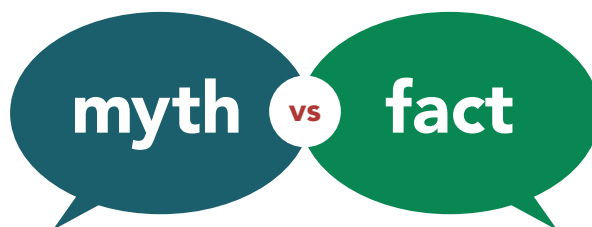


NY FOOD SAFETY AND CHEMICAL DISCLOSURE ACT

(NY FSCDA) - [S1239F/A1556G](#)



MYTH: The chemical bans in this bill will make New York more unaffordable—families will pay more for groceries.

FACT: This ban will not make groceries unaffordable. Red 3, propylparaben, and potassium bromate are found in under 0.25% of branded food products, and manufacturers that use them are already reformulating.

Beginning January 2027, all three will be banned in California, and Red 3 will be banned nationwide. Food companies are already moving away from these chemicals, and cost-effective alternatives exist. New York's ban is unlikely to impact grocery prices.

Ingredients like trans fats have been banned without noticeably increasing grocery prices. Trans fats were banned in New York City restaurants and later by the FDA after decades of widespread use, delivering public health benefits at low to no cost. Companies can also reformulate without changing the products people know and love. In 2015, Kraft replaced artificial dyes in its Mac & Cheese with paprika, annatto, and turmeric. It quietly introduced the new recipe and sold more than 50 million boxes before announcing the change, with consumers unable to tell the difference.

MYTH: New York bagels and pizza will taste different and businesses will suffer if potassium bromate is banned.

FACT: Removing potassium bromate will not affect taste. It's a dough strengthener, not a flavor ingredient. Large manufacturers and independent pizza and bagel shops are already removing bromate without sacrificing taste, texture, or cost.

Industry estimates that potassium bromate is used in less than 0.15% of branded foods. The American Bakers Association has stated that the "overwhelming majority" of its members do not use potassium bromate and urged remaining users to stop using the chemical by the end of 2026. Vitamin C and extra mixing time achieve the same dough quality. Many New York bagel shops and pizzerias have already made the switch to non-bromated flour.

MYTH: Thousands of foods will be pulled from grocery store shelves due to the "Generally Recognized as Safe" (GRAS) disclosure requirement, raising grocery prices.

FACT: The GRAS disclosure requirement only asks companies to share safety information they're already required to have under federal law—it doesn't require new studies, reformulation, or any change to products, so there's no basis for mass product withdrawal or price increases.

Thousands of food chemicals are exempt, including those widely used before 1958 and those that have successfully undergone FDA review. For other ingredients, companies simply have to submit safety information they're already required to have under federal law. Industry itself affirms that the GRAS ingredients they use are safe and meet FDA standards for safety determinations, so products should not need to be pulled because of safety concerns. If a company chooses to pull a small number of products because they cannot show evidence of safety, that would be a win for public health.

MYTH: The FDA is reforming the GRAS loophole, making NY FSCDA duplicative.

FACT: NY FSCDA's GRAS provisions close a major safety gap left by the FDA's GRAS proposed rule.

The FDA's 2026 GRAS proposed rule would not require food companies to submit safety evidence for chemicals currently in the food supply. NY FSCDA requires companies to disclose that evidence to regulators and the public. The proposed rule also lacks an enforcement mechanism for companies that fail to submit GRAS determinations, and does not require premarket review—this is not meaningful reform of the GRAS loophole.

MYTH: This bill will be expensive for the state to implement.

FACT: New York's Senate Finance Committee puts implementation at \$250,000, not the \$21 million industry claims.

The state only needs a simple database for posting GRAS reports, which can be basic PDF files. Industry's estimate is based on unrelated, far more complex IT systems used in California.

MYTH: This bill will be time-consuming for the state to implement.

FACT: The Department of Agriculture and Markets is only required to receive GRAS reports, redact trade secrets, and post reports—not evaluate the science behind them.

Trade secret redactions will be rare, since safety determinations must rely on public data by federal law. The FDA remains responsible for evaluating ingredient safety.

Contact the Food Safety and Chemical Disclosure Act sponsors:

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