins by the Body	342

### What Are Antioxidants? 343

### What's the Best Source of Vitamins? 350

### What Are the Fat-Soluble Vitamins? 354

<b>VISUAL SUMMARY TABLE Vitamin A</b>	<b>356</b>
<b>VISUAL SUMMARY TABLE Vitamin D</b>	<b>362</b>
<b>VISUAL SUMMARY TABLE Vitamin E</b>	<b>368</b>
<b>VISUAL SUMMARY TABLE Vitamin K</b>	<b>370</b>



## 10 Water-Soluble Vitamins 380

### What Are Water-Soluble Vitamins? 382

### What Are the Primary Functions of Water-Soluble Vitamins? 383

The B Vitamins Act as Coenzymes in Many Metabolic Functions	384
Water-Soluble Vitamins in Noncoenzymatic Roles	384
<b>VISUAL SUMMARY TABLE Thiamin (B<sub>1</sub>)</b>	<b>388</b>
<b>VISUAL SUMMARY TABLE Riboflavin (B<sub>2</sub>)</b>	<b>390</b>
<b>VISUAL SUMMARY TABLE Niacin (B<sub>3</sub>)</b>	<b>393</b>
<b>VISUAL SUMMARY TABLE Pantothenic Acid</b>	<b>396</b>
<b>VISUAL SUMMARY TABLE Biotin</b>	<b>397</b>
<b>VISUAL SUMMARY TABLE Vitamin B<sub>6</sub></b>	<b>400</b>
<b>VISUAL SUMMARY TABLE Folate</b>	<b>402</b>

### Other Vitamin-Like Compounds 405

Choline Helps Protect the Liver	405
Carnitine, Lipoic Acid, and Inositol Are Vitamin-Like Substances	405
<b>VISUAL SUMMARY TABLE Vitamin B<sub>12</sub></b>	<b>408</b>
<b>VISUAL SUMMARY TABLE Vitamin C</b>	<b>411</b>

## 11 Water 422

### Why Is Water So Important? 424

### What Are the Functions of Water in the Body? 425

Water Is the Universal Solvent and Transport Medium	425
Water Helps Maintain Body Temperature	426
Water Is a Lubricant and a Protective Cushion, and Provides Structure to Muscle Cells	426
Water Participates in Hydrolysis and Condensation Reactions	427

### How Is Water Balance Maintained? 428

Sources of Body Water Include Beverages and Food	428
Water Is Excreted through the Kidneys, Large Intestine, Lungs, and Skin	429
Water Is Balanced between Fluid Compartments	429
Electrolytes Participate in Fluid Balance	429

### How Do Water and Sodium Affect Blood Pressure? 432

ADH Helps Stimulate Fluid Intake and Reduce Urine Output	432
Renin Helps the Body Reabsorb Water and Salts	432
Aldosterone Helps Stimulate Sodium Reabsorption	432

### How Much Water Do You Need and What Are the Best Sources? 434

### Do Diuretics Like Caffeine and Alcohol Affect Water Balance? 438

Caffeine Does Not Cause Significant Loss of Body Water	438
Alcohol Can Be Dehydrating	438
Diuretic Medications Can Help Treat Hypertension	438

### What Are the Effects of Too Much or Too Little Water? 439

Consuming Too Much Water Can Cause Hyponatremia	439
Consuming Too Little Water Is a Common Problem	439
Monitor Water Intake to Avoid Overhydration and Dehydration	442
<b>VISUAL SUMMARY TABLE Water</b>	<b>444</b>

## 12 Major Minerals: What Are They and Why Do You Need Them 452

### What Are Minerals? 454

Minerals Are Inorganic Elements Needed by the Body	454
Minerals Vary in Their Bioavailability	455
Minerals Serve Numerous Functions	456
Minerals Can Be Toxic	457
<b>VISUAL SUMMARY TABLE Sodium and Chloride</b>	<b>460</b>
<b>VISUAL SUMMARY TABLE Potassium</b>	<b>468</b>



Infants Have Specific Kilocalorie, Iron, and Other Nutrient Needs 662

### **When Are Solid Foods Safe? 664**

Solid Foods May Be Introduced Once Certain Milestones Are Met 664

Solid Foods Should Be Introduced Gradually 664

Some Foods Are Dangerous and Should Be Avoided 665

## **18 Life Cycle Nutrition: Toddlers Through Adolescence 680**

### **What Are the Nutritional Needs and Issues for Toddlers and Preschoolers? 682**

Young Children Need to Eat Frequent, Small Meals and Nutrient-Dense Foods 683

Young Children Need Adequate Carbohydrate, Protein, and Fat 684

Young Children Need to Consume Enough Calcium and Iron 685

Young Children Need to Consume Enough Vitamin D 685

Young Children Need Nutrient-Dense Beverages 686

Picky Eating and "Food Jags" Are Common in Small Children 686

Young Children and Vegetarianism 687

### **What Are the Nutritional Needs and Issues of School-Aged Children? 688**

School-Aged Children Are Experiencing Higher Rates of Obesity 688

Increased Rates of Childhood Obesity May Lead to Increased Rates of Type 2 Diabetes 692

School-Aged Children Should Practice Good Dental Hygiene 693

MyPyramid For Kids Can Help Guide Food Choices 693

### **What Are the Nutritional Needs and Issues of Adolescents? 697**

Adolescents Need Calcium and Iron for Growth and Development 698

Adolescents Are Sometimes at Risk for Disordered Eating 699

## **19 Life Cycle Nutrition: Older Adults 708**

### **What Is Aging? 710**

### **What Are the Demographics of Aging in America, and Why Are Americans Living Longer? 711**

America's Population Is Getting Older 711

Improved Health Care and Disease

Prevention Are Lengthening the Life Span 712

Smoking, Poor Diet, and Physical Inactivity Still Contribute to Leading Causes of Death 712

### **What Changes Occur as Part of the Aging Process? 713**

Physiological Factors Affect Aging 713

### **What Are the Nutrient Needs of Older Adults? 718**

Older Adults Need Fewer Kilocalories, Not Less Nutrition 719

Older Adults Need Adequate Protein 721

Older Adults Should Consume More Complex Carbohydrate 721

Older Adults Should Continue to Moderate Fat Intake 721

Older Adults Need to Watch Intake of Vitamins A, D, and B<sub>12</sub> 721

Older Adults Need to Be Sure to Get Enough Iron, Zinc, and Calcium 722

Older Adults Need to Stay Hydrated 723

### **What Additional Challenges May Older Adults Face? 727**

Eating Right for Good Health and Disease Prevention 727

Staying Physically Active in Spite of Physical and Mental Challenges 729

Living with Alzheimer's Disease 729

Economic Conditions Can Affect Nutritional Health 730

Psychological and Emotional Conditions Can Affect Nutritional Health 731

## **20 Food Safety and Technology 740**

### **What Is Food Safety and Why Is It Important? 742**

### **What Causes Foodborne Illness? 742**

Foodborne Illnesses Are Often Caused by Pathogens 743

Some People Are at Higher Risk for Foodborne Illness 749

### **What Are the Best Strategies to Prevent Foodborne Illness? 751**

Clean Hands and Produce 752

Combat Cross-Contamination 753

Cook Foods Thoroughly 753

Chill Foods at a Low Enough Temperature 754



## What Mechanisms Are in Place to Protect the Food Supply? 758

- Several Government Agencies and Programs Protect the Food Supply 758
- Food Manufacturers Use Preservation Techniques to Destroy Contaminants 760
- Product Dating Can Help Determine Peak Quality 763
- The Safety of the Water Supply Is Regulated 764

## What Are Food Additives and How Are They Used? 764

- Preservatives Prevent Spoilage and Increase Shelf Life 764
- Some Additives Enhance Texture and Consistency 765
- Some Additives Improve Nutrient Content 765
- Color Enhancers Improve the Visual Appeal of Foods 765
- MSG Is a Common Flavor Enhancer 766
- Food Additives Are Closely Regulated by the FDA 767
- Some Chemicals Are Used Intentionally to Enhance the Food Supply 767
- Some Food Additives Are Unintentional 768

## What Are Toxins and Chemical Agents? 769

- Some Toxins Occur Naturally 769
- Chemicals Are Sometimes Due to Pollution 771
- Pesticides Are Widely Used in Agriculture 772
- The Risks of Pesticides 773
- EPA, USDA, and FDA Regulate Pesticides 773
- Alternatives to Pesticides 775
- Minimizing Pesticides in the Diet 776

## What Are Organic Foods and How Are They Labeled? 777

## What Is Biotechnology and Why Is It Used? 780

- Genetic Engineering Is the Latest Form of Biotechnology 780
- Genetic Engineering Can Produce More and Better Foods 781

- Some Consumers Have Concerns about GE Foods 782
- GE Foods Are Highly Regulated in the United States 782

## What Is Bioterrorism and How Can You Protect Yourself? 784



# 21

## Hunger at Home and Abroad 794

## What Is Hunger and How Prevalent Is It? 796

## What Causes Hunger? 799

- Domestic Food Insecurity Is Caused by Poverty, Illness, or Lack of Opportunity 799

- Disease, Disability, or Illness 802
- Global Hunger Is Often Caused by Inequality, Political Conflict, Crop Failure, or Overpopulation 803

## What Are the Effects of Hunger? 806

- Some Populations Are at Higher Risk 806
- Impaired Growth and Development 808
- Impaired Immunity and Disease 809
- Increased Rates of Infant and Child Mortality 810

## How Can We Eradicate Hunger? 811

- Biotechnology, Better Land Management, Water Usage, and Proper Sanitation 812
- Fortification of Foods Can Ensure Adequate Intake of Some Nutrients 814
- Education Is Key 814

# Appendices

## Appendix A

### Metabolism Pathways and Biochemical Structures A-3

## Appendix B

### Nutrition and Physical Activity Recommendations for Canadians B-1

## Appendix C

### The Traditional Mediterranean Diet C-1

## Appendix D

### Calculations and Conversions D-1

## Appendix E

### U.S. Exchange Lists for Meal Planning E-1

## Appendix F

### Organizations and Resources F-1

## Glossary G-1

## Index I-1

## Credits CR-1