

From: Michael Katz <katzjam@earthlink.net>
To: Susan Luong <sluong@oehha.ca.gov>
Date: 6/17/2005 11:31:28 PM
Subject: Comments on acrylamide rulemaking - Title 22, CCR

Dear Ms. Luong,

I urge OEHHA to make no changes to the current treatment of acrylamide in any of the following regulations:

- * Title 22, California Code of Regulations, Section 12705;
- * Title 22, California Code of Regulations, Section 12705 (subsections);
- * Title 22, California Code of Regulations, Section 12601.

It is consistent with Proposition 65's intent, with the OEHHA's mission, and with the public interest to require food processors and restaurants to warn consumers about the actual levels of acrylamide in their food products, as the current regulations require.

Whether those levels occur "naturally" or as a result of particular cooking processes may be of high interest to food processors and retailers, who may want to adjust their cooking temperatures and formulations accordingly. But this distinction is of little interest to consumers.

Consumers simply deserve to receive clear warnings about where unsafe levels of this carcinogen occurs. Such warnings will allow us to shift to safer alternative foods, or to improved formulations or preparations of acrylamide-prone foods.

I hope that the OEHHA will allow the free market to do its work here, but giving consumers the information we need to make rational choices. Please reject petitions from food processors and retailers who seek to shoot the messenger.

Thank you for considering these comments.

Respectfully yours,

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