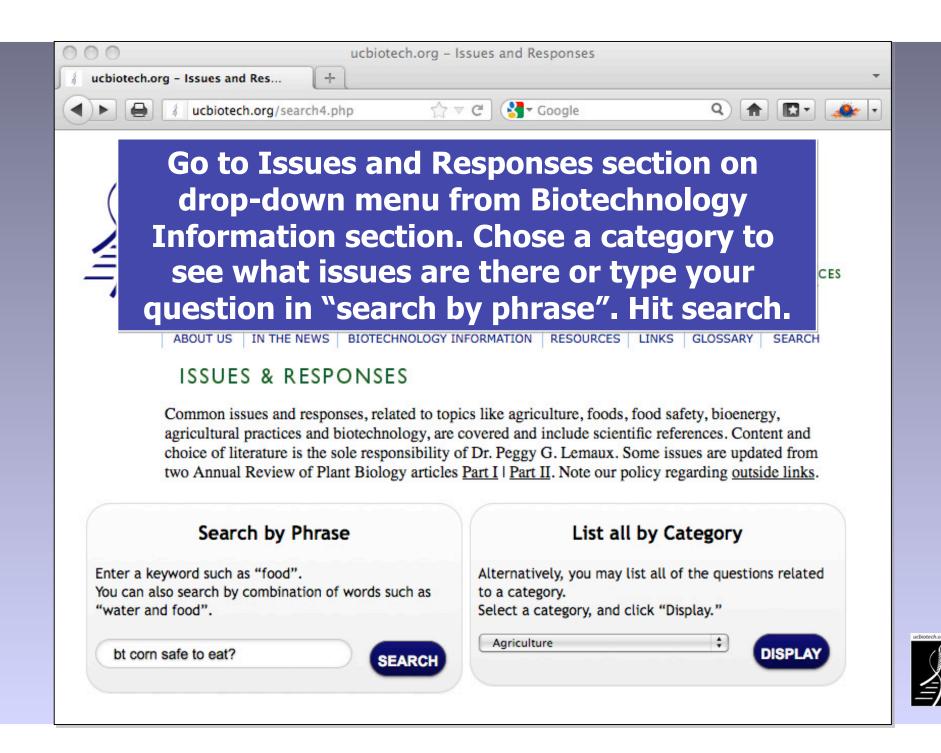
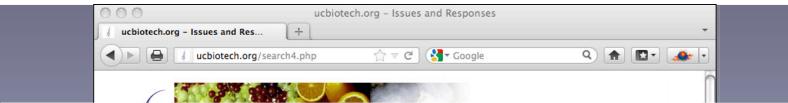


Want to ask questions? Follow these easy steps in Biotech information section of ucbiotech.org









Responses to the issue you raised will appear and you can click on the Response of the one issue that best addresses your question.

ISSUES & RESPONSES

Search Again?

Your search for *bt corn safe to eat*? returned the following results

Results are given in order of relevance

Are Food Safety Studies Conducted on GE Foods? Response

Besides Genetically Engineered Crops, Does Genetic Engineering Play a Role in Producing Food? <u>Response</u>

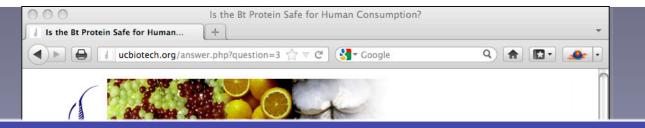
Were Foods Made From Bt Corn Removed from the Market Because of Allergenicity Concerns? <u>Response</u>

Is the Bt Protein Safe for Human Consumption?

Bt proteins, naturally occurring insecticides produced by the soil bacterium, B. thuringiensis, have been used to control crop pests since the 1920s (1), generally as microbial products. Many strains ... <u>Read more...</u> Filed under [Food Risks] [Food Safety] [Pest Tolerance] [Regulation]

Can Federal Regulatory Agencies Stop Planting of Genetically Engineered Crops That Pose Environmental Risks? <u>Response</u>





Response to the issue you raised will appear with links to the scientific literature. If that doesn't answer your question, go back to the responses and choose another.

Is the Bt Protein Safe for Human Consumption?

Response:

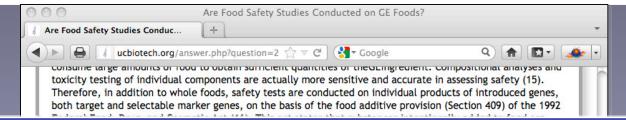
Bt proteins, naturally occurring insecticides produced by the soil bacterium, *B. thuringiensis*, have been used to control crop pests since the 1920s (1), generally as microbial products. Many strains of *B. thuringiensis* exist that produce different Bt proteins varying in the insects they target, e.g., larvae of butterflies and moths, beetles, and mosquitoes. The insecticidal Bt proteins form crystalline protein bodies inside the bacterium, hence the name Cry proteins. Full-sized Cry proteins are inactive until eaten by target insect larva, and inside the midgut they are cleaved and become active. The smaller, active peptides bind to specialized receptors, creating holes in the gut membrane that cause contents to leak and kill the larvae. The precision of different Bt proteins for their targets resides in the specificity of their tight binding to companion receptors in the insect gut (2).

Bt microbial products have a long history of safe use (-40 years) with only two reports prior to 1995 of possible adverse human effects, neither of which was due to exposure to Cry proteins (3). In a 1991 study that focused on exposure via inhalation of Bt sprays, results showed immune responses and skin sensitization to Bt in 2 of 123 farm workers (4). In a 2006 article, the Organic Consumers Association linked this observation to possible impacts of Bt in GE foods, warning that "Bt crops threaten public health" (5). But the respiratory sensitization observed in the farm workers does not provide validation that oral exposure to Bt would result in allergic responses.

