



For more information:
Gretchen Lee Salter, Breast Cancer Fund: 415-346-8223 x 33
Elizabeth Crowe, KEF: 859-986-0868

for immediate release: Wednesday, September 21, 2011
Kentucky Moms: Toxic Chemicals Don't Belong in Kids Canned Foods

A report released today by the Breast Cancer Fund shows the presence of the chemical bisphenol-A (BPA) in common canned foods marketed to children. BPA is a hormone-disrupting chemical linked to increased risk of breast cancer, reproductive disorders, obesity, diabetes and other illnesses, that is present in most canned food and beverage linings.

"No parent wants to feed their child a toxic chemical along with their canned pasta," said Elizabeth Crowe, a mother and the Executive Director of the Kentucky Environmental Foundation which is releasing the report in Kentucky. "It's critical that parents, legislators and food packaging companies work now to get BPA out of our food supply."

The Breast Cancer Fund Report, *BPA in Kids Canned Food*, tested popular canned pasta foods including Campbell's Spaghettio with Meatballs, Annie's Homegrown Cheesy Ravioli and Chef Boyardee Mini ABC's and 123's with Meatballs. They found levels of BPA consistent with other tests of canned foods, including from the study *No Silver Lining* in which canned foods purchased in multiple states, including in Kentucky, were found to have potentially harmful levels of BPA.

Breast cancer survivor and writer Beth Dotson Brown of Garrard County, says it's important to know how the products we use daily can contribute to cancer risk. "Information on toxic chemical exposures makes us think about eating differently, using alternative body care or home care products or modifying some other habit," she said. "But it's also our legislators and agencies that govern manufacturers who should set a positive example we need to set so future generations don't have to suffer the consequences of cancer."

Some Kentucky legislators *are* taking action. Representatives Mary Lou Marzian (Louisville) and Ruth Ann Palumbo (Lexington) in 2011 proposed legislation that would ban BPA in baby bottles, toddler cups and infant formula cans in Kentucky. Similar legislation has already been passed in several other states. Marzian and Palumbo may reintroduce BPA legislation in 2012.

Elizabeth Walker, Ph.D., a college health professor in Berea said, “My students, young men and women of childbearing age, understand the health risks of hormone-disrupting chemicals and are shocked that companies haven’t all replace BPA with a safer substitute. What are Campbell’s, Chef Boyardee and these other companies going to do to show they care about kids’ health?”

The report notes several food options that consumers can use to limit BPA exposure, including purchasing fresh or frozen foods, or foods packaged in glass jars instead of cans.

“We know fresh, local foods are often the healthiest options for us for many reasons, including that we avoid chemicals like BPA in food packaging. But not everyone has access to fresh food,” said Andrea James, mother of two from Lexington.

“It’s a heavy burden for parents who really don’t have BPA-free choices at hand. The best and most sustainable solution is to have health safety measures on the front end, through common sense policies and by the manufacturing companies putting food products on the shelf,” James said.

###

The *BPA in Kids Canned Food* report and other information on BPA can be obtained at the Kentucky Environmental Foundation site at <http://www.kyenvironmentalfoundation.org>, or from the Breast Cancer Fund directly at <http://www.breastcancerfund.org>.