

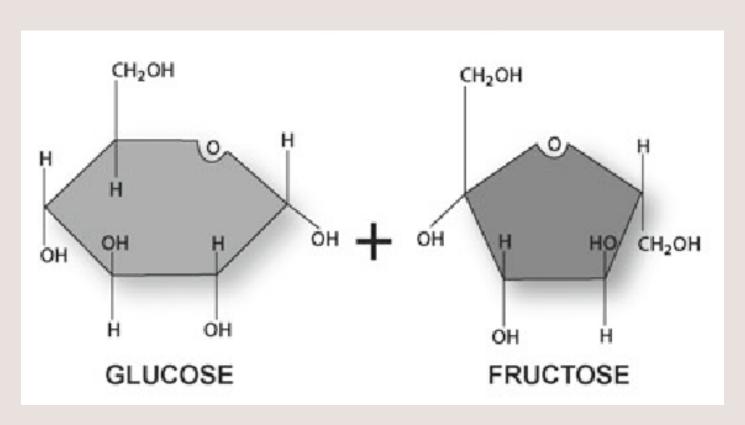
# HIGH FRUCTOSE CORN SYRUP

A CONTAMINANT OF EMERGING CONCERN

JACKLYN VO

# WHAT IS HFCS?





#### LIQUID SWEETENER FOUND IN: 1

- HFCS-42: PROCESSED FOOD, CEREALS, BAKED GOODS, SOME BEVERAGES
- HFCS-55: SUGAR SWEETENED BEVERAGES

### GLYCEMIC INDEX = NOT DEFINED YET

- STRUCTURE IS SIMILAR TO SUCROSE, SO GI IS SIMILAR
- USE LESS FOR SWEETER TASTE

## 4 KCAL/GRAM

## ALTERNATIVE TO SUCROSE (TABLE SUGAR)

### **FAVORABLE TRAITS:**<sup>2</sup>

 CHEAPER THAN SUCROSE, INCREASES SHELF LIFE, NON-CRYSTALLINE, EASIER TO TRANSPORT & PRESERVE

## HISTORY AND REGULATIONS

#### HFCS COMMERCIALLY INTRODUCED IN THE U.S. IN 1967

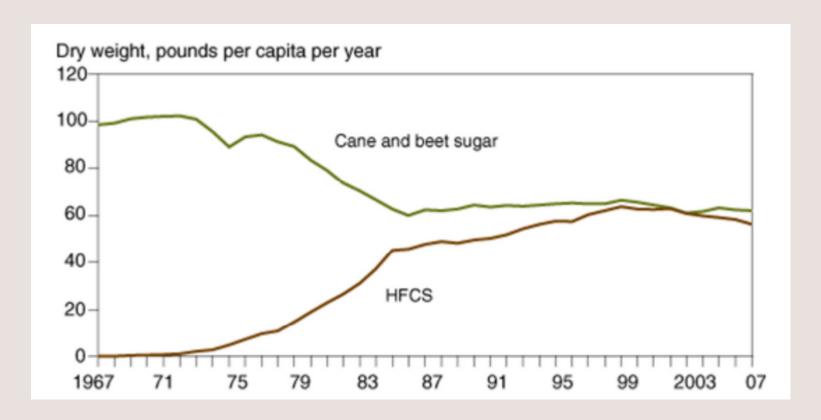
- 1970-1990: CONSUMPTION INCREASED 1000%, WITH HFCS REPRESENTING ABOUT 40% OF ALL ADDED SWEETENERS<sup>5</sup>
- 1967-2006: ANNUAL PER CAPITA INTAKE INCREASED FROM 0.3 TO 58.2 LBS <sup>6</sup>
- PEAKED IN 1999 WITH 9.5 MILLION TONS
- 2000-2017: PRODUCTION DECLINED 12% WITH 8.3 MILLION TONS IN 2017<sup>6</sup>
- AVERAGE DAILY CONSUMPTION OF HFCS = 50G/PERSON OR 316 KCAL/PERSON IN 2004 5

