

Guy H. Johnson, Ph.D.

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PROFESSIONAL EXPERIENCE:



Johnson Nutrition Solutions LLC, Kalamazoo, MI 49009
Principal, 2000-

Johnson Nutrition Solutions LLC provides a wide array of nutrition-related services to food manufacturers, commodity groups, trade associations, professional organizations and academic institutions. Services include scientific and marketing support, regulatory assistance and communications projects. JNS authored a health claim petition for the International Tree Nut Council that resulted in the first qualified health claim for a conventional food and also successfully petitioned FDA for health claims for olive oil, canola oil, vitamin D and whole grain rice. JNS also specializes in comprehensive assessments of the scientific literature to support strategic business development and/or claim substantiation.



The McCormick Science Institute, Hunt Valley, MD 21031
Executive Director, 2007-

Appointed Executive Director of the McCormick Science Institute in January, 2007. The purpose of the Institute is to advance scientific knowledge on the health benefits of culinary herbs and spices by funding new research, disseminating information and providing standardized spices to the research community. Responsibilities include overseeing a prestigious Scientific Advisory Council, establishing and maintaining a vigorous research agenda, establishing partnerships with professional organizations and creating visibility for the Institute among health professionals and consumers.



Kellogg USA, Inc, Battle Creek, MI 49016
Vice President, Nutrition, 1998-2000

Responsibilities included identifying opportunities to deliver science-based nutritional benefits to Kellogg consumers by working with the academic/public policy community, forming and sustaining partnerships with health and professional organizations, managing nutrition and communication projects and helping develop and execute nutrition-related business strategies for Kellogg USA.

Significant accomplishments:

- Facilitated the first structure/function claim for folic acid and heart health on a major conventional food category. Fourteen adult cereal brands were fortified with 100% DV folic acid, vitamin B6 & B12 and labeled with aggressive claims on the relationship between serum homocysteine and vascular health.
- Streamlined U.S. cereal fortification program resulting in significant cost savings without perceptible consumer impact.
- Established the Kellogg Nutrition Symposium in conjunction with the American Dietetic Association Foundation. The initial symposium attracted more than 900 attendees.



The Pillsbury Company, Minneapolis, MN 55414
Director of Nutrition and Labeling Services, 1989-1998

Supported all business units including Green Giant, Pillsbury brands (prepared dough products, dry baking mixes, frozen pizza entrees and snacks), food service and Haagen Dazs.

Responsibilities included providing the business units with technical and strategic support designed to meet the needs of nutrition-conscious consumers, coordinating all labeling related regulatory activities and coordinating the Corporate nutrition information/educational program.

Significant accomplishments:

- Led implementation of the Nutrition Labeling and Education Act of 1990 (NLEA), which required the revision of more than 2,600 product labels in less than 18 months.
- Drafted comments to regulatory agencies for all nutrition-related regulations including NLEA, folic acid fortification, nutrient content claims and definition of the term healthy.
- Initiated industry's first use of the "vegetables and cancer" health claim on Green Giant vegetables.
- Incorporated nutrient content claims on more than one-third of Pillsbury's retail products in the United States.
- Successfully engaged major news media (e.g. Wall Street Journal, New York Times, Time Magazine) to showcase Pillsbury's leadership role in nutrition and labeling.



Gerber Products Company, Fremont, MI 49412
Director of Infant Nutrition, 1985-1989

Responsibilities included development of infant nutrition policy and implementation with product development, marketing, professional communications and nutrition research.

Nutrition Specialist, 1979-1985

Preparation and revision of nutrition educational materials design and coordinate nutrition research projects and resolve pertinent technical issues.

Significant accomplishments:

- Developed "Dietary Guidelines for Infants (DGI)," in conjunction with the American Academy of Pediatrics. The DGI received high professional acclaim, and is one of the most successful communications programs in the Company's history.

