The conflicts of interest that exist as a result of the Academy of Nutrition and Dietetics’ ties with the food and beverage industries are are often visible at the Academy’s annual conference (the Food and Nutrition Conference and Expo, or FNCE).

This document highlights the six 2014 FNCE educational sessions that concern us most, since they exemplify how industry inserts itself at a national nutrition conference.

“High concern” conflicts of interest, to us, are those that appear to be more about defending industry than communicating public health messaging that benefits the general public, and where the messaging is delivered solely by speakers with ties to industry.

At minimum, speakers at a national nutrition conference should not have glaring conflicts of interest. There are enough experts on these topics who are independent and not affiliated with industry.

Let us be very clear: the fact that a speaker has ties to industry in and of itself does not invalidate their research or disqualify them as a speaker. However, these ties need to be considered, since industry has a history of spinning research and data to fit its needs and protect its bottom line.

We present this information with the hope that FNCE attendees will keep these ties in mind when listening to these talks. Please refer to hyperlinks below for further information.

Also be sure to reference our list of recommended sessions, which are free of problematic conflicts of interest and showcase the knowledge and hard work of many of our dietitian colleagues.
**Sunday, October 19**

10 AM: Public-Private Partnerships: Workable Models to Address Hunger and Child Health

- Planned with AND sponsor The National Dairy Council
- Speaker Jean Ragalie-Carr, RD, is the current President of the National Dairy Council.
- Speaker David Satcher, M.D., Ph.D. FAAFP, FACPM, FACP, 16th United States Surgeon General, is the Founding Chair and Emeritus Director of Action for Healthy Kids, for which Jean Ragalie-Carr is Secretary and Treasurer.
- Action for Healthy Kids and National Dairy Council are partners.

1:30 PM: What’s New With Restaurant Menus?

- Speaker Joy Dubost, PhD, RD, CSSD, is Director of Nutrition and Healthy Living for the National Restaurant Association, an organization that has come under fire for problematic practices by organizations like Corporate Accountability International.
- Also see report from Restaurant Opportunities Center United, detailing how NRA has fought and opposed public health policy measures for years.

**Monday, October 20**

8 AM: TRANSitioning to No Partially Hydrogenated Oils

- Speaker Janet Collins, PhD, RD, is current Senior Manager in Corporate Regulatory Affairs for the DuPont Company and immediate Past President of the Institute of Food Technologists (IFT). Earlier this year, IFT asked the Food & Drug Administration for an extension to comment on proposal to remove artificial trans fats from US food supply.
- Session will focus on “risks, benefits and challenges associated with the complete removal of partially hydrogenated oils from the US food supply.”

12:30 PM: Expo Briefing - Dietary Quality: How Sweeteners Fit

- Presented by one of their consulting dietitians
- CRA has been in crisis management mode over high fructose corn syrup for several years now, mainly via the website SweetenerStudies.com. This article from Food Identity Theft touches on how CRA commonly spins studies.

A *New York Times* article from earlier this year pointed some of the Corn Refiners Association’s tactics to shape public opinion, including a $10 million, four-year effort to “help fund research being conducted by a Massachusetts-based cardiologist and health expert, Dr. James M. Rippe, who then released a series of studies disputing any special health consequences associated with the corn-based sweeter,” as well as urging “one executive from the International Society of Beverage Technologists, who was reviewing health issues related to the syrup, to be careful how he saved a computer document that the corn industry executives had edited, so that the industry’s role in helping craft his document could not be traced.”
Animal Global Pharmaceutical Giant Elanco Is The Latest Academy Ally

The issue of antibiotic resistant bacteria in meat as a result of overuse of subtherapeutic antibiotics by the American meat industry has been making headlines over the past few years.

A few months ago, CDC Director Thomas Frieden stated that drug-resistant bacteria could be responsible for “the next pandemic.”

Meanwhile, animal global pharmaceutical company Elanco is the sole sponsor of the Academy Foundation Nutrition Symposium, titled "The RDNs [sic] Guide to Plentiful, Nutrient Dense Food for the World."

Elanco and the Academy quietly partnered up earlier this year, with a plan to have Elanco educate dietitians on agriculture and solutions to hunger. It’s disappointing that this presents a missed opportunity for the Academy to genuinely inform Americans about the increasing concerns with antibiotic resistance, which has many in the public health nutrition realm legitimately concerned.

Tuesday, October 21

9:30 AM: Dairy Farm to Fork: Real Recipes for Real People

- Speaker Kim Kirchherr is Vice President of the National Dairy Council.
- Session will focus on “tips and guidance to help those with lactose intolerance incorporate dairy foods into their diet” and “identify common misconceptions regarding the role and complete elimination of dairy foods in lactose intolerance management.”

12 PM: Communicating with Millennials: Are They Listening?

- Speaker Marianne-Smith Edge, MS, RD, LD, FADA, and former AND President, is Senior Vice President for Nutrition and Food Safety for food industry front group the International Food Information Council.
- Speaker Connie Diekman is a spokesperson for BestFoodFacts.org, which is sponsored by the Center for Food Integrity (members include ConAgra, Dupont, McDonald’s, National Pork Board, Nestlé, and Big Food lobbying group the Grocery Manufacturers Association, which the Yale Rudd Center for Food Policy & Obesity lists as an organization that consistently opposes public health policy).
- Session will focus on “how to successfully communicate energy balance messages with members of this generation to set the stage for the next generation.”

Thank you to Libby Boudreau, Lauren Panoff, Debra Riedesel and for research assistance.
Appendix: Sessions We Recommend

The sessions below are ones we recommend due to the absence of conflicts of interest and/or the inclusion of a viewpoint that counters industry. These sessions focus on topics that are relevant to dietetics professionals and communicate public health-centric messaging which does not particularly benefit the food and beverage industries.

**SUNDAY, OCTOBER 19**

8 AM: The Power of Plant Protein  
8 AM: Solid Start: Best Practices For Introducing Complementary Food to Infants  
8 AM: Integrative and Functional Medicine 101  
8 AM: Healthy Food and Safe Water: A New Era of Dietetic Practice  
10 AM: Discovering Interdisciplinary, Culturally Competent Techniques That Empower Latinos with Diabetes  
10 AM: The RDN as Health Coach: Emerging Opportunities and Skill Development  
10 AM: Food Fermentation: Connecting Ancient Traditions with Science  
10 AM: A Big MNT Headache: Identifying Dietary Migraine Triggers and Integrative Treatments  
10 AM: BMI: Is There a Better Way To Assess Our Patients and/or Predict Death?  
10 AM: Fasting and the Ketogenic Diet: The Next Therapies for Cancer Treatment and Prevention?  
1:30 PM: Transitions: MNT for Basic Diabetes Medications to Complex Insulin Regimens  
3:30 PM: Eating Well While Eating Out: How Performance Standards Can Help

**MONDAY, OCTOBER 20**

8 AM: Yoga Skills for Dietitians: Evidence, Psychophysiological Mechanisms and Tools You Can Use  
8 AM: Addressing the Childhood Obesity, Childhood Hunger Paradox  
8 AM: Promising Practices For Addressing Asian American Health Disparities  
8 AM: Dysphagia, Mealtime, and Intellectual and Developmental Disabilities  
8 AM: Changing Environments, Emerging Opportunities in Public Health and Community Nutrition  
1:30 PM: RD/DTRs and Local Farming Communities Together: Partnering to Improve the Health and Well-being of Older Adults  
1:30 PM: The Role of the Gut Microbiome in the Pathogenesis and Treatment of Obesity  
1:30 PM: Industry, Ethics, the Profession, and Practice  
(FYI: this is the 2014 FNCE panel on the topic of corporate sponsorship)  
3:30 PM: Ditchin’ the Diet: Non-Diet Approaches in Nutrition Education  
3:30 PM: Step Up to Healthier Food and Beverage Options in Public Venues  
3:30 PM: Trading Trans Fats for Palm Oil: Harmful to Public Health?

**TUESDAY, OCTOBER 21**

8 AM: Recipe for an Interprofessional Collaborative Education Project  
8 AM: Who Can Be Successful in Primary Care? You Can  
8 AM: Environmental Pollutants and Obesity: Can Detoxing Help Patients?  
8 AM: What Success Looks Like: Collaborative Practice Models in Health Promotion  
9:45 AM: Changing Cultural Composition: Impacts on the Dietetics Profession  
9:45 AM: Dora or Dietitians: Where Do Kids Get Nutrition Information?  
9:45 AM: Promoting Healthful Vegetarian and Vegan Diets: Research Findings and Practical Tips for RDNs  
9:45 AM: Navigating Supplement Science: Assessing the Recommendation Spectrum  
9:45 AM: Lost in Translation: Evaluating and Communicating Results from Epidemiological Research  
12 PM: Making Parenteral Nutrition Support Effective and Safe