

a listing by the restaurant owner of all of the various types of oils that are used in the different phases of preparation of food in the establishment and then we would place an additional onus on the restaurant owner, cafe owner, of changing that if for some reason or the other they change the type of oil. We might have, as a for instance, two low saturated fat oils. They might be using, which a lot of people prefer because it doesn't impart an odor to the food, is peanut oil which is 18 percent saturated fat, a low fat type of oil. And for reasons of price or availability or changing suppliers they might change to sunflower oil which is another low saturated fat oil and we would have a situation where if they did not change their notice, however, that notice was provided and there is a great deal of flexibility in the amendment for that, they would be out of compliance with statute and face an automatic fine. So I have a lot of concerns, not with the intent of the bill, but with the implementation and enforcement. So I think that is something perhaps we should consider a little bit in the debate on this issue this morning. Thank you.

SPEAKER BARRETT: Thank you. Senator Weihing, followed by Senator Wesely.

SENATOR WEIHING: Well really, Senator Coordsen, I think you're making it much more complicated than what we're thinking about and we're not going to the creameries and all these, the prepared ones are there. They normally have what is already on them. Pillsbury is going to have what it is. Quaker Oats have what they have. Kellogg Company now has it. General Mills has it. Proctor and Gamble has it. They all have that on there if those are prepared and they are packaged. And so what it is we're getting at is simply what are they using in that of the preparation...what are they frying their chicken in, their hamburgers. So it is simply a disclosure of what they are using within their kitchen. It is not what their recipe is going to be. I think we're making this far, far too complicated. It is what they basically use in their kitchen. Another thing that we're using here, we're using cholesterol, the term cholesterol. Actually we're not asking them to disclose cholesterol. We're asking them to disclose the cooking oil. The cooking oils, by the way, do not have cholesterol. Palm oil which is high in saturated fats does not have cholesterol, but it is far more dangerous than cholesterol itself as far as raising the cholesterol level in your blood. So I simply think that we're making this a little bit too complicated in its management. The