- Was instrumental in launching “First Foods™ Baby Foods” – a nine-item line of strained fruits and vegetables intended for young infants. First Foods™ garnered a 9% percent share of the \$1B domestic baby food market after one year.
- Coordinated major clinical study on the bioavailability of electrolytic iron in infant cereal with Dr. Tomas Walter in Chili.



Kentucky State University, Frankfort, KY 40601
Faculty Research Associate, 1976-1979

Conduct nutrition research among elderly residents of the community. Initiate research on the effect of dietary fiber on cholesterol metabolism.

EDUCATIONAL BACKGROUND:

BS, Food Science, 1971

University of Illinois at Urbana-Champaign

Ph.D., Nutritional Sciences, 1976

University of Illinois at Urbana-Champaign

ACADEMIC APPOINTMENT:



Adjunct Associate Professor
 Department of Food Science and Human Nutrition
 University of Illinois at Urbana-Champaign

AWARDS/RECOGNITION:

Institute of Food Technologists

Elected Fellow (2007)

University of Illinois, Urbana-Champaign

Award of Merit – College of Agricultural, Consumer and Environmental Sciences (ACES)
 Alumni Association (2008)

The American Society for Nutrition

Sustaining Member Award of Distinction (2010)

The McCormick Company, Inc.

Honorary McCormick Scientist (2011)

MEMBERSHIPS:

Organizations:

Academy of Nutrition and Dietetics
 American Society of Nutrition
 Institute of Food Technologists, Fellow

Scientific Advisory Boards:

The Mushroom Council (2002-07)
 The California Strawberry Commission (2004 -)
 The Folgers Well-being Advisory Council (2007-8)
 The California Raisin Marketing Board Scientific Research Panel (2008-9)
 Kemin Company, Industry Advisory Committee (2009-)
 Medifast, Inc. Scientific Advisory Board (2010-)
 The Hershey Company Scientific Advisory Board (2008-)

PROFESSIONAL ACTIVITIES:**American Academy of Pediatrics:**

Committee on Nutrition, Technical Advisory Group (1986-89)

American Dietetic Association

ADA Foundation Trustee (2000-03)
 ADAF Children's Healthy Weight Task Force (Chair, 2000-03)

American Society for Nutrition:

Ad Hoc Advisory Committee on Health Claims (1993)
 Ad Hoc Advisory Committee on Nutritional Supplements (1994)
 Membership Committee (1995-97; Chair 1998-99)
 Sustaining Member Committee (2010-)

Food and Drug Administration

Nutrition Subcommittee of the Food Advisory Committee (2004-06)

Grocery Manufacturers of America:

Nutrition Working Group (1989-98)

Institute of Food Technologists:

Nutrition Division Executive Committee (1991-93)
 Program Planning Committee (1992-94)
 Nutrition Division, (Chair-Elect, 1997; Chairperson, 1998)
 Hot Topics Committee (2002-05; Chairperson elect, 2005)
 Annual Meeting Scientific Program Task Force (2006)
 2006 Annual Meeting Theme Leader for Functional Foods
 Food Science and Nutrition Solutions Taskforce (2006- , Chair 2012)
 2010 Annual Meeting & Expo Food, Health & Nutrition subpanel (2009-10, Chair, 2011)
 Fellows Jury, Chairperson (2009-10)
 Food Expo Innovation Awards Jury (2010)
 Annual Meeting Scientific Program Advisory Panel (2011)

International Life Sciences Institute:

Committee on Diet and Hypertension (Chairperson 1988-89, 93-96)
 Committee on Physiologically Functional Foods for Health Promotion (1991-98)
 Subcommittee on Nutritional Epidemiology (1993-98)
 Food Nutrition and Safety Committee (Chairperson 1994-96)
 Human Nutrition Institute, Nutritional Databases Working Group (1993-95)
 Program Planning Committee (1991-98)
 Board of Trustees, ILSI North America (1998- 2000)

International Food Information Council:

Sugars Committee (Chairperson 1998-2000)
 Functional Foods Committee (2007-08)

The Keystone Center

National Policy Dialogue on Food, Nutrition, and Health (1994-96)

