

78.9 Code System for Food

Whereas, There is a marked proliferation of processed foods, food substitutes and chemical food additives in products on the grocer's shelf, many of which are of high risk-to-benefit ratio;
Whereas, The information on some food labels is euphemistic and incomplete and many consumers have not sufficient knowledge to evaluate the chemical content appearing on labels of food products;
Whereas, A preponderance of processed foods with high additive content are those which appeal to, and are widely consumed by children and young people;
Whereas, Some chemicals used in additives do not appear to be excreted by the body and the accumulation of these chemicals in human organs is not presently understood; and,
Whereas, An increasing number of nutritionists, biochemists and food allergists are expressing grave concern about the long-range detrimental effects of food additives and food substitutes on our bodies; therefore be it,

RESOLVED, That The National Council of Women of Canada request the Government of Canada to study the feasibility of:

1. A code system (similar to that on core labelling of fabrics to indicate the proportion in each food product of:
 - a) Level of nutritional value
 - b) Calorie content
 - c) Substitute food
 - d) Number of chemical additives;
 2. Include staple food products such as bread, milk, ice-cream, under the core labelling system;
 3. Place an immediate moratorium on the acceptance of any new additives in food products until there are more sophisticated and accurate methods of testing the long-range and inter-chemical reactions of these additives in the body.
 4. Re-examine all high risk-to-benefit-ratio additives and substitutes, removing any that are suspect.
- (This Resolution was referred to the Minister of National Health and Welfare NCWC letter of July 3, 1978).