

Query ID: test1814

Query Text: what is the main issue behind starlink corn

Retrieved Documents:

- 0 doc63826 StarLink corn recall. Following the recalls, 51 people reported adverse effects to the FDA; these reports were reviewed by the US Centers for Disease Control (CDC), which determined that 28 of them were
- 0 doc63827 StarLink corn recall. The EPA was criticized by Joseph Mendelson III of the Center for Food Safety, who said "Clearly they didn't do anything here until they became embarrassed." [34] The EPA and Avent
- 0 doc63825 StarLink corn recall. It was estimated that due to grain mixing StarLink corn could have existed in more than 50% of the US corn supply [2] and that overall, the StarLink incident depressed the price o
- 0 doc63823 StarLink corn recall. On October 26, 2000 StarLink corn was reported to be found in Japan and South Korea. [4]:20a21 The market and distribution network for corn in the US was thrown into disarray th
- 0 doc63828 StarLink corn recall. The registration for the StarLink varieties was voluntarily withdrawn by Aventis in October 2000. [36]:7 In February 2001, it was announced that the president, general counsel, an
- 0 doc63835 StarLink corn recall. The US corn supply was monitored by the Federal Grain Inspection Service for the presence of the StarLink Bt proteins from 2001 until 2010. [45][46]
- 0 doc63831 StarLink corn recall. In 2002, Aventis, Garst, Kraft Foods, Azteca Foods, Azteca Milling, and Mission Foods settled a lawsuit brought by two people, and the grandmother of a third, who claimed to have
- 0 doc1902253 Genetically modified maize. StarLink corn was subsequently found in food destined for consumption by humans in the US, Japan, and South Korea. [99]:2021 This corn became the subject of the widely publ
- 0 doc63824 StarLink corn recall. In January 2001 under a written agreement with 17 US states, [26] Aventis initiated a program called the StarLink Enhanced Stewardship (SES) program, under which StarLink corn, bu
- 0 doc63836 StarLink corn recall. In August 2013, StarLink corn was reported to be found again contaminating some foods in Saudi Arabia. [47]
- 0 doc63834 StarLink corn recall. GeneWatch UK and Greenpeace International set up the GM Contamination Register in 2005 citing these recalls as one of the "highlights" of the register. [44]
- 0 doc63832 StarLink corn recall. In 2002, nongovernmental organizations claimed that aid sent by the UN and the US to Central American nations also contained some StarLink corn. The nations involved, Nicaragua,
- 0 doc1902256 Genetically modified maize. The US corn supply has been monitored for the presence of the Starlink Bt proteins since 2001. [108]
- 0 doc1902254 Genetically modified maize. Fifty-one people reported adverse effects to the FDA; US Centers for Disease Control (CDC), which determined that 28 of them were possibly related to Starlink. [105] However
- 1 doc63817 StarLink corn recall. StarLink is a genetically modified maize, containing two modifications: a gene for resistance to glufosinate, and a variant of the bacillus thuringiensis (Bt) protein called Cry9
- 0 doc2393490 Genetically modified food controversies. In 2000, Aventis StarLink GM corn was found in US markets and restaurants. It became the subject of a recall that started when Taco Bell-branded taco shells so
- 0 doc63821 StarLink corn recall. Kraft had bought the shells from a Sabritas plant in Mexicali which used flour supplied from an Azteca mill plant in Plainview, Texas. The Texas mill used flour from six states s
- 0 doc63822 StarLink corn recall. Safeway later announced it would recall its store brand taco shells at the recommendation of a consumer group on October 12, 2000. This was done as a precaution, and no StarLink
- 0 doc2393458 Genetically modified food controversies. During the Starlink corn recalls in 2000, a variety of GM maize