National Cancer Institute:

5-a-Day Program Nutrition Guidelines Advisory Panel (1994)

National Food Processors Association:

NLEA Guidelines Advisory Panel (1994)
 Ad Hoc Working Group on Nutritional Databases (Chairperson, 1993)
 Sodium Taskforce (Chairperson, 1994-97)
 Nutrition and Health Committee (1984-98, Chairperson 1998)

Society for Nutrition Education Foundation:

Board of Trustees (1998-2000)

University of Illinois at Urbana-Champaign:

Division of Nutritional Sciences, External Advisory Board (1994-99, Chairperson, 1998)
 College of Agricultural, Consumer and Environmental Sciences Advisory Committee (1998)

United Soybean Board:

Editorial Board for "The Soy Connection" (2002-)
 Board member, The Soy Nutrition Institute (2005-06)

INVITED PRESENTATIONS:

Pediatric Grand Rounds at hospitals throughout the United States including: Children's Hospital of Philadelphia; U.C. Davis Medical Center; Catholic Medical Center of Brooklyn; Rush Presbyterian-St. Lukes, Chicago; University of Rochester; University of Southern California. (1982-89)

XIV Congresso Centroamericano de Pediatria, "Infant Obesity", "Food Sensitivity", and "Iron Nutrition in Infancy". San Jose, COSTA RICA (1987)

IFCON '88 – Second International Food Convention & Exhibition. Mysore, INDIA (1988)

Purdue University, Executives in the Classroom, "Nutritionists in the Food Industry" (1990)

Medallion Laboratories Nutrition Labeling and Education Act Conference, "NLEA Serving Sizes". (1992)

Midwest Food Processing Conference, "Incentives for the Food Industry" (1992)

American Association of Cereal Chemists Symposium, "What is a Fat Free Food?" (1992)

Institute of Food Technologists, Symposium on Food Labeling, "NLEA, an Industry Perspective." (1993)

Lillian F. Smith Conference for Nutrition Educators, “Implementing the New Labeling Regulations: An Industry Perspective.” (1993)

Association of Food & Drug Officials, Food Labeling Workshop, “Industry Perspective – Food Labeling.” (1993)

Institute of Food Technologists, Symposium on Nutrient Databases for Nutrition Labeling, “Nutritional Databases for Labeling: The View from the Food Industry.” (1994)

University of Illinois at Urbana-Champaign, Division of Nutritional Sciences Graduate Seminar, “Nutrition at Grand Metropolitan.” (1994)

National Exchange for Food Labeling Education, The New Food Label: Ready, Set, Going!, “NLEA, The Food Industry Checks it Out!” (1994)

National Heart Lung Blood Institute, Implementing Recommendations for Dietary Salt Reduction, Where are we? Where are we going? How do we get there?, Implementing Recommendations for Dietary Salt Reduction: An Industry Perspective.” (1994)

Grocery Manufacturers of America, Winter Technical Regulatory Conference, “Dietary Sodium – Science and Regulation.” (1994)

Society for Nutrition Education, NLEA: Impact on the Food Market, “Life After NLEA: An Industry Perspective.” (1995)

Twin Cities District Dietetic Association, “Nutraceuticals, The Next Generation Health Foods?” (1995)

National Institute of Nutrition (Canada), “Health Claims – A Report from a U.S. Think-Tank” (1996)

Institute of Food Technologists, “The Dietary Guidelines for Americans: An Industry Perspective.” (1996)

Institute of Food Technologists, “New Public Policy Directions on Health Claims: Insights from a Keystone Dialogue.” (1996)

Minnesota Dietetic Association, “Nutraceuticals – The Next Big Trend, or Just a Passing Fancy.” (1997)

National Heart Lung and Blood Institute, Cardiovascular Health: Coming Together for the 21st Century – A National Conference, “Roles of the Food Industry as a Partner in Public Health.” (1998)

Purdue University, Executives in the Classroom, “Top-Ten Ways to be a Success in the Food Industry” (1999)

