Mr. Gallagher. I was wondering roughly what would be the area of defective or recallable products now.

Dr. Goddard. We have about five or six drug recalls a week. Mr. GALLAGHER. What would that reflect in total productivity?

Dr. Goddard. I have no idea.

Mr. GALLAGHER. Five percent? Ten percent?

Dr. Goddard. In my opinion less than 5 percent. In one category alone, take the amphetamines, barbiturates, and tranquilizers, 3 years ago my predecessor estimated there were 10 billion of those tablets manufactured a year. Just in that one category. We are the greatest nation of pill takers that ever existed. [Laughter.]

Mr. Myers. Dr. Goddard, on page 3 you speak about recalls, seizures and injunctions. Did I understand you to say that the laws are adequate today? That you need no—you are able now to seize these— Dr. Goddard. On drugs, that is true. In the area of food, we don't

have the strong laws we have in the area of drugs. For example, to add a chemical to a food a company petitions us under the procedures established, by act of Congress, in the Food Additives amendment. The added chemical must perform a useful purpose in the manufacture and processing of the food product. We ingest, by the way, 3 pounds of food additives per person per year in this country today, so this is not an insignificant area. When he petitions us, we examine the toxicity data and look at all the manufacturer has done to assure that, one, it's safe in the quantity going to be used and, two, that it's utilitarian in nature and represents an improvement in product. If we agree, we say fine, go ahead, and he pays his fee and goes on about his business. Now when our inspector goes in his plant he says, "Say, how much of that did you use last year?" The fellow says, "None of your business." There is nothing we can do. We don't have access to the records in food processing plants the way we do in drug plants.

Now, the more responsive manufacturers will give you this information. But the problem generally is not with the more responsible manufacturer, as you can well appreciate. We have an anomalous situation, that although on the one hand, a firm must submit a petition for permission to use food additives, colored additives. They, on the other hand, don't have to tell us how much of it they use. So there is that gap, you see, and under the law they wouldn't have to tell us anything. Suppose they had a problem with a microbiological contamination and we were attempting to find out where the basic ingredients came from. They don't have to report it to us, nor do they have

to tell us where they bought these ingredients.

Mr. Myers. Of what value would this be to your organization to know how much they used? Even gross amounts.

Dr. Goddard. Gross amounts with respect to the amount produced would tell us whether or not excessive quantities of the additive were being used, either in error or deliberately. You often get into the situation where an expander can be used in a small quantity to, let's say improve the consistency of a product, and make it more acceptable to the taste.

Mr. Myers. You do make periodic checks, don't you, on quality? Dr. Goddard. We don't have access to the formula or total amounts used. You can't do it in a laboratory since the analysis is extremely