#### FOOD AND DRUG ADMINISTRATION:

• HFCS = GENERALLY RECOGNIZED AS SAFE (GRAS) IN 1983 AND REAFFIRMED IN 1996<sup>7</sup>

#### **USDA SUBSIDIZES CORN**

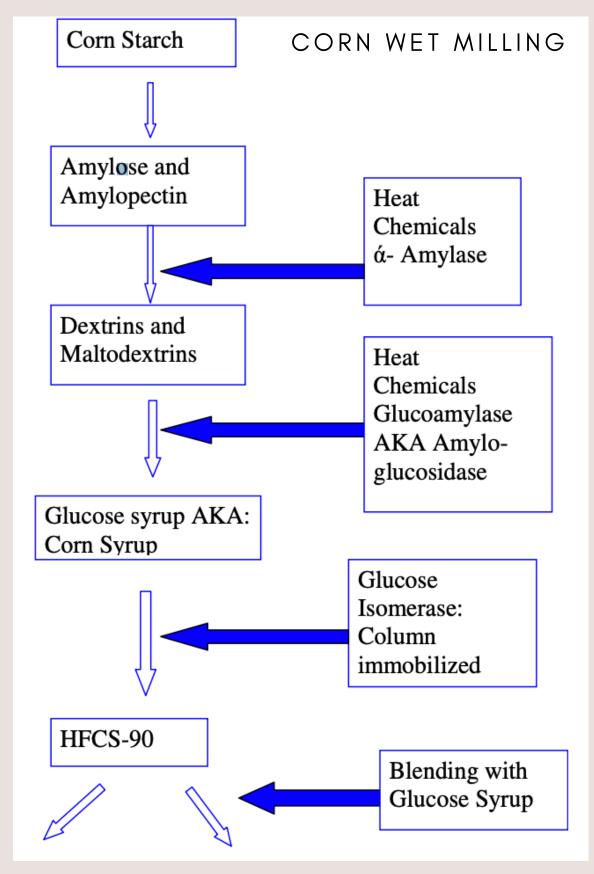
- 10% OF CONSUMER PRICES GOES TO FARMERS<sup>8</sup>
- GMO CORN INTRODUCED COMMERCIALLY IN 1990S 9



Graph from Parker et al. 2010

# HOW IS HFCS MADE?

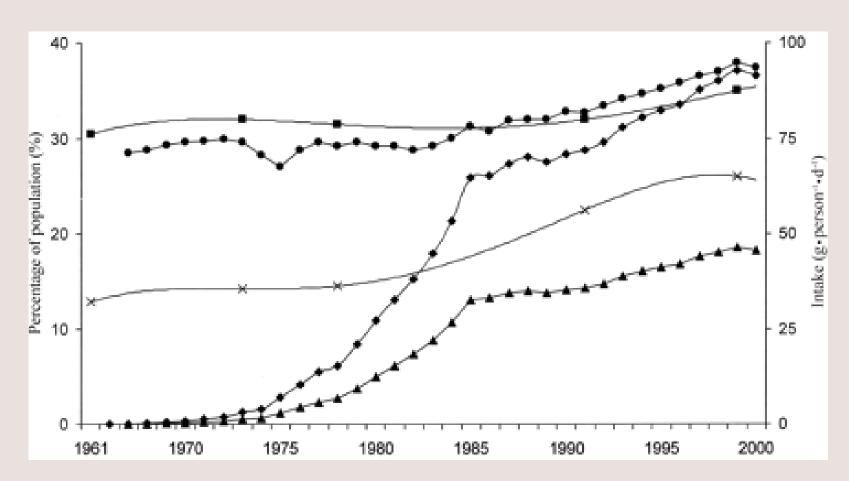
STEEP CORN W/ H2O & SO2 --> CORN WET MILLING



IN 2020, HFCS IS A \$3.9 BILLION INDUSTRY<sup>3</sup>

Diagram from Parker et al. 2010

# WHY HFCS = CEC?



Graph from Bray et al. 2004

circle = total fructose, triangle = free fructose, diamond =

HFCS, x= obesity, square = overweight

CONFLICTING ARGUMENTS ON HFCS'S ROLE IN DIABETES AND OBESITY

ASSOCIATED WITH THE INCREASED INCIDENCE OF METABOLIC SYNDROMES AND CARDIOVASCULAR DISEASE 4

MANY STUDIES ON FRUCTOSE & GLUCOSE EFFECTS; HOWEVER, MANY HAVE CONFOUNDING FACTORS:

- SMALL STUDIES
- NOT TESTING FOR GLUCOSE + FRUCTOSE
- DESPITE WHAT IS KNOWN, THERE IS PUSH BACK FROM THE CORN REFINERS ASSOCIATION THAT WILL ELICIT DOUBT

