



## Evolution of Dietary Guidelines for Americans and How They Have Impacted Consumption of Food from Animals By Gary C. Smith PhD



On the surface, it seems as though following the Dietary Guidelines for Americans has done our bodies good. However, the reality is that we are in the midst of an obesity and diabetes crisis, so something appears amiss. This article discusses the evolution of expert opinion, how it has impacted consumption, and what's being done today. [Read more >](#)

## Incidence of Disease Attributed to Some Major Foodborne Pathogens Appears to Be on the Rise In-Spite of Rigorous Efforts at the Pre- and Post-Harvest Levels to Improve Food Safety and Public Health By Kendra Nightingale PhD



Read more about the most recent trends in infections caused by pathogens transmitted through food derived from the preliminary 2018 FoodNet data, including the potential impact of culture independent diagnostic techniques (CIDTs) and large multi-state outbreaks of foodborne illness. Of particular concern, the incidence of salmonellosis has remained largely unchanged as compared to the original 1996-1998 baseline data, where produce and poultry have been frequently implicated in large multi-state outbreaks of foodborne disease in recent years. [Read more >](#)

## JBS Global Food Innovation Center Named in Honor of FSNS Board Member Gary Smith



The JBS Global Food Innovation Center at CSU, in honor of Gary and Kay Smith, has opened its doors to help prepare future generations of food and agriculture students. The USDA-FSIS-inspected facility is a 36,000-square-foot center located in the Animal Sciences Building at CSU and will be used for teaching and research in meat processing. [Read more >](#)



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### In the News

#### Barry Carpenter Joins FSNS as Senior Advisor for Regulatory Affairs and Client Relations

We are pleased to announce that Barry Carpenter, previously with USDA's Senior Executive Service, has joined FSNS and will have a key role as a liaison between customers and the FDA, FSIS and other trade organizations. [Read more >](#)

#### FSNS Supports Local Students With FFA and 4-H Projects

Since 1994, FSNS has supported agricultural education to spread the importance of food safety, and to enable the next generation of agriculturalists and scientists. This article reviews recent FFA student achievements and how these programs lend themselves to the ongoing success of the food industry. [Read more >](#)



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