## Artificial Trans Fat: A Timeline

Key milestones in a 25-year-long campaign to get artificial trans fat out of the food supply

1993 CSPI Urges FDA to Label

> CSPI first urges FDA to require labeling of trans fat



1994 CSPI Petition:
Nutrition Facts

CSPI formally petitions FDA to require trans fat to be listed on Nutrition Facts labels

1999 FDA Proposal

FDA proposes that Nutrition Facts labels list trans fat content



2002 Limit
Trans Fat

The Institute of Medicine recommends that people consume as little trans fat as possible

2003 FDA Ruling

FDA finalizes
its rule requiring
Nutrition Facts
labels list trans fat
by 2006

2008 California Ban

CSPI works
with advocates in
CA to make it the
first state to remove
PHOs from
restaurants

Product Reformulation

CSPI & Harvard study finds food manufacturers replacing trans fat with healthier fats

2009

2012 CDC Study

Study shows declines in trans fat consumption

2006

NYC Ban

CSPI works
with New York City
to make it the first
city to remove
PHOs from
restaurants

2006

Mandatory Labeling

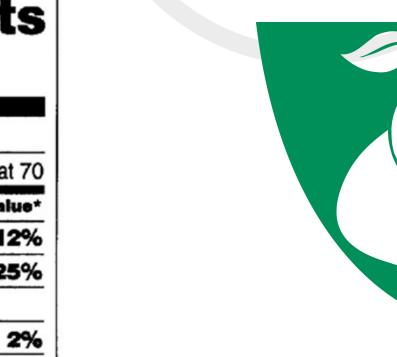
Trans fat labeling becomes mandatory on Nutrition Facts labels

Nutrition Facts Serving Size 1 Bar (60g) Servings Per Container 6	
Amount Per Serving	
Calories 160	Calories from Fat 70
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat 0g	*
Cholesterol 5mg	2%

2004

CSPI Petition: Ban Trans

CSPI petitions
FDA to prohibit the use of partially hydrogenated oils



Long John Silvers

2013 Big Catch

Long John
Silver's announces it
will remove trans fat
after CSPI called its Big
Catch meal the worst
restaurant meal in
America

2013

FDA Determination

announces preliminary determination that PHO is no longer "generally recognized as safe" (GRAS)

2015

FDA Final Ruling

FDA declares that PHO is not GRAS; industry has three years for reformulation



CSPI's decades of advocacy and research paid off. Artificial trans fat is eliminated in the food supply.