## HOW IS HFCS METABOLIZED?

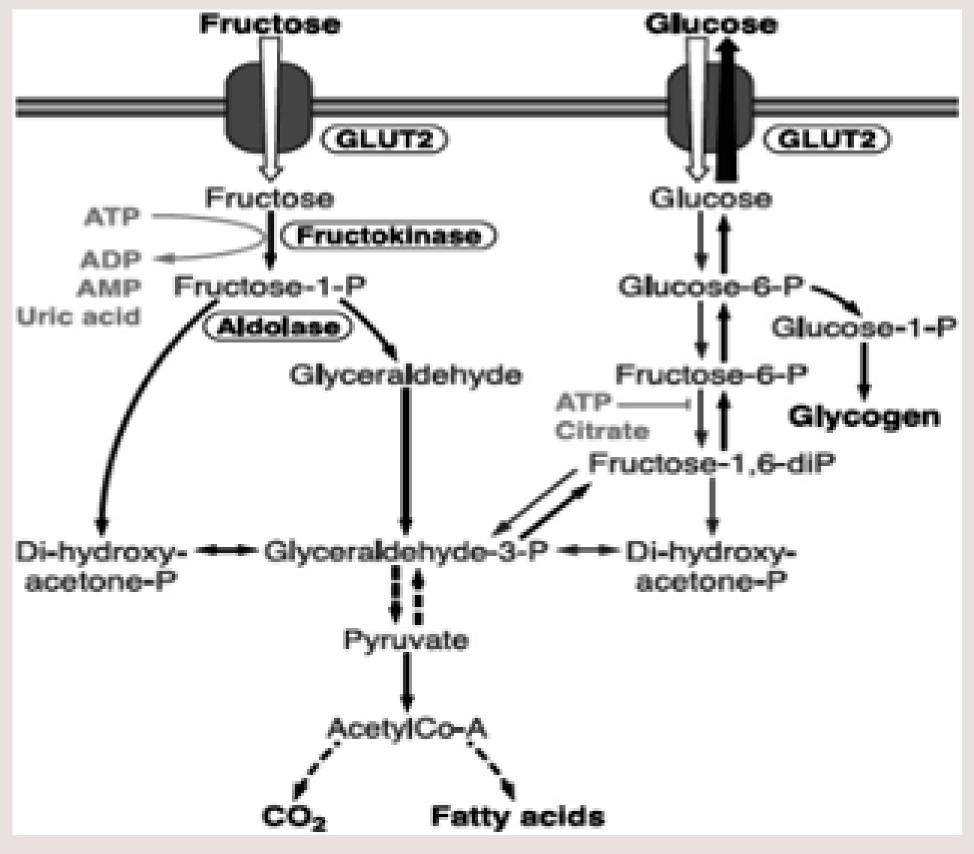


Diagram from Rippe & Angelopoulos 2013

## WHY IS HFCS A CONCERN TO HEALTH?

## GLOBAL OBESITY HAS DOUBLED SINCE 1980 4

• 1980-2014: DIABETIC CASES QUADRUPLED TO 422 MILLION 4

#### FRUCTOSE METABOLISM

- FAVORS DE NOVO LIPOGENESIS--> PALMITIC ACID --> ATHEROSCLEROSIS 4
  - INCREASE IN TRIGLYCERIDE
- STIMULATES INSULIN RESISTANCE --> TYPE 2 DIABETES 4
- DECREASED LEPTIN SECRETION --> OBESITY
- EXCESS BECAUSE OF HEREDITARY FRUCTOSE INTOLERANCE OR ABSENCE OF FRUCTOKINASE --> ABDOMINAL PAIN/DISCOMFORT --> EXCRETED IN URINE
- GLUT5 DEPENDS ON GLUCOSE LEVELS<sup>4</sup>

## GLUCOSE METABOLISM 4

- HIGH BLOOD GLUCOSE --> INSULIN RESISTANCE --> TYPE 2 DIABETES
- LEPTIN SECRETION
- GLYCOGEN STORED IN LIVER OR MUSCLE --> OBESITY
- EXCESS GETS EXCRETED IN URINE

