

Classifieds:











Home News **Travel** Money **Sports** Life Tech Weather Search



Tech Products

Products home Edward C. Baig Kim Komando Ask Kim

Gamina

Gaming home Arcade Jinny Gudmundsen Marc Saltzman

Science & Space

Science & Space **April Holladay** Dan Vergano This week in space

Wireless Center

Hotspot finder Wi-Fi primer

Columnists

Columnists index **Andrew Kantor Kevin Maney**

More Tech

Hot Sites Tech briefs **RSS feeds** Classifieds

Marketplace

Arcade **Music Shopping Special Offer** Newspaper Classifieds Advertisement

Tech

• E-MAILTHIS • PRINT THIS • SAVE THIS • MOST POPULAR • SUBSCRIBE

Posted 3/26/2006 6:26 PM

Pursuing healthier bacon through genetic engineering

By Paul Elias, The Associated Press

SAN FRANCISCO — A microscopic worm may possess the vital genetic spice to make heart-friendly bacon.



Dr. Jing X. Kang, M.D., Ph.D., found a gene in worms that he spliced into pig embryos. The result could produce healthier bacon.

By Steven Senne, AP

E-Mail Newsletters

Sign up to receive our free newsletter and get the lat Hot Sites & more in your in

E-mail:

Select one:



A team of geneticists announced Sunday they've mixed genetic material from the roundworm pigs to produce swine with significant amounts of omega-3 fatty acids, which are normally fou other oily fish and believed to stave off heart disease.

Six of the 10 cloned piglets they've produced showed increased levels of the coveted molecul researchers hope they can improve the technique in pork and do the same in chickens and cc

"We all can use more omega-3 in our diet," said Dr. Jing Kang, the Harvard Medical School re modified the omega-3-making worm gene so it turned on in the pigs. Kang is one of 17 author appearing in an online edition of the journal Nature Biotechnology.

The researchers also said their creations can be used to better understand human disease.

The cloned, genetically engineered pigs are the latest advance in the agricultural biotechnolog struggling to move beyond making esoteric products such as soy that's resistant to weed killer repelling corn.

Hoping to create healthier, cheaper and tastier products that consumers crave, Monsanto Inc. its biotech farming competitors like DuPont are developing omega-3-producing crops that yield cooking oils. Kang said 30 academic laboratories are now working with his omega-3 gene, pre pursuing similar projects.

"Consumers have responded pretty positively when asked their opinion of food modified to im quality and food safety," said Christine Bruhn, director of the University of California, Davis' Ce Consumer Research. "Just as long as the taste isn't altered negatively."

Earlier experiments have succeeded in manipulating animals' fat content but most never made

because of taste problemsm, though omega-3-enriched eggs produced by feeding chickens la flax or fish meal are popular.

While boosting Omega-3s doesn't decrease the fat content in pigs, the fatty acids are also imputed development and may reduce the risk of Alzheimer's disease. A lack of omega-3 has been im depression and the American Heart Association recommends two or more weekly servings of fatty fish like trout and salmon, which are naturally high in omega-3s.

"There's a lot of potentially beneficial products that could come from this technology," said Irin top livestock cloner and chief scientific officer of Austin-based ViaGen Inc., which is awaiting f to clone valuable beef-producing cattle.

ViaGen only clones and doesn't genetically engineer animals, a highly controversial step in the

It's one thing for traditional crops like corn to be engineered to be pest-resistant, and people a genetically engineered soy beans in all manner of processed food. But biotech companies run bioethicists call the "yuck factor" when they begin tinkering with animals.

Federal regulators — and even the researchers themselves — cautioned that meat and dairy omega-3s will probably not be sold in supermarkets anytime soon. The Food and Drug Admin never approved food derived from genetically engineered animals and there are high hurdles. Unlike crops, the FDA treats genetically engineered animals as medicine and requires extensi approval.

"We understand that this research is in the very early stages," FDA0spokeswoman Rae Jones technology will not likely reach meat counturs for many years."

The FDA is still considering Waltham, Mass.-based Aqua Bounty Technologies' application to genetically engineered to grow faster, the only such request pending with the agency. Aqua B federal application process about nine years ago and there is no indication when the FDA will

In the meantime, the researchers of the latest project said they will use their genetically engine study human disease, especially heart condidionc.

"The paper isn't about cloning," said Randall Prather, a University of Missouri researcher and *Nature Biotechnology* report. "We have created a model to study the human condition."

Copyright 2006 The Associated Press. All rights reserved. This material may not be published rewritten or redistributed.

Subscribe Today: Home Delivery of USA TODAY - Save 25%

```
USATODAY.com partners: <u>USA Weekend</u> • <u>Sports Weekly</u> • <u>Education</u> • <u>Space.com</u>
```

Home • Travel • News • Money • Sports • Life • Tech • Weather

Resources: Mobile news • Site map • FAQ • Contact us • E-mail news

Jobs with us • Internships • Terms of service • Privacy policy • Media kit • Press room

Electronic print edition • Reprints and Permissions

Add USATODAY.com RSS feeds XML

© Copyright 2006 USA TODAY, a division of Gannett Co. Inc.