		containing the <i>Bacillus thuringiensis</i> (Bt) protein Cry9C, was found contaminating corn products
0	doc63833	StarLink corn recall. In 2003, farmers who did not plant StarLink who had suffered economic losses due to depressed corn prices following the StarLink recalls settled a class-action lawsuit against Av
0	doc63818	StarLink corn recall. The Garst Seed Company (part of the Advanta group) was licensed by Aventis to produce and sell StarLink seed in the US.[7]:8
0	doc1902216	Genetically modified maize. Genetically modified maize (corn) is a genetically modified crop. Specific maize strains have been genetically engineered to express agriculturally-desirable traits, includ
0	doc2393539	Genetically modified food controversies. In 2001, when the Starlink corn recall became public, the U.S. Environmental Protection Agency was criticized for being slow to react by Joseph Mendelson III o
0	doc63830	StarLink corn recall. In September 2001, a group of about 5,000 Taco Bell franchisees and a handful of taco shell suppliers brought a class-action lawsuit against Aventis, Garst Seed Co.; Gruma Corp.,
0	doc243568	Dietary fiber. One insoluble fiber, resistant starch from high-amylose corn, has been used as a supplement and may contribute to improving insulin sensitivity and glycemic management[24][25][26] as we
0	doc212780	Fast food restaurant. In September and October 2000, during the Starlink corn recalls, up to \$50 million worth of corn-based foods were recalled from restaurants as well as supermarkets. The products
0	doc1902257	Genetically modified maize. In 2005, aid sent by the UN and the US to Central American nations also contained some StarLink corn. The nations involved, Nicaragua, Honduras, El Salvador and Guatemala r
0	doc1902252	Genetically modified maize. StarLink contains Cry9C, which had not previously been used in a GM crop.[98] Starlink's creator, Plant Genetic Systems had applied to the US Environmental Protection Agenc
0	doc1459267	Maize. Maize is a major source of starch. Cornstarch (maize flour) is a major ingredient in home cooking and in many industrialized food products. Maize is also a major source of cooking oil (corn oil
0	doc1159953	Corn production in the United States. The subsidies have been criticized for:
0	doc63816	StarLink corn recall. The StarLink corn recalls occurred in the autumn of 2000, when over 300 food products were found to contain a genetically modified corn that had not been approved for human consu
0	doc1698877	Sweet corn. Sweet corn (<i>Zea mays</i> convar. <i>saccharata</i> var. <i>rugosa</i> :[1] also called sugar corn and pole corn) is a variety of maize with a high sugar content. Sweet corn is the result of a naturally occur
0	doc1459231	Maize. In September 2000, up to \$50 million worth of food products were recalled due to the presence of Starlink genetically modified corn, which had been approved only for animal consumption and had
0	doc1459271	Maize. Starch from maize can also be made into plastics, fabrics, adhesives, and many other chemical products.
0	doc1954259	Pellagra. The whole dried corn kernel contains a nutritious germ and a thin seed coat that provides some fiber. [46] There are two important considerations for using ground whole-grain corn.
0	doc132522	Food security. Corn, a pillar of American agriculture for years, is now mainly used for ethanol, high fructose corn syrup and bio-based plastics.[110] About 40 percent of corn is used for ethanol and
0	doc63819	StarLink corn recall. In 2000, Genetically Engineered Food Alert was launched by seven organizations (Center for Food Safety, Friends of the Earth, Institute for Agriculture and Trade Policy, National
0	doc63829	StarLink corn recall. In June 2001 Tricon Global Restaurants, 20% owners of Taco Bell at the time, announced a \$60 million settlement with some of the suppliers of the supermarket taco shells; under t
0	doc63820	StarLink corn recall. On September 18, 2000, Genetically Engineered Food Alert released a statement that Genetic ID had conducted tests on "Taco Bell Home Originals" brand taco shells, made by Kraft F
0	doc1459187	Maize. Maize has become a staple food in many parts of the world, with total production surpassing that of wheat or rice. However, not all of this maize is consumed directly by humans. Some of the mai
0	doc976701	Genetically modified food. Corn used for food and ethanol has been genetically modified to tolerate