## HOW IS HFCS TREATED IN WWTP?

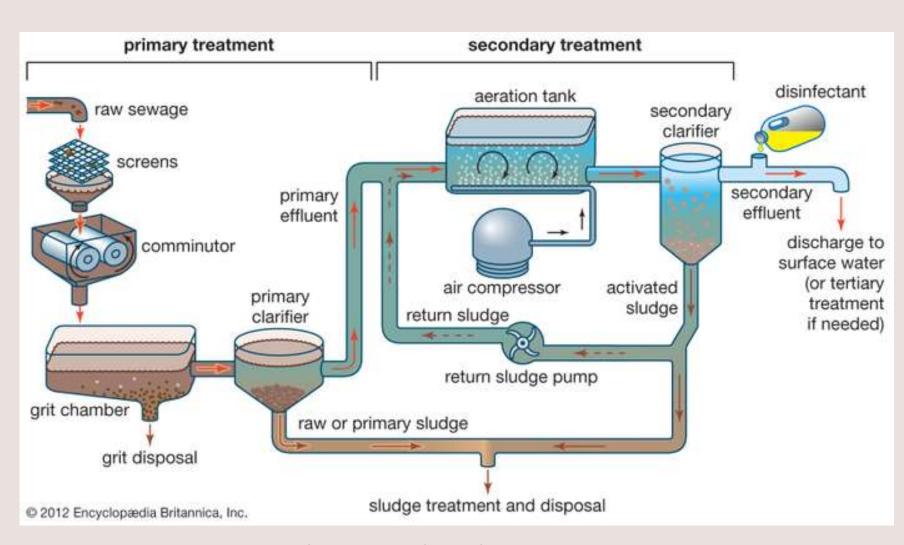


Image from Encyclopedia Britannica 2020

## PRIMARY SEDIMENTATION 11

SECONDARY TREATMENT: 90% OF ORGANIC MATTER IS REMOVED

ATTACHED GROWTH PROCESS:
 TRICKLING FILTER (ROCKS/PLASTIC)
 OR SUSPENDED GROWTH PROCESS

(AERATION TANKS)

RESPIRATION: ORGANICS ARE
DESTROYED/CONVERTED BY MICROBES IF
THERE'S SUFFICIENT OXYGEN

## HOW IS HFCS AFFECTING THE ENVIRONMENT?

## **HONEY BEES**

- HFCS IS FED TO BEES AFTER HARVEST OR LOW NECTAR PERIODS
- HYDROXYMETHYLFURFURAL IS FORMED WHEN HFCS GETS HEATED/DEHYDRATED TO ABOUT 45C 12
- CAUSE BEES DYSENTERY-LIKE SYMPTOMS & POSSIBLE FACTOR FOR COLONY COLLAPSE DISORDER<sup>4</sup>

### MERCURY CONTAMINATION

- CAUSTIC SODA AND HYDROCHLORIC ACID PRODUCTION FOR HFCS USES MERCURY CELLS<sup>4</sup>
- IN DEFAULT ET AL.'S STUDY, 9/20 SAMPLES CONTAINED MERCURY LEVELS RANGING FROM 0.065-0.570 MICROG/GHFCS™
- CONCERNING FOR VULNERABLE POPULATIONS
- 2007: PRESIDENT OBAMA INTRODUCED BILL TO AMEND THE TOXIC SUBSTANCE CONTROL ACT TO PHASE OUT MERCURY USE IN MANUFACTURING CAUSTIC SODA14

## SO WHAT?

THERE IS PUBLIC CONCERN WITH HFCS'S HEALTH & ENVIRONMENTAL EFFECTS; HOWEVER, PUSH BACK FROM GOVERNMENT ENTITIES PREVENTS FURTHER REGULATIONS ON HFCS

