



Talc in Baby Powder

Dangers: Talcum powder has been linked to a [higher risk of ovarian cancer](#) & lung disease. Additionally, it can contain asbestos fibers, which have been linked with mesothelioma lung cancer.

Findings: Industry leader Johnson & Johnson has been at the center of the talc issue. Already, four juries have found in favor of plaintiffs who claimed their ovarian cancer was caused by prolonged use of Johnson & Johnson's Baby Powder or Shower-to-Shower Powder. [Reparations](#) of up to \$417 million have been ordered on behalf of the victims, with the most recent verdict being handed down on August 21, 2017. Johnson & Johnson continues to deny any danger, and their talc-containing products are still available across the nation.

Regulatory Status: While the FDA does regulate talc in food products, cosmetic products are not currently required to be reviewed by the FDA. There is no federal ban on the use of talcum powder in cosmetic products, despite bans on the use of the ingredient by the European Union.

Arsenic in Wine

Dangers: The World Health Organization cites that long-term exposure to arsenic can cause cancer and skin lesions. Their [fact sheet](#) says that "It has also been associated with developmental effects, cardiovascular disease, neurotoxicity and diabetes." Arsenic is also well-known for being used as a deadly poison in higher doses, between 2-20 mg/kilogram of body weight.

Findings: A class-action lawsuit has been filed against 83 popular wines, pursuant to this issue. Preliminary findings showed an inverse correlation between price per bottle and arsenic levels. While lawyers and scientists are still debating the level of health risks in this particular case, the lawsuit brings to light the deeper issue of a severe lack of limitations on alcohol producers in America.

Regulatory Status: The EPA [only limits Arsenic levels in drinking water](#), and the findings in these 83 bottles of popular wines were up to 4 times the legal limit for water. Additionally, the FDA has very few regulations on labeling for wine.

Teflon on Nonstick Pans

Dangers: Increased risk of kidney and testicular cancers, as well as thyroid disease. Higher levels of exposure have been linked with miscarriage and fertility issues or birth defects.

Findings: Teflon (brand name) maker DuPont has been found guilty in several personal injury and wrongful death suits after the chemical was found to have tainted water surrounding the plants where they made their nonstick coating for cookware. A paper released in 2015 called the *Madrid Statement* was [signed by over 200 scientists](#) from 40 countries and presented evidence that Teflon, created in part by chemicals called poly- and perfluoroalkyl substances (PFAS), is carcinogenic. Additionally, these toxins were confirmed both by independent scientists and DuPont's in-house team to be released by the nonstick pans after just 2-5 minutes of heat on the stove.

Regulatory Status: The EPA has ruled that a substance closely lined to PFAS, perfluorinated compounds, is a likely carcinogen. In 2005, the EPA fined DuPont for hiding information on the health hazards associated with PFAS. In 2010, the EPA launched a [voluntary program](#) to encourage manufacturers to reduce, and by 2015, eliminate these chemicals in their products. Though the Teflon brand name is no longer used, non-stick coated pans containing PFAS are still widely available in the cookware aisle.