In recent years a variety of safety studies were conducted specifically on native Bt proteins to show that they do not have characteristics of food allergens or toxins (See 6, 2, and 7 for reviews). In its review of Bt proteins, the EPA stated that, "several types of data are required for Bt plant pesticides to provide a reasonable certainty that no harm will result from the aggregate exposure of these proteins." The data must show that Bt proteins "behave as would be expected of a dietary protein, are not structurally related to any known food allergen or protein toxin, and do not display any oral toxicity when administered at high doses" (6).

The EPA does not require long-term studies because the protein's instability in digestive fluids makes such studies meaningless in terms of consumer health (8). In vitro digestion assays were used to confirm degradation characteristics of Bt proteins, whereas murine feeding studies were used to assess acute oral





Literature cited will appear with links when possible to the articles so that you can see them yourselves.

References:

1. Food Drug Adm. (FDA). 2005. Guidance for industry: Pharmacogenomic data submissions. http://www.fda.gov/downloads/.../Guidances/ucm126957.pdf Last accessed 2011-11-26. PDF

Now on to the topic at hand...

http://www.epa.gov/scipoly/biotech/pubs/framework.htm. Last accessed 2011-12-8. PDF

4. Kuiper HA, Kleter GA, Noteborn HPJM, Kok EJ. 2001. Assessment of the food safety issues related to genetically modified foods. *Plant J.* 27:503-28

5. Kessler DA, Taylor MR, Maryanski JH, Flamm EL, Kahl LS. 1992. The safety of foods developed by biotechnology. *Science* 256:1747-49

6. Berberich SA, Ream JE, Jackson TL, Wood R, Stipanovic R, et al. 1996. The composition of insect-protected cottonseed is equivalent to that of conventional cottonseed. J. Agric. Food Chem. 44:365-71

7. Sidhu RS, Hammond BG, Fuchs RL, Mutz J-N, Holden LR, et al. 2000. Glyphosatetolerant corn: The composition and feeding value of grain from glyphosate-tolerant corn is equivalent to that of conventional corn (*Zea mays* L.). *J. Agric. Food Chem.* 48:2305-12

8. Taylor NB, Fuchs RL, MacDonald J, Shariff AR, Padgette SR. 1999. Compositional analysis of glyphosatetolerant soybeans treated with glyphosate. J. Agric. Food Chem. 47:4469-73

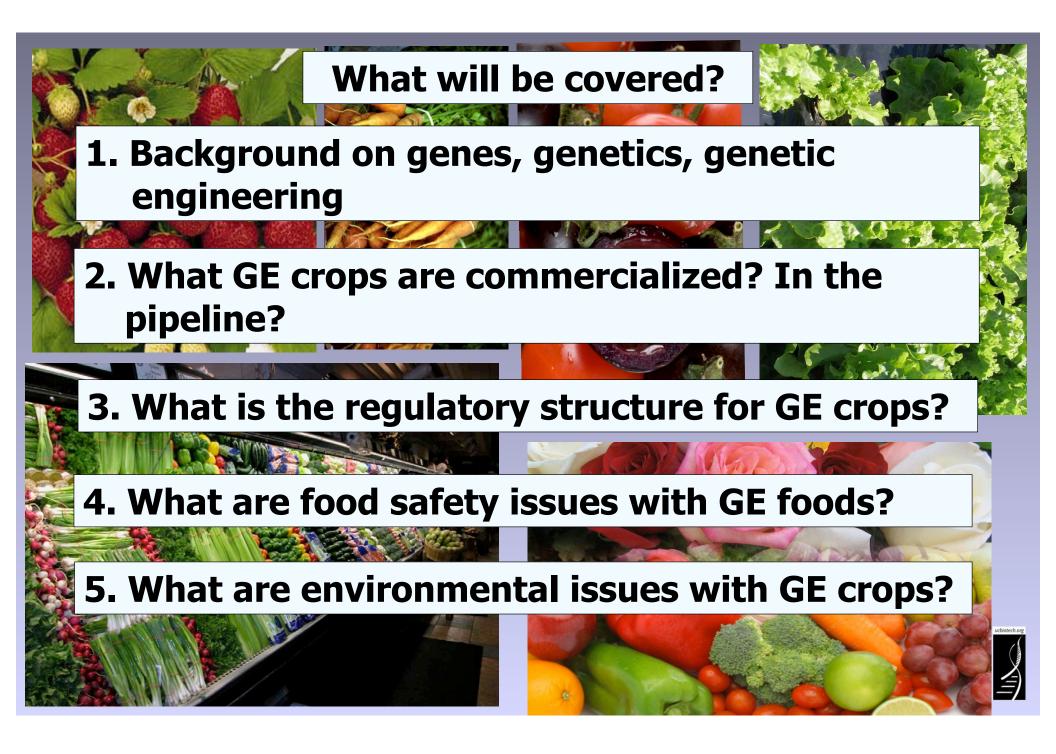
9. Kahle K, Kraus M, Richling E. 2005. Polyphenol profiles of apple juices. Mol. Nutr. Food Res. 49:797-806

10. Chassy B, Hlywka JJ, Kleter GA, Kok EJ, Kuiper HA, et al. 2004. Nutritional and safety assessments of foods and feeds nutritionally improved through biotechnology: An executive summary. *Compr. Rev. Food Sci. Food Saf.* 3:25–104 *Provides scientific information and recommendations on safety and nutritional aspects of crops with improved nutritional qualities.*

11. Flachowsky G, Aulrich K, Böhme H, Halle I. 2007. Studies on feeds from genetically modified plants (GMP)—Contributions to nutritional and safety assessment; Table 3. *Anim. Feed Sci. Technol.* 133:2-30