MORE RESEARCH IS NEEDED TO TEST FRUCTOSE AND GLUCOSE CO-INGESTION TO FURTHER UNDERSTAND HECS'S EFFECTS ON OUR HEALTH

LIMIT INTAKE OF HFCS BECAUSE ITS ASSOCIATED WITH NONCOMMUNICABLE DISEASES

## THANK YOU!

## REFERENCES

- 1. UNITED STATES FOOD & DRUG ADMINISTRATION (FDA). (2020). SUGAR & SWEETENERS BACKGROUND. RETRIEVED JUNE 09, 2020, FROM HTTPS://WWW.ERS.USDA.GOV/TOPICS/CROPS/SUGAR-SWEETENERS/BACKGROUND/
- 2. GONZÁLEZ-MONTEMAYOR, Á. M., FLORES-GALLEGOS, A. C., SERRATO-VILLEGAS, L. E., LÓPEZ-PÉREZ, M. G., MONTAÑEZ-SÁENZ, J. C., & RODRÍGUEZ-HERRERA, R. (2019). HONEY AND SYRUPS: HEALTHY AND NATURAL SWEETENERS WITH FUNCTIONAL PROPERTIES. IN NATURAL BEVERAGES PP. 143-177). ACADEMIC PRESS.
- 3.IBISWORLD. (2020). INDUSTRY MARKET RESEARCH, REPORTS, AND STATISTICS. RETRIEVED JUNE 10, 2020, FROM HTTPS://WWW.IBISWORLD.COM/INDUSTRY-STATISTICS/MARKET-SIZE/HIGH-FRUCTOSE-CORN-SYRUP-PRODUCTION-UNITED-STATES/
- 4. PARKER, K., SALAS, M., & NWOSU, V. C. (2010). HIGH FRUCTOSE CORN SYRUP: PRODUCTION, USES AND PUBLIC HEALTH CONCERNS. BIOTECHNOL MOL BIOL REV, 5(5), 71-78.
- 5. BRAY, G. A., NIELSEN, S. J., & POPKIN, B. M. (2004). CONSUMPTION OF HIGH-FRUCTOSE CORN SYRUP IN BEVERAGES MAY PLAY A ROLE IN THE EPIDEMIC OF OBESITY. THE AMERICAN JOURNAL OF CLINICAL NUTRITION, 79(4), 537-543.
- 6.UNITED STATES FOOD & DRUG ADMINISTRATION (FDA). (2020). SUGAR & SWEETENERS BACKGROUND. RETRIEVED JUNE 09, 2020, FROM HTTPS://WWW.ERS.USDA.GOV/TOPICS/CROPS/SUGAR-SWEETENERS/BACKGROUND/
- 7. UNITED STATES FOOD & DRUG ADMINISTRATION (FDA). (1996). CFR CODE OF FEDERAL REGULATIONS TITLE 21. RETRIEVED JUNE 10, 2020, FROM HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/CDRH/CFDOCS/CFCFR/CFRSEARCH.CFM?FR=184.1866
- 8. MCMILLAN, T. (2016, JULY 12). DO CORN SUBSIDIES REALLY MAKE US FAT? RETRIEVED JUNE 10, 2020, FROM HTTPS://WWW.NATIONALGEOGRAPHIC.COM/CULTURE/FOOD/THE-PLATE/2016/07/ARE-CORN-SUBSIDIES-MAKING-US-FAT-/
- 9. UNITED STATES FOOD & DRUG ADMINISTRATION (FDA). (2020). SUGAR & SWEETENERS BACKGROUND. RETRIEVED JUNE 09, 2020, FROM HTTPS://WWW.ERS.USDA.GOV/TOPICS/CROPS/SUGAR-SWEETENERS/BACKGROUND/
- 10. RIPPE, J. M., & ANGELOPOULOS, T. J. (2013). SUCROSE, HIGH-FRUCTOSE CORN SYRUP, AND FRUCTOSE, THEIR METABOLISM AND POTENTIAL HEALTH EFFECTS: WHAT DO WE REALLY KNOW?.
- 11. UNITED STATES ENVIRONMENTAL PROTECTION AGENCY (EPA). (2004). PRIMER FOR MUNICIPAL WASTEWATER TREATMENT SYSTEMS. DOCUMENT NO. TECH. REP. EPA 832-R-04-001.
- 12.LEBLANC, B. W., EGGLESTON, G., SAMMATARO, D., CORNETT, C., DUFAULT, R., DEEBY, T., & ST. CYR, E. (2009). FORMATION OF HYDROXYMETHYLFURFURAL IN DOMESTIC HIGH-FRUCTOSE CORN SYRUP AND ITS TOXICITY TO THE HONEY BEE (APIS MELLIFERA). JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 57(16), 7369-7376.
- 13. DUFAULT, R., LEBLANC, B., SCHNOLL, R., CORNETT, C., SCHWEITZER, L., WALLINGA, D., ... & LUKIW, W. J. (2009). MERCURY FROM CHLOR-ALKALI PLANTS: MEASURED CONCENTRATIONS IN FOOD PRODUCT SUGAR. ENVIRONMENTAL HEALTH, 8(1), 2.
- 14. GOVTRACK.US. (2020). S. 1818 110TH CONGRESS: MISSING MERCURY IN MANUFACTURING MONITORING AND MITIGATION ACT. RETRIEVED FROM HTTPS://WWW.GOVTRACK.US/CONGRESS/BILLS/110/S1818