	various herbicides and to express a protein from <i>Bacillus thuringiensis</i> (Bt) that kills certain inse
0	doc1377423 Taco Bell. In September 2000, up to \$50 million worth of Taco Bell-branded shells were recalled from supermarkets. The shells contained a variety of genetically modified corn called StarLink that was
0	doc1460180 Genetically modified crops. Many strains of corn have been developed in recent years to combat the spread of Maize dwarf mosaic virus, a costly virus that causes stunted growth which is carried in Joh
0	doc634858 Starch. Resistant starch is starch that escapes digestion in the small intestine of healthy individuals. High amylose starch from corn has a higher gelatinization temperature than other types of starc
0	doc1698890 Sweet corn. Early cultivars, including those used by Native Americans, were the result of the mutant su ("sugary") allele.[2] They contain about 5a10% sugar by weight.
0	doc2116622 Pringles. Pringles also produces several "multi-grain" varieties which have some of their base starch ingredients replaced with corn flour, rice, wheat bran, black beans,[26] and barley flour.[27]
0	doc2640165 Food allergy. A second concern is that genes transferred from one species to another could introduce an allergen in a food not thought of as particularly allergenic. Research on an attempt to enhance
0	doc1698891 Sweet corn. Supersweet corn are cultivars of sweet corn which produce higher than normal levels of sugar developed by University of Illinois at UrbanaChampaign professor John Laughnan.[4] He was inve
0	doc2119412 Corn flakes. Dr. Kellogg introduced Kellogg's Corn Flakes in hopes that it would reduce dyspepsia and, in accordance with the practices of the Seventh-day Adventists, masturbation and excessive sexual
0	doc1299056 Insulin resistance. Resistant starch from high-amylose corn, amylomaize, has been shown to reduce insulin resistance in healthy individuals, in individuals with insulin resistance, and in individuals
0	doc720310 Corn ethanol. The gluten protein is dried and filtered to make a corn gluten- meals co-product and is highly sought after by poultry broiler operators as a feed ingredient. The steeping liquor produce
0	doc2669824 Corn nut. A popular variety of cornick is the lighter, chicharron-like chichacorn,[7] a semi-popped style of cornick using glutinous corn from the Ilocos Region[8] which is treated with lime before fr
0	doc1672455 Corn on the cob. Corn on the cob (known regionally as "pole corn", "corn stick", "sweet pole", "butter-pop" or "long maize")[citation needed] is a culinary term used for a cooked ear of freshly picke
0	doc1159949 Corn production in the United States. See also US Agricultural subsidies
0	doc1258897 Combine harvester. While a grain platform can be used for corn, a specialized corn head is ordinarily used instead. The corn head is equipped with snap rolls that strip the stalk and leaf away from th
0	doc2548966 Glucose syrup. The starch needs to be swelled to allow the enzymes or acid to act upon it. When grain is used, sulfur dioxide is added to prevent spoilage.
0	doc1159942 Corn production in the United States. The total production of corn in the US for the year 2013-14 is reported to be 13.016 billion bushels of which the major use is for manufacture of ethanol and its
0	doc720318 Corn ethanol. The Renewable Fuels Association (RFA), the ethanol industry's lobby group, claims that ethanol production does increase the price of corn by increasing demand. The RFA claims that ethano
0	doc1698893 Sweet corn. All of the alleles responsible for sweet corn are recessive, so it must be isolated from other corn, such as field corn and popcorn, that release pollen at the same time; the endosperm dev
0	doc2548965 Glucose syrup. Before conversion of starch to glucose can begin, the starch must be separated from the plant material. This includes removing fibre and protein (which can be valuable by-products, for
0	doc720313 Corn ethanol. Since most U.S. ethanol is produced from corn and the required electricity from many distilleries comes mainly from coal plants, there has been considerable debate on the sustainability
0	doc2032743 Callus. The hard part at the center of the corn resembles a funnel with a broad raised top and a pointed bottom. Because of their shape, corns intensify the pressure at the tip and can cause deep tiss
0	doc65066 Popcorn. Some strains of corn (taxonomized as <i>Zea mays</i>) are cultivated specifically as popping corns. The <i>Zea mays</i> variety everta, a special kind of flint corn, is the most common of these.
0	doc1698881 Sweet corn. There are currently hundreds of cultivars, with more constantly being developed.

