Chef Tom Colicchio: 'Let consumers make their own choices. Label GMOs'

The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion and analysis.

Tom Colicchio is a chef, owner of Crafted Hospitality and co-founder of Food Policy Action:

This month, Congress may decide whether consumers are smart enough to be trusted with their own food choices. Some lawmakers are trying to insert language into must-pass spending legislation that would block states from giving consumers the right to know whether their food contains genetically modified ingredients.

They must be stopped.

<u>Nine out of 10 Americans</u> want G.M.O. disclosure on food packages, according to a 2013 New York Times poll, just like consumers in 64 other nations. But powerful members of the agriculture and appropriations committees, along with their allies in agribusiness corporations like Monsanto, want to keep consumers in the dark. That's why opponents of this effort have called it the DARK Act — or the Deny Americans the Right to Know Act.

As a chef, I'm proud of the food I serve. The idea that I would try to hide what's in my food from my customers offends everything I believe in. It's also really bad for business.

Why, then, have companies like Kellogg and groups like the Grocery Manufacturers Association spent millions in recent years to lobby against transparency? They say, in effect: "Trust us, folks. We looked into it. G.M.O. ingredients are safe." But what they're missing is that consumers want to make their own judgments. Consumers are saying: "Trust *me*. Let me do my *own* homework and make my *own* choices."

Read full, original post: Are You Eating Frankenfish?