

FDA Proposes Ban on BHA Food Additive

Description

The Food and Drug Administration (FDA) has started steps to possibly ban BHA, a food additive found in many processed foods like meats and bread. This action is important because BHA has been used for decades and is under new scrutiny due to health concerns.

BHA, or butylated hydroxyanisole, has been recognised as safe since 1958 and approved as a food additive in 1961. It helps prevent fats and oils in food from spoiling and can be found in items like frozen meals, cereals, cookies, and some meats. However, the FDA has announced a safety review because of worries that BHA could cause cancer in people.

In the 1990s, the National Toxicology Program described BHA as "reasonably anticipated to be a human carcinogen" based on studies done on animals. Although there are few studies on humans, some research in the past has linked BHA to cancer in animals.

As part of its review, the FDA is asking the public and industry for information on BHA's use and safety. Health and Human Services Secretary Robert F. Kennedy Jr. expressed that this review signals a new era of food safety. He is focused on reducing harmful chemicals in food.

Some experts, like Marion Nestle from New York University, support the FDA's decision but question how safety evaluations will be conducted. She noted that human studies would be difficult and expensive but believes it was time for the FDA to address this issue. The Consumer Brands Association has not yet commented on the FDA's announcement.

Vocabulary List:

1. **Additive** /'æd.ɪ.tɪv/ (noun): A substance added to food to enhance its flavor appearance or preservation.
2. **Scrutiny** /'skru:.tɪ.ni/ (noun): Critical observation or examination.
3. **Carcinogen** /ka:r'sɪn.ə.dʒən/ (noun): A substance capable of causing cancer in living tissue.
4. **Review** /rɪ'vju:/ (noun): A formal assessment or examination of something with the possibility of instituting change if necessary.
5. **Anticipated** /æn'tɪs.ɪ.peɪ.tɪd/ (adjective): Regarded as likely to happen; expected.
6. **Worries** /'wʌr.i:z/ (noun): Concerns or anxieties about potential problems.

Comprehension Questions

Multiple Choice

1. What does BHA stand for in the context of food additives?

- Option: Butylated Hydroxyanisole
- Option: Basic Health Assessment
- Option: Biochemical Hazard Analysis
- Option: Banned Harmful Additive

2. When was BHA approved as a food additive?

- Option: 1958
- Option: 1961
- Option: 1990
- Option: 2000

3. What is the main concern that prompted the FDA to review BHA?

- Option: Spoilage prevention
- Option: Allergies in humans
- Option: Possible cancer-causing properties
- Option: Improved taste

4. Who described BHA as

- Option: FDA
- Option: National Toxicology Program
- Option: Consumer Brands Association
- Option: Marion Nestle

5. What is the focus of Health and Human Services Secretary Robert F. Kennedy Jr. regarding food safety?

- Option: Reducing harmful chemicals in food
- Option: Promoting fast food consumption
- Option: Increasing BHA usage
- Option: Expanding processed food markets

6. Which institution has expressed support for the FDA's decision regarding BHA?

- Option: National Toxicology Program
- Option: Marion Nestle from New York University
- Option: Consumer Brands Association
- Option: FDA

True-False

7. BHA has been recognized as safe by the FDA since 1961.
8. Robert F. Kennedy Jr. is primarily concerned with promoting processed foods.
9. There are extensive human studies available that conclusively link BHA to cancer.
10. The National Toxicology Program has not raised concerns about BHA being a possible human carcinogen.
11. The Consumer Brands Association has openly supported the FDA's decision to review BHA.
12. Marion Nestle from New York University believes the FDA should not address the issue regarding BHA.

Gap-Fill

13. BHA has been used as a food additive since _____.
15. Robert F. Kennedy Jr. is focused on reducing harmful chemicals in _____.
16. Marion Nestle from New York University supports the FDA's decision to review BHA but questions how _____ will be conducted.
17. The Consumer Brands Association has not yet _____ on the FDA's announcement regarding BHA.
18. The FDA is asking the public and industry for information on BHA's use and _____.

Answer

Multiple Choice: 1. Butylated Hydroxyanisole 2. 1961 3. Possible cancer-causing properties 4. National Toxicology Program 5. Reducing harmful chemicals in food 6. Marion Nestle from New York University

True-False: 7. False 8. False 9. False 10. False 11. False 12. False

Gap-Fill: 13. 1961 15. food 16. safety evaluations 17. commented 18. safety

CATEGORY



- 1. Business - LEVEL3

POST TAG

- 1. B1
- 2. BHA
- 3. bread
- 4. ESL learning
- 5. esl news
- 6. FDA
- 7. Level 3
- 8. meats
- 9. processed foods

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