



# American Bakers Association

*The Voice of the Baking Industry Since 1897*

## ABA'S TOP 10 ISSUES



1

### Farm Bill

Four key priorities for bakers in Farm Bill legislation include sugar policy reform, conservation reserve program (CRP), grain promotion and agricultural research funding. Although the 2008 bill passed Congress, ABA continues to work to reform to an egregious sugar program, decrease non-environmentally sensitive acreage in the CRP, ensure adequate funding for wheat research, and implement grain promotion provisions similar to other food and nutrition programs.

2

### Commodity Market Stability

Commodity markets have been extremely volatile over the past year, but most especially from November 2007 to May 2008. There are many probable causes to this volatility, including increased speculation by non-traditional commodity market investors, decreased availability of agricultural commodities, and increased worldwide demand. ABA, through the leadership of the Commodity Task Force, will continue to work with Congress, the Administration and various oversight agencies to ensure viable markets for commodity producers and users.

3

### Imported and Domestic Food Safety

Recent high profile food contamination incidents have raised concerns about the effectiveness of laws and government agencies regulating the U.S. food supply. As such, legislation aimed to better regulate imported and domestic food products has been proposed in both the House and Senate. Proposals include implementing import fees for food and ingredient products, certification standards for exporting, reducing the number of ports where products may enter the U.S., steeper fines for first time and perpetual offenders, and many others. ABA and the Food Technical Regulatory Affairs Committee have taken an active role in monitoring and influencing this discussion.

4

### Butter Flavoring ~ Diacetyl

Legislation banning the use and manufacture of Diacetyl is on a fast track in Congress, and is quickly becoming a major issue for OSHA and the State of California.

5

### Hours of Service

On December 11, 2007, the Federal Motor Carrier Safety Administration (FMCSA) released an Interim Final Rule (IFR) restoring the 11-hour driving time limit and 34-hour restart provisions of the 2005 Hours of Service (HOS) Rules.

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### Energy & Water Policy

Tighter air standards may create permitting challenges; renewable energy goals and ethanol issues gains momentum in Congress. Additionally, EPA is expected to propose a mandatory greenhouse gas reporting rule.

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### Family Medical Leave Act (FMLA)

There are many cost driving issues related to health care such as universal coverage medicare for all, and risk pooling/Small Business Health Plans (SBHPS).

8

### Sustainability

Sustainable development remains a high priority for the baking industry. The regulators and legislators are evaluating issues including carbon emissions, water conservation, and energy efficiency. There is an increased emphasis on being a good corporate citizen while operating more efficiently. The ABA Energy & Environmental Health Committee is evaluating its role in sustainable development for the baking industry.

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### Nutrition & Labeling Policy

State Legislatures and the Federal government have increased their focus on ensuring healthier food products to consumers. New standards have been set in certain states regarding trans fat reduction or elimination from school lunches and other food products. New FDA proposals also include increasing labeling standards on food products. These proposals include implementing a country of origin labeling (COOL) system, as well as mandating tracing capabilities. ABA and the Food Technical Regulatory Affairs Committee will continue to comment and push forward bakers' impact for such activities.

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### Acrylamide

California OSHA and Office of Environmental Health Hazard Assessment (OEHHA) continue to drive the acrylamide issue but have not yet required a warning label on foods containing acrylamide. It is still unclear as to whether or not there is a human health risk from exposure to acrylamide. ABA keeps members alert to new developments, and forwards any information regarding processing changes or use of asparaginase to reduce acrylamide levels.