

FOR IMMEDIATE RELEASE

Notre Dame Process for Evaluating Food with Integrity to be Highlighted at Center for Food Integrity 2008 Food Industry Summit

Jocie Antonelli to discuss school's in-depth investigation of the ethical, scientific and economic aspects of egg production systems

Kansas City, Mo (July 8, 2008) – A group of students brought their concerns about caged-hen egg systems to Jocie Antonelli, manager of nutrition and safety at the University of Notre Dame. The students requested that the school begin serving only cage-free eggs.

Notre Dame Food Services vowed to investigate and formed a Social Responsibility Committee. Caged and cage-free systems were thoroughly analyzed for six months before it was decided Notre Dame would remain with its current egg supplier. The committee considered ethics, Catholic teachings, food safety, animal well-being, environmental impact and economics before deciding to stay with the current supplier.

“There are pluses and minuses to each system,” said Antonelli. “Our advice to others is to do your homework, check out your suppliers and understand all aspects of the products in your supply chain. See for yourself; don't just take other people's word for it.”

Antonelli will discuss their process and findings during the Center for Food Integrity's 2008 Food System Summit taking place Oct. 8-9 in Indianapolis. During the Summit's Food Animal Well-Being breakout session, Antonelli will be joined in a panel discussion by Ivan Steinke of the Colorado Livestock Association and Mitch Head of GolinHarris discussing *Ballots, Initiatives and Ingenuity* as well as Dr. Ken Laughlin of Aviagen with a presentation on *Farm Animal Care 2020 – What Does Food Animal Production Look Like a Decade From Now?*

The 2008 Summit will also offer breakout sessions on *Energy/Sustainability, Food Safety* and *Immigration*. Results from CFI's second annual nationwide consumer trust survey and feedback from live consumer panels will also be featured.

Additional information on the Center for Food Integrity Food System Summit as well as downloadable audio from Jocie Antonelli are available at www.foodintegrity.org.

CONTACT: Carol Hein
(816) 880-5360
Carol.hein@foodintegrity.org

###

The Center for Food Integrity is a not-for-profit corporation established to build consumer trust and confidence in the contemporary U.S. food system. Our members, who represent every segment of the food system, are committed to providing accurate information and addressing important issues among all food system stakeholders. The Center does not lobby or advocate individual food companies or brands. For more information, visit www.foodintegrity.org.