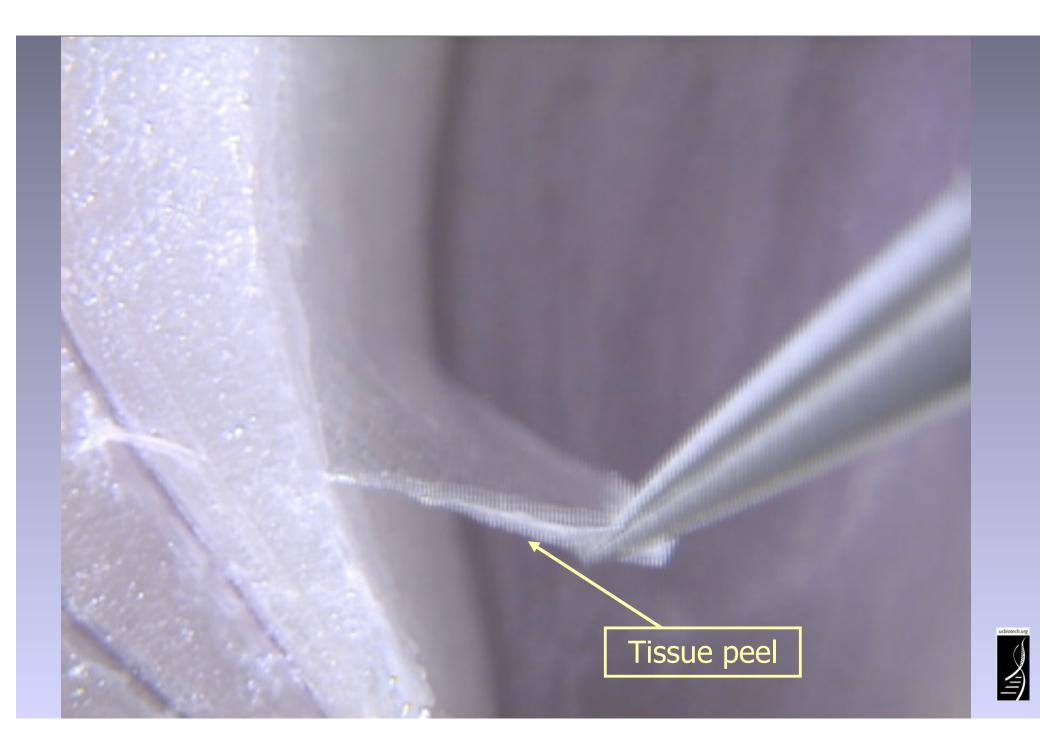
12. Konig A. Cockburn A. Crevel RWR. Debruyne F. Grafstroem R. et al. 2004.