0	doc1459219	Maize. Many forms of maize are used for food, sometimes classified as various subspecies related to the amount of starch each has:
0	doc1175102	Resistant starch. Isolated and extracted resistant starch and foods rich in resistant starch have been used to fortify foods to increase their dietary fiber content.[27][38][44] Typically, food fortif
0	doc1698887	Sweet corn. If left to dry on the plant, kernels may be taken off the cob and cooked in oil where, unlike popcorn, they expand to about double the original kernel size and are often called corn nuts.
0	doc2068179	Glucose. Glucose is produced commercially via the enzymatic hydrolysis of starch. Many crops can be used as the source of starch. Maize, rice, wheat, cassava, corn husk and sago are all used in variou
0	doc1672457	Corn on the cob. Within a day of corn being picked it starts converting sugar into starch, which results in reduction in the level of natural sweetness. Corn should be cooked and served the same day i
0	doc2580838	Corn syrup. Corn syrup is a food syrup which is made from the starch of corn (called maize in some countries) and contains varying amounts of maltose and higher oligosaccharides, depending on the grad
0	doc720314	Corn ethanol. The U.S. Department of Energy has published facts stating that current corn-based ethanol results in a 19% reduction in greenhouse gases, and is better for the environment than other gas
0	doc1315436	List of maize dishes. Pudding corn is prepared from stewed corn, water, any of various thickening agents, and optional additional flavoring or texturing ingredients
0	doc2055305	Keratoconus. Corneal collagen cross-linking is a developing treatment which aims to strengthen the cornea, however, according to a 2015 Cochrane review, there is insufficient evidence to determine if
0	doc1159952	Corn production in the United States. In 2014, the "direct payments" portion of subsidies was abolished, and subsidies were mostly replaced with two programs. Farmers may pick Price Loss Coverage (a g
0	doc1159950	Corn production in the United States. Corn in the United States has been subsidized since the 1930s, when a drop in demand from post-war Europe caused a food glut and prices crashed. In the 1980s, sub
0	doc516371	High-fructose corn syrup. Since 2014, the United States Food and Drug Administration (FDA) has declared HFCS to be safe as a food ingredient.[5] In 2015, production of HFCS in the United States was 8.
0	doc1902217	Genetically modified maize. Corn varieties resistant to glyphosate herbicides were first commercialized in 1996 by Monsanto, and are known as "Roundup Ready Corn". They tolerate the use of Roundup.[1]
0	doc2548958	Glucose syrup. Glucose syrup, also known as confectioner's glucose, is a syrup made from the hydrolysis of starch. Glucose is a sugar. Maize (corn) is commonly used as the source of the starch in the
0	doc707458	Beer. The basic ingredients of beer are water; a starch source, such as malted barley, able to be saccharified (converted to sugars) then fermented (converted into ethanol and carbon dioxide); a brewe
0	doc1159944	Corn production in the United States. Two methods are used to produce ethanol from corn and other plants such as sugar cane. The residual product (DDGS) is about 33% of the input stream and is used as
0	doc65075	Popcorn. As the oil and the water within the kernel are heated, they turn the moisture in the kernel into pressurized steam. Under these conditions, the starch inside the kernel gelatinizes, softens,
0	doc607369	Alpha-amylase. The first step in the production of high-fructose corn syrup is the treatment of cornstarch with I-amylase, producing shorter chains of sugars oligosaccharides.
0	doc553720	Alternative energy. The National Renewable Energy Laboratory has conducted various ethanol research projects, mainly in the area of cellulosic ethanol.[113] Cellulosic ethanol has many benefits over t
0	doc469656	McDonald's. McDonald's has been using a corn-based bioplastic to produce containers for some of its products. The environmental benefits of this technology are controversial, with critics noting that
0	doc731326	Real Genius. In January, 2011, it was further demonstrated on video[15] in a home setting that a kernel of corn directly exposed to laser light from accessible consumer level lasers could be popped as
0	doc2580841	Corn syrup. Corn syrup is produced from number 2 yellow dent corn.[7] When wet milled, about 2.3 litres

		of corn are required to yield an average of 947g of starch, to produce 1 kg of glucose or dextro
0	doc1460191	Genetically modified crops. high-fructose corn syrup
0	doc1460192	Genetically modified crops. high-fructose corn syrup
0	doc1460194	Genetically modified crops. high-fructose corn syrup
0	doc1902247	Genetically modified maize. In 2017, a large-scale study found "pervasive presence of transgenes and glyphosate in maize-derived food in Mexico"[88]
0	doc2313758	Ethanol fuel by country. U.S. corn-derived ethanol costs 30% more because the corn starch must first be converted to sugar before being distilled into alcohol. Despite this cost differential in produc
0	doc2513240	Biodegradable plastic. There is much debate about the total carbon, fossil fuel and water usage in manufacturing bioplastics from natural materials and whether they are a negative impact to human food
0	doc1175091	Resistant starch. In 2016, the U.S. FDA approved a qualified health claim stating that resistant starch might reduce the risk of type 2 diabetes, but with qualifying language for product labels that l
0	doc2626510	Aeroponics. According to Reese it is a historical feat to grow corn in an aeroponic apparatus for bio-massing. The universityaTMs past attempts to grow all types of corn using hydroponics ended in fai
0	doc1159951	Corn production in the United States. US subsidies for corn have averaged 4.7 billion dollars per year over the twenty years from 1995-2014 inclusive.[16] 2014 projections were that the US would spend
0	doc2313732	Ethanol fuel by country. The production of fuel ethanol from corn in the United States is controversial for a few reasons. Production of ethanol from corn is 5 to 6 times less efficient than producing
0	doc634848	Starch. The starch industry extracts and refines starches from seeds, roots and tubers, by wet grinding, washing, sieving and drying. Today, the main commercial refined starches are cornstarch, tapioc
0	doc2580839	Corn syrup. The more general term glucose syrup is often used synonymously with corn syrup, since glucose syrup is in the United States most commonly made from corn starch.[1][2] Technically, glucose
0	doc1698880	Sweet corn. Sweet corn production in the 20th century was influenced by the following key developments:
0	doc1240406	200708 world food price crisis. Nevertheless, supporters of ethanol claim that using corn for ethanol is not responsible for the worst food riots in the world, many of which have been caused by the p

Non-retrieved Relevant Documents: