Compound in Oysters Effective in Preventing Cancer

A team from the University of Buffalo has identified a compound in oysters that can prevent cancer. The compound, known as 25-hydroxyvitamin D3, is found in high concentrations in oysters and has been shown to inhibit the growth of cancer cells in human and mouse studies.

The researchers, led by Dr. John B. Ondrey, professor of medicine and oncology at the University at Buffalo, School of Medicine and Biomedical Sciences, found that 25-hydroxyvitamin D3 activates a protein that triggers cell death in cancer cells, while leaving normal cells unharmed.

Oysters are a good source of vitamin D, which is important for bone health and is also known to have anti-cancer properties. The researchers believe that this compound could be a potential new target for cancer treatment.

The findings were published in the journal Nature Communications. Further studies are needed to determine whether 25-hydroxyvitamin D3 has the same effect in humans and to explore its potential as a cancer treatment.

This research could have implications for the food industry, as it may lead to the development of new foods that are designed to be high in cancer-fighting compounds.

References:

Liz Clark contributed to this story in early stages.
Mercury Levels in East Coast Shellfish

by Susan Green

Recent studies have shown that mercury levels in shellfish from the East Coast are on the rise. This is particularly concerning for those who live near the coast and rely on the seafood industry for their livelihood.

The main source of mercury in shellfish is from the ocean itself. When sunlight and rain mix with the ocean, they create a process called "dissolution." This process can release mercury from the ocean floor into the water, where it can then be taken up by shellfish. This is why shellfish are considered "bioaccumulators."

Through this process, the mercury can work its way up the food chain, eventually reaching human consumers. The U.S. Environmental Protection Agency (EPA) recommends that pregnant women and children avoid eating certain types of shellfish, as they are at a higher risk for mercury exposure.

The EPA advises that these shellfish should be avoided or eaten in moderation by pregnant women and children. This is because mercury can harm the brain and nervous system of a developing fetus. In adults, it can cause brain damage and other health problems.

In conclusion, it is important for consumers to be aware of the mercury levels in shellfish and to take steps to protect themselves and their families. This includes avoiding certain types of shellfish when pregnant or breastfeeding and choosing seafood that is low in mercury.
Letter from the ECMGA President

To Members:

The Executive Board has received both letters and e-mails of congratulations from you all, and we are extremely grateful for your support. It is with great pleasure that we announce the appointment of the following new members:

[List of new members]

This is a testament to the dedication and hard work of our community, and we are confident that they will make valuable contributions to our organization.

We would like to thank [name], who has stepped down after [number of years]. Their tireless efforts and unwavering commitment to our cause have been instrumental in shaping our organization into what it is today.

Looking ahead, we are excited to see what the future holds for ECMGA. Let us continue to work together to ensure our organization remains at the forefront of [specific area].

Thank you all for your support and dedication.

Sincerely,

[Name]
President
Upcoming Events

Mixed Superhero Heroes: Vol. 20, 2019
Food Film Series Workshop: February 13th
National Food Film Series Screening: March 12th

USDA Releases Data on Shrimp Imports and Exports
In 2018, the USDA released data on shrimp imports and exports. The data showed a significant increase in shrimp imports, particularly from Asia. The data also indicated a decrease in shrimp exports, likely due to increased domestic demand.