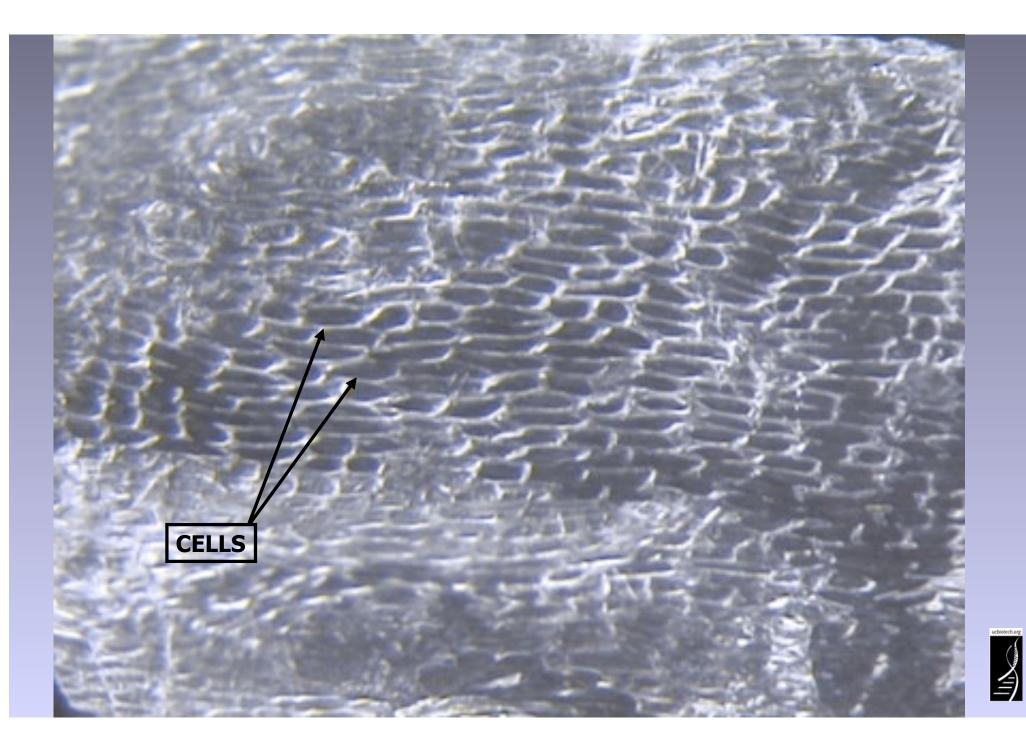


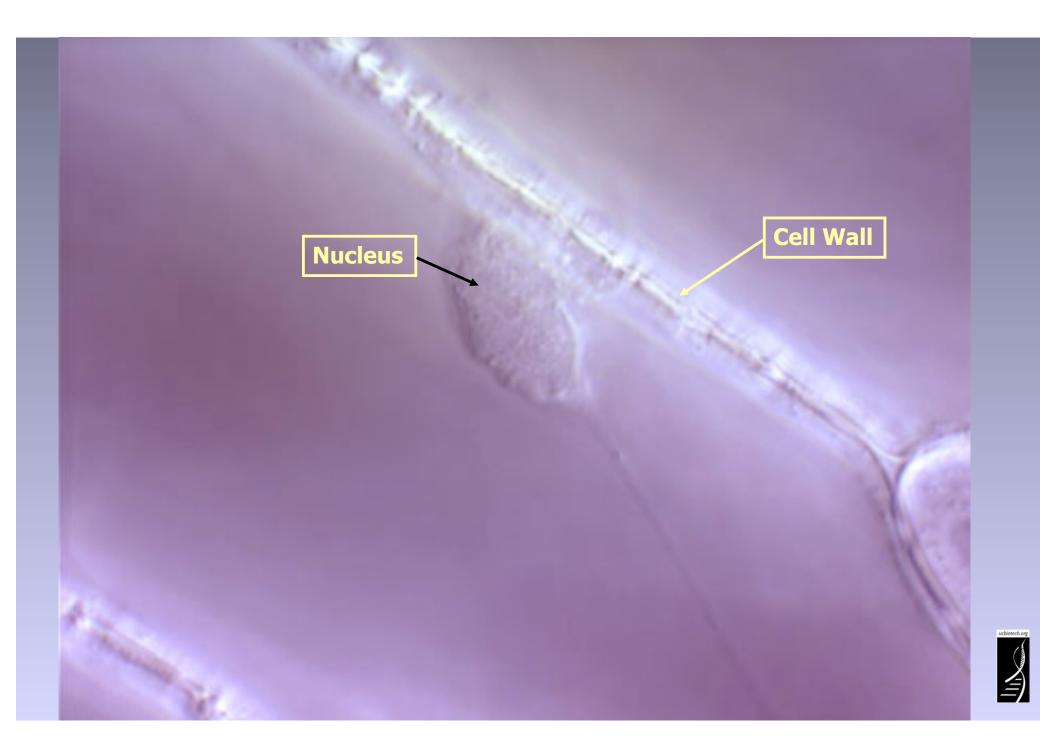


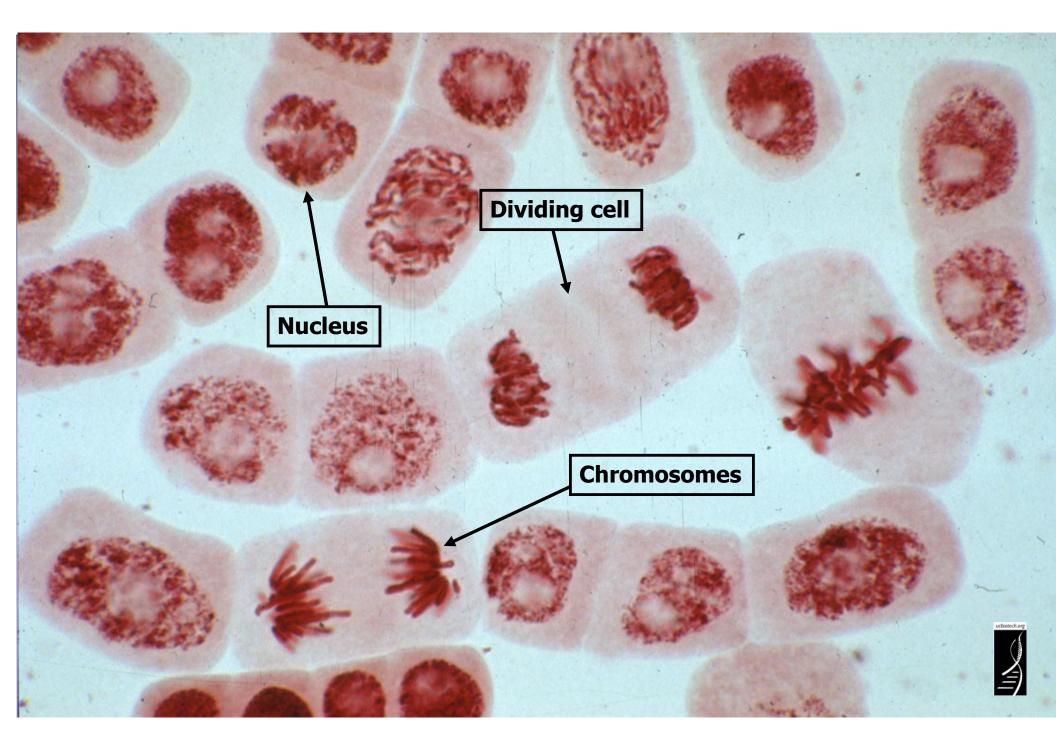
Or what makes an onion, an onion?

