双语:对"极限饮食"说"不"!PDF转换可能丢失图片或 格式,建议阅读原文

https://www.100test.com/kao_ti2020/177/2021_2022__E5_8F_8C_ E8_AF_AD_EF_BC_9A_E5_c84_177906.htm Group says U.S. restaurants promote "extreme eating" Many U.S. chain restaurants are promoting "extreme eating" with dishes that pack at least a days calories and fat, without giving customers facts about their orders, a consumer group said on Monday. Displaying restaurant offerings including a cheese-laden chicken-and-pasta dish they dubbed "Angioplasta," officials at the Center for Science in the Public Interest said such dishes help fuel national epidemics of obesity and heart disease. They urged local, state and national governments to make restaurants list nutritional data on their menus. Michael Jacobson, the groups executive director, took aim at "table-service" chain restaurants like Ruby Tuesdays and Uno Chicago Grill. Such places increasingly stuff their dishes with extra unhealthy ingredients, he said. "What were finding is that table-service restaurants have launched into a whole new era of extreme eating," Jacobson said. "If were going to deal with the epidemic of obesity and the tremendous prevalence of heart attacks and strokes, were going to have to do something about restaurant foods." Jacobsons group often criticizes at a variety of restaurant foods. Some critics deride the group as self-appointed food police. Jacobson said restaurants have had more than enough time to voluntarily provide nutritional data such as calorie, fat and salt content but many do not. "Restaurants have every right to make these foods and you have every right to eat them,"

Jacobson said. "But I think at the very least these restaurants should give consumers the information that would enable them to make some decent eating choices." 中文链接:美国一消费者组织于本 周一指出,美国很多连锁餐厅目前正在力推相当于至少一整 天热量和脂肪的"极限饮食",而且不向顾客说明所点食品 中所含的成分。 比如有的餐馆提供一种名叫Angioplasta的奶 **酪鸡肉通心粉**,公共利益科学中心的官员们说,这种食品会 引发全国范围内的肥胖和心脏病。 有关官员敦促美国各地、 各州和全国政府做出规定:餐馆必须在菜单上列出食物中所 含营养成分的具体数值。 此消费者权益组织的执行主任迈克 尔雅各布森将类似Ruby Tuesdays和 Uno Chicago Grill等提供" 桌上服务"的连锁餐馆作为此次行动的主要目标。他说,这 些餐馆提供的食物中所含的不健康成分越来越多。 雅各布森 说:"我们发现,这些餐馆已开创了一个全新的极限饮食时 代。如果要控制全国流行的肥胖、心脏病和中风,我们必须 对这些餐馆提供的食品采取点行动。"雅各布森所在的这个 消费者组织常对餐馆提供的食物进行批评。一些批评人士嘲 讽这个组织为"自封的食品警察"。 雅各布森说,餐馆完全 有时间主动向顾客提供食物中如热量、脂肪和盐等营养成分 的含量。但很多餐馆都没有做到这一点。"餐馆有制作食品 的权利,顾客有吃的权利,但我认为这些餐馆至少应该向顾 客提供能让他们做出合理饮食选择的信息。" 100Test 下载频 道开通,各类考试题目直接下载。详细请访问 www.100test.com