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What Salt and Prozac Have in Common?
Time Magazine
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Healthier Behaviour Plans are Nudge in the Wrong Direction
The Guardian (July 19th)
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Restaurants in the US Reduce Salt
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Proposals for Labeling Rule for Raw Meat, Poultry-Containing Added Solutions
A rule to establish common, easy-to-understand names for raw meat and poultry products that include injections, marinades, or have otherwise incorporated added solutions that may not be visible to the consumer. Some labels do not clearly identify if a solution has been added to a raw product to enhance flavor or texture. As a result, consumers may be purchasing raw meat and poultry products with higher sodium content than they realise.
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