Minnesota Dietetic Association Annual Meeting, “The Great Sugar Debate.” (2000)

American Association of Cereal Chemists, “Functional Foods Update.” (2000)

National Institute of Nutrition (Canada), “Show me the Numbers – Consumer Response to Nutrition Labeling in the United States.” (2001)

University of Illinois Functional Foods for Health Program, 10th Annual Conference, “Industry’s Top-Nine List for Functional Foods.” (2001)

Society for Nutrition Education Annual Meeting, “Soft Drinks and Kid’s Diets – A Scientific Overview.” (2001)

Centers for Disease Control and Prevention, National Conference on Disease Prevention and Control, “Soft Drinks and Kids Diets – A Scientific Overview.” (2002)

Institute of Food Technologists, Annual Meeting, “Nutrition Doesn’t Have to Taste Bad Anymore.” (2002)

American Dietetic Association, Annual Meeting, “The Color of Money, an Industry Perspective on Funding of Research and Partnerships.” (2002)

Institute of Food Technologists, Annual Meeting, “*Nuts* – A new FDA-Authorized Health Claim.” (2003)

National Bakery Suppliers Association, Annual Meeting, “The Low-Carb Craze and *Trans* Fats: The Consumer and Regulatory Perspective.” (2004)

North American Mushroom Conference, 17th Annual Meeting, “New News about Mushrooms – Meeting New Consumer Demands.” (2004)

Biotechnology Industry Organization, Annual International Convention, “New Opportunities for Biotechnology in the Fats and Oils Arena.” (2004)

National Food Processors Association, Current Issues and Challenges in Food Labeling Conference, “Body Weight Management: What Can We Expect from Nutrition Labeling?” (2004)

International Association of Culinary Professionals, Annual Conference, “What Makes and Trend a Trend, and What’s Hot in the World of Nutrition?” (2005)

Institute of Food Technologists, Annual Meeting, “Factors and the Potential for Sodium Reduction in Processed Foods.” (2005).

Council for Responsible Nutrition, Annual Meeting, “Qualified Health Claims – the Consumer Perspective.” (2005)

Food Service Educators Network, Annual Convention, “Canola Oil and the Latest Dietary Recommendations.” (2006)

Canola Council of Canada, Annual Convention, “Canola Oil and the Latest Dietary Recommendations – an Update.” (2006)

Experimental Biology, “Factors and the Potential for Sodium Reduction in Processed Foods.” (2006)

American Dietetic Association, Food Nutrition Conference and Exhibition. “The Substitution of Canola Oil for Fats Commonly Used in the U.S. Would Increase Compliance with Current Dietary Recommendations.” (2006)

American College of Nutrition, Annual Meeting. “Factors and the Potential for Sodium Reduction in Processed Foods.” (2006)

U.S. Department of Agriculture and the USA Rice Federation, Rice Utilization Workshop. “Benefits of Health Claims to Consumers and the Industry.” (2007)

U.S. Department of Agriculture and the USA Rice Federation, Rice Utilization Workshop. “Case Studies for Health Claims.” (2007)

American Dietetic Association, Media Spokesperson Briefing. “The Capacity of a Calorie: Finding the Nutrients Within.” (2007)

Institute of Food Technologists, Developing and Marketing Products for Consumer Health & Wellness Conference. “A Closer Look: In-Depth Perspectives on Health Claims.” (2008)

American Society for Nutrition, Professional Development Workshop. “Personalized Foods and Dietary Supplements: From Bench to consumer.” (2008)

Nebraska, Kansas and Missouri Beef Councils, Explore the Power of Protein. “Beef, Minerals, B-Vitamins and Brains,” and “Lean Beef: Secret Weapon in the Fight Against Heart Disease?” (2008)

International Congress of Dietetics, Yokohama, Japan. “The Substitution of Canola Oil for Fats Commonly Used in the U.S. Would Increase Compliance with Current Dietary Recommendations.” (2008)

American Dietetic Association, Food Nutrition Conference and Exhibition. “How Can you Assess the Practice of Snacking if you Don’t Know What It Is?” (2009)

Penn State University, Center for Food Innovation, Third Conti Symposium. “Increase the Consumption of Fruits and Vegetables – the How and Why of Doing So. (2009)

Sixth Chinese Institute of Food Science and Technology annual meeting and IFT Food Summit, Beijing, China. “Functional Foods: Global Trends, Issues and Opportunities.” (2009)

Experimental Biology, “Factors and the potential for sodium reduction in foods: case studies.” (2010)

Institute of Food Technologists, “Emerging Science on the Health Benefits of Culinary Spices and Herbs.” (2011)

Institute of Food Technologists, “Challenges in Communicating the Effect of Dietary Components on Chronic Inflammation.” (2011)

Institute of Food Technologists, panel discussion on “Building Consumer Trust”. (2012)

PROFESSIONAL PUBLICATIONS:

Nutritional Consequences of the Maillard Reaction: Availability of Fructose-Phenylalanine to the Chick. G.H. Johnson, D.H. Baker and E.G. Perkins. *J Nutr* 1979;107:1959.

Nutritional Implications of the Maillard Reaction: The Metabolism of Fructose-Phenylalanine in the Rat. G.H. Johnson, D.H. Baker, and E.G. Perkins. *J Nutr* 1979;109:590.

Some Clinical Indices of Nutrition and Health Status Among Elderly Kentucky Residents Volunteering to be Surveyed: Comparison by Sociological Factor, Life Styles and Health Characteristics. C.J. Lee, G.S. Lawler and G.H. Johnson. *Nutr Res* 1981;1:47.

What Nutrients do our Infants Really Get? G.H. Johnson, R.D. Wallace and G.A. Purvis. *Nutr Today* 1981;16 (4):4.

Aspiration of a Makeshift Pacifier. (Correspondence). G.H. Johnson. *Pediatrics* 1986;79:170.

Bioavailability of Iron in Cereals. (Correspondence). G.H. Johnson. *J Ped* 1987;111:635.

Hypertension. A monograph for the American Council on Science and Health. (1989)

Dietary Guidelines for Infants. Gerber Products Company. (1989)

The Impact of NLEA – An Industry Perspective, in Shapiro ed., Nutrition Labeling Handbook, Marcel Dekker (1995)

Nutrition Labeling Databases: The Food Industry View. Guy H. Johnson and Indra Mehrotra. *Food Tech* 1995;49:156.

ADAF Takes First Steps Toward Childhood Healthy Weight Initiative. E.F. Meyers and G.H. Johnson. *J Am Diet Assn* 2001;101:588.

Indulgent Nutrition: A Destiny, Not a Paradox. G.H. Johnson. *Cereal Foods World* 2001;46:200.

Healthy Weight for Kids: Hertzler Fund kicks off the Family Nutrition and Physical Activity Screening Initiative. E.F. Meyers, K. Shelke and G.H. Johnson. *J Am Diet Assn* 2002;102:728.

Qualified Health Claim for Nuts and Heart Disease Prevention. M. Ternus, K. McMahon, K. Lapsley and G. Johnson. *Nutr Today* 2006;41:62.

Dietary Modeling Shows that the Substitution of Canola Oil for Fats Commonly Used in the United States Would Increase Compliance with Dietary Recommendations for Fatty Acids. Guy H. Johnson, Debra R. Keast and Penny M. Kris-Etherton. *J Am Diet Assn* 2007;107:1726.

Snacking Definitions: Impact on Interpretation of the Literature and Dietary Recommendations. Guy H. Johnson and G. Harvey Anderson. *Crit Rev Food Sci Nutr* 2010; 50:848

Effect of Dietary Linoleic Acid on Markers of Inflammation in Healthy Persons: A Systematic Review of Randomized Controlled Trials. Guy H. Johnson and Kevin Fritsche. *J Acad Nutr Diet* 2012;112:1029