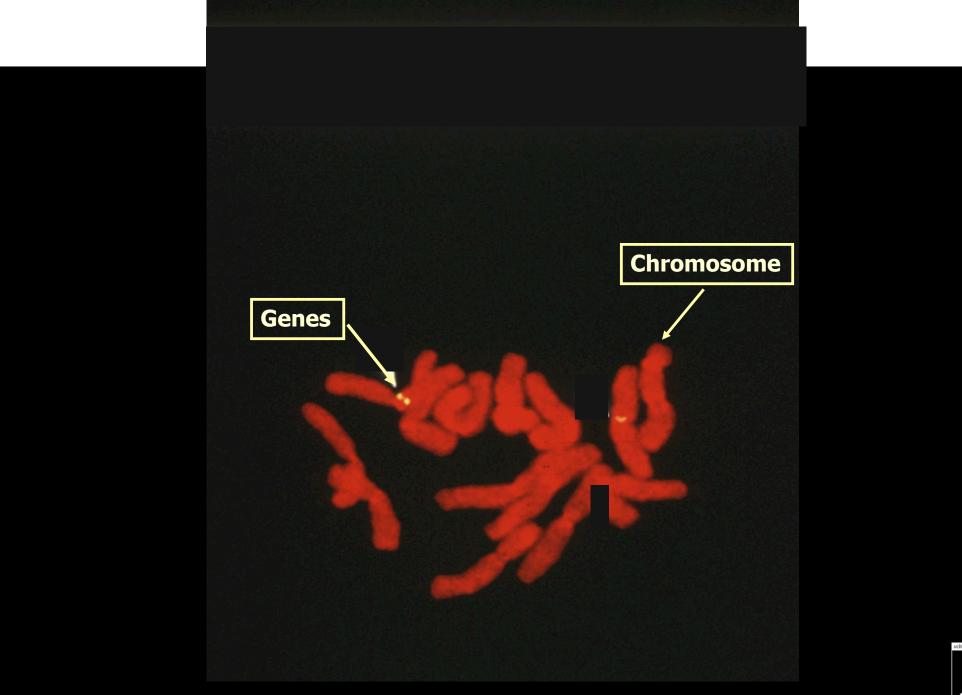














How are the genes and chromosomes manipulated to create a new plant variety by classical breeding?





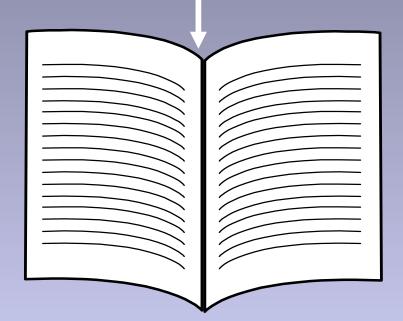
Triticum monococcumTriticum aestivumAncient varietyModern bread variety



Information in the wheat genome

Chemical units represented by alphabetic letters

...CTGACCTAATGCCGTA...

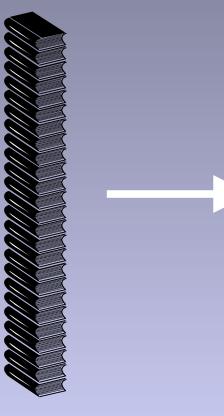


1700 books 1000 pages each 1700 books (or 1.7 million pages)



Hybridization or cross breeding of wheat

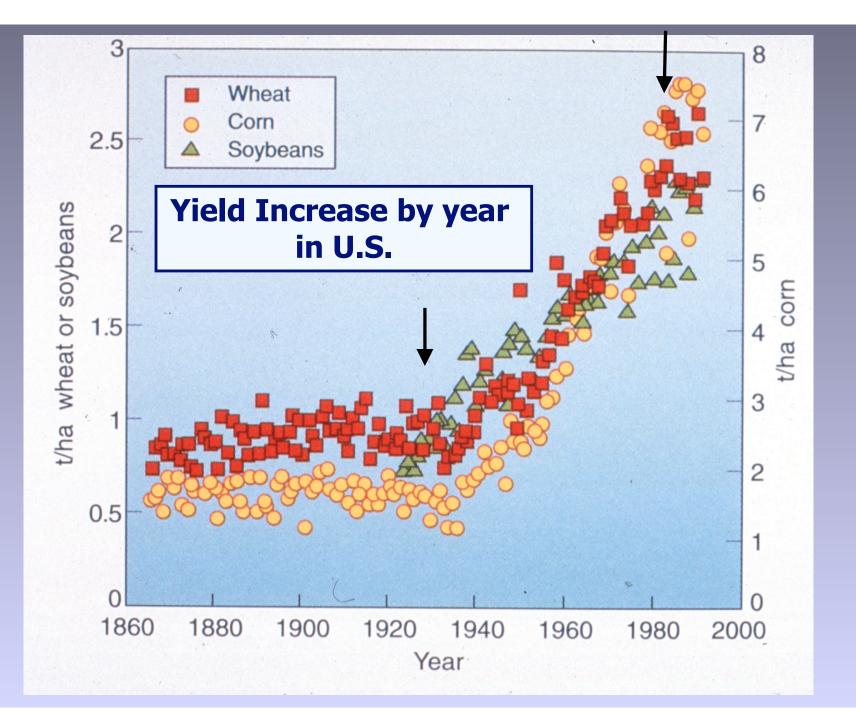




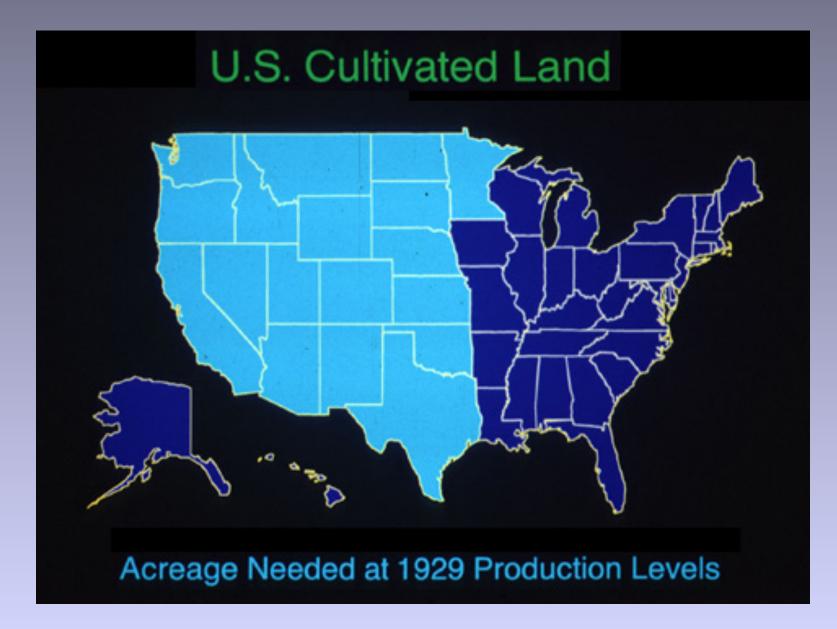
Random retention of information from each parent

1700 books (or 1.7 million pages) 1700 books (or 1.7 million pages) 1700 books (or 1.7 million pages)











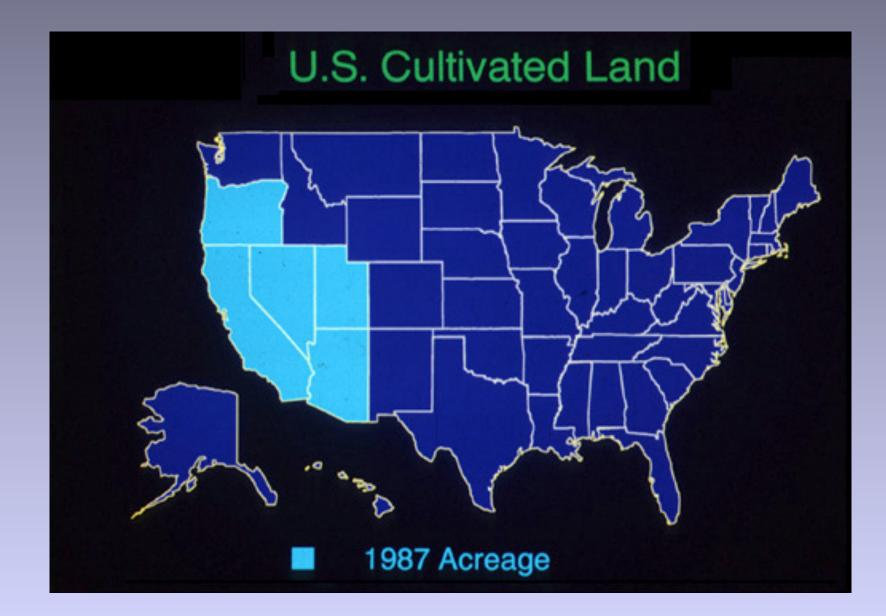
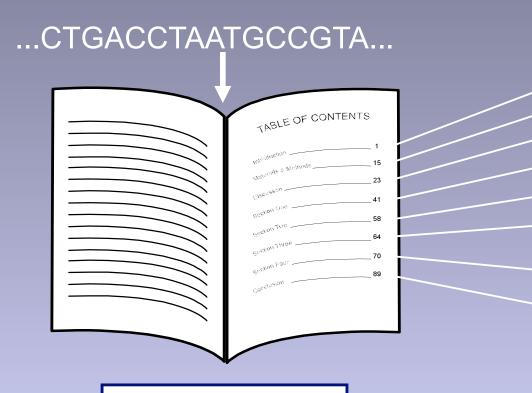
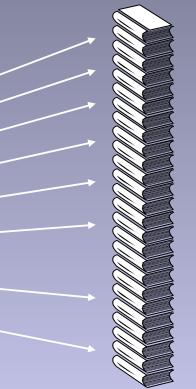




Table of contents for genes in wheat



Genomics



Used for Marker-Assisted Selection

1700 books (or 1.7 million pages)





Marker-assisted selection used to protect rice against bacterial blight and blast disease



Marker-assisted selection used to protect potatoes against wireworms, but...

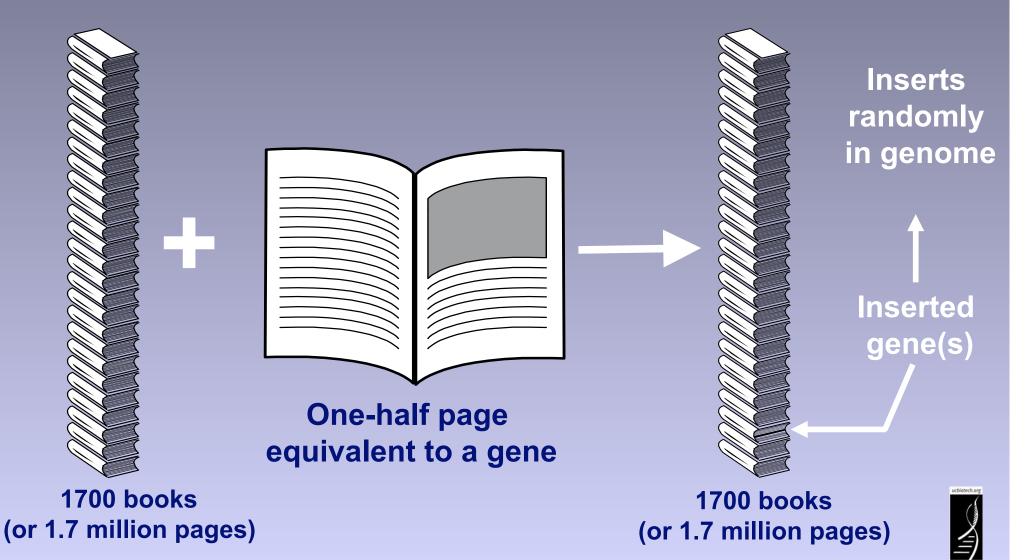
Protection limited to diversity in crop and compatible relatives

SOURCE: "New Potatoes Withstand Destructive Wireworms", Agricultural Research Service, 9/20/ http://www.ars.usda.gov/is/AR/archive/sep11/wireworms0911.h



But there are other ways to create new varieties using the modern tools of genetics

Genetic Engineering Methods



Classical Breeding

compared to

Genetic Engineering

Uses plant machinery in plant

Gene exchange is random involving whole genome

When/where gene expressed not controlled by breeder

Source of gene primarily within genera – not between kingdoms like plants & bacteria Uses plant machinery in laboratory

Gene exchange is specific involving single or few genes

When/where gene expressed controlled precisely

Source of gene from any organism

Number of different commercially available GE crops is limited



93% of 2010 acreage (Insect Resistant: 15% Herbicide tolerant: 20% Stacked gene: 58% *GE Soybean* 93% of 2010 acreage (Herbicide resistant: 93%)

GE Corn 86% of 2010 acreage (Insect Resistant: 10% Herbicide resistant: 23% Stacked gene: 47%) 1% of corn with Br (ECB) + Bt (rootvorm) + herbicide

GE Sugarbeet 96% of 2010 acreage *GE Alfalfa* 5% of 2006 acreage

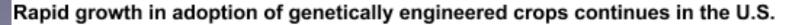
ucbiotech.org

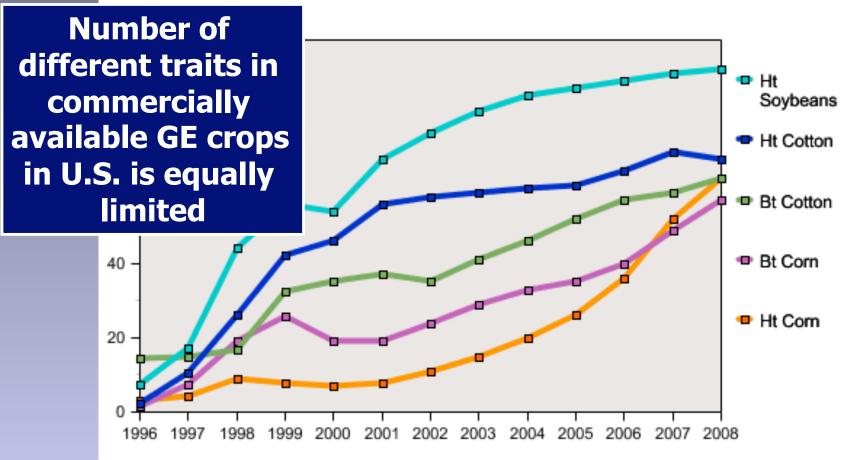
SOURCE: NCFAP; USDA ERS



Types of GE Crops Leads To Estimates that 75% of Processed Foods in U.S. Have GE Ingredients



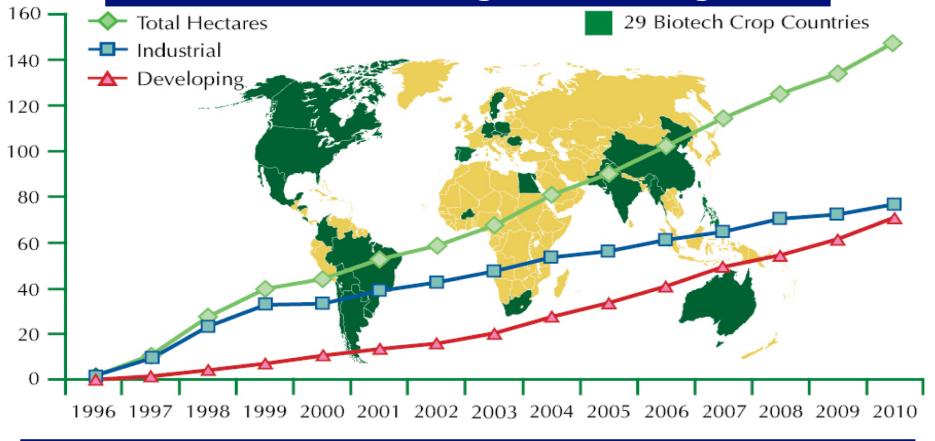




Data for each crop category include varieties with both HT and Bt (stacked) traits. Source: 1996-1999 data are from Fernandez-Cornejo and McBride (2002). Data for 2000-08 are available in tables 1-3.



Despite limited crop and trait types, worldwide acreage is increasing



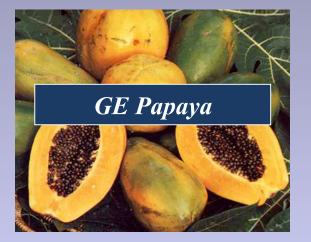
Total worldwide area cultivated = Areas of Texas + California + Colorado + South Carolina

So

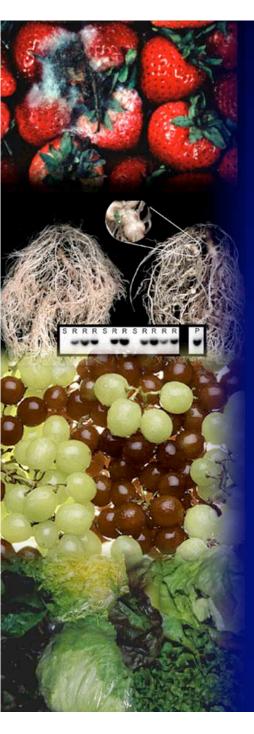
There are a few whole, genetically engineered foods in the U.S market







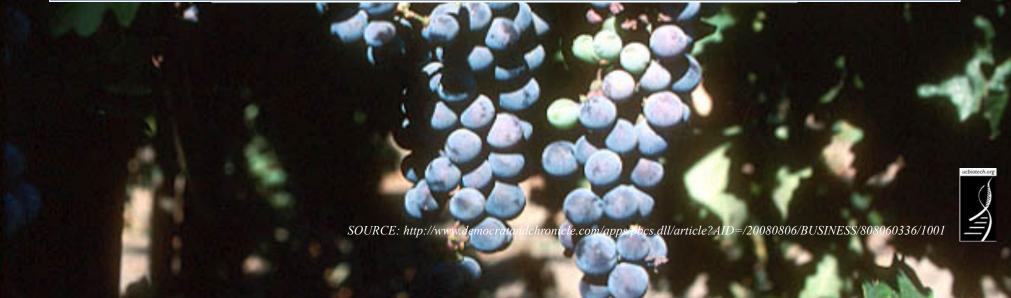




WHAT'S IN THE PIPELINE?



Field Trials Conducted in California with Grape Root Stocks Engineered for Resistance to Fanleaf Virus



Australian researchers identify grape genes that provide resistance to powdery mildew



Arcadia Biosciences develops canola that uses 50% less nitrogen fertilizer



SOURCE: http://archives.foodsafety.ksu.edu/agnet/2007/4-2007/agnet_april_10.htm#story0

Yields in rice and maize increase under water-limiting conditions SOURCE: Castiglioni, P. et al. 2008. Bacterial RNA Chaperones Confer Abiotic Stress Tolerance in Plants and Improved Grain Yield in Maize under Water-Limited Conditions. Plant Physiology 147: 446-455

Salt-tolerant Tomatoes





Engineered

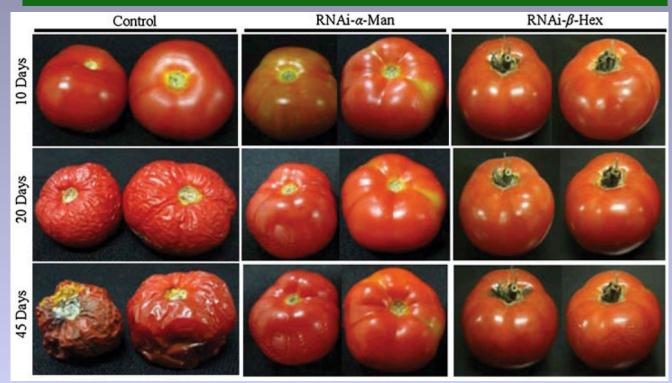
Control



SOURCE: Zeraim Gedera L.T.D., Israel

"In a globalized economy, the control of fruit ripening is of strategic importance because excessive softening limits shelf life."

Engineered tomatoes have ~30 day extension of shelf life





SOURCE: Meli, V.S., Ghosh, S., Prabha, T.N., Chakraborty, N., Chakraborty, S., and Datta, A. 2010. Enhancement of fruit shelf life by suppressing N-glycan processing enzymes. Proceedings of the National Academy of Sciences USA, doi/10.1073/pnas.0909329107.

Downregulation of single gene in potato reduces levels of acrylamide, a potential carcinogen and known neurotoxin



SOURCE: Wu, L., Bhaskar, P.B., Busse, J.S., Zhang, R., Bethke, P.C. and and Jiang, J. 2011. Developing Cold-Chipping Potato Varieties by Silencing the Vacuolar Invertase Gene. Crop Science 51: 981-990.



Non-browning GE apple may not get to market; it is opposed by U.S. Apple Association due to possible negative impacts on export market



OURCE: "Stop Genetically Engineered Apples!", Organic Consumers Association, 3/24/11. http://www.organicconsumers.org/bytes/ob269.htm#SEC3



Tear-free onion developed by turning off tearinducing enzyme



SOURCE: "Scientists create 'no tears' onions", Herald and Weekly Times, 2/1/08 http://www.checkbiotech.org/green_News_Genetics.aspx?Name=genetics&infoId=16834



Engineered corn: 169-fold increase in Vitamin A precursor 6-fold increase in Vitamin C 2-fold increase in folate





SOURCE: Naqvi et al. 2009. Transgenic multivitamin corn through biofortification of endosperm with three vitamins representing three distinct metabolic pathways. Proceedings of the National Academy of Sciences USA, doi: 10.1073/pnas.0901412106.

Engineered Pea Seeds Protect Chickens against Parasitic Coccidiosis

SOURCE: "Engineered pea seeds protect against parasites", BioMed Central, 9/10/09, http://www.eurekalert.org/pub_releases/2009-09/bc-eps090909.php Zimmermann, J., Saalbach, I., Jahn, D., Giersberg, M., Haehnel, S., Wedel, J., Macek, J., Zoufal, K., Glunder, G., Falkenburg, D. and Kiprijanov, S.M. 2009. Antibody expressing pea seeds as fodder for prevention of gastrointestinal parasitic infections in chickens. BMC Biotechnology, in press.



Japanese scientists create blue rose with blue pigments from pansies

SOURCE: http://www.japantimes.co.jp/cgi-bin/getarticle.pl5?nn20040701a2.htm



Delayed senescence *Moonshadow*TM *carnation*





http://www.florigene.com/products/products.php?product_name=moonshadow

Slow-Mow grass addresses watering, maintenance and weed problems

SOURCE: "Engineering a mow-less lawn", New York Times, 4/22/06 http://www.nytimes.com/2006/04/22/business/220ffline.html? r=1&oref=slogin

What is the U.S. regulatory process that governs these engineered plants?



U.S. Regulatory Agencies

 $\langle | \rangle$



APHIS Determines

Nonregulated Status – 75 granted

Once nonregulated, organism no longer requires APHIS review for movement or release in U.S.

Alfalfa – HT –removed/ reinstated

- ✓ Cotton HT, IR
- ✓ Corn HT, IR, AP
- ✓ Soybean HT, PQ
- Potato IR, VR
- Tomato PQ Squash - VR
- ✓ Canola HT

✓ Large-scale production♦ Not on market

Papaya - VR

- Rice HT
 Rapeseed HT, AP, PQ
 Sugar beet HT
- Flax HT Chicorium - AP
 - Tobacco PQ



(http://www.aphis.usda.gov/brs/not_reg.html)

Where to get more information on the issues?



