

Flavor in Special-Purpose Foods Now a Factor

LOS ANGELES.—In the past, the diabetic has received a large proportion of the attention devoted to special foods and has overshadowed the food industry's contribution to other special groups. A symposium on special foods, at the Institute of Food Technologists' meeting here, June 27 to July 1, however, showed that currently much more research is directed toward special foods ranging from baby foods to those satisfying requirements of geriatrics. The general indication was that considerable additional work should be directed toward development of all foods to furnish nourishment orally to individuals who wish to avoid, or are incapable of, eating or assimilating food prepared in the usual way.

Flavor, until lately, has not been a consideration in baby foods, H. W. Schultz, Oregon State College, reported in a paper describing technological problems in preparation of special purpose foods. Only recently has a manufacturer of baby foods attempted to sell his product by asking pediatricians and parents to taste them. Schultz emphasized the need of flavor improvement in all special purpose foods, as did other speakers on the program. He pointed out as a problem in this field the lack of a satisfactory salt substitute. Telfer B. Reynolds, a physician, also stated the need of a satisfactory nontoxic salt substitute, preferable an organic compound, that can be metabolized. He stated that more and cheaper low sodium items of all kinds will be needed.

Generation of false hopes through improper naming of special foods was condemned by Robert R. Commons, a physician, who said that "geriatric products" suggests that these special foods would delay or cure diseases of older people. He advocated that food technologists should have as their goals palatable, conveniently packaged, inexpensive, and easy-to-prepare, balanced meals in various mechanical grades from liquids to high residue. He also said that a practical grouping of special-purpose foods for illnesses ranging from melancholia to diarrhea would be welcomed by patients, dieticians, and doctors.

Reduction in differential in price between dietetic and other foods was given as one of 10 desired factors in dietetic foods by Ruth Little, White Memorial Hospital. Pointing out that there are 30 million dieters in the U. S. (25 million of which are reducers), Dr. Little stressed that manufacturers are developing a keen interest in dietetic foods. Other speakers also advocated that the time has come for general relocation of dietetic

foods from expensive special food shops to reasonably priced items in every grocery store. Also given as a desired improvement is accurate chemical analysis on all dietetic foods with informative labeling with exact chemical composition stated on cans and packages. Labels should list ingredients, calories, percentage of fat, carbohydrates, and protein, and milligrams of sodium per 100 grams of content. She also said that any alteration in the nutrients commonly present in the product should be specified.

New Food Classification Proposed. A change from the seven basic food classification system to a group of four, in the interest of simplification, was proposed by Charles Glen King, the Nutrition Foundation, in a paper presented by Wendel Griffith, UCLA. The system of seven basic foods classed according to color and keyed to vitamin content was established by the Nutrition Committee of the National Food Administration in

1941. King proposed that the seven be reduced to four, namely:

- Animal protein (vitamin B₁₂)
- Green and yellow vegetables (vitamin A)
- Citrus and tomatoes (vitamin C)
- Fats and carbohydrates (energy)

Objections from the floor came from several sources. One explained that the public would have to be re-educated completely if the old system, supposedly quite satisfactory, were changed. Another thought the classification of fats as sources of energy alone is not reasonable. Objection was also made to segregation of animal protein from other proteins. The citrus-tomato group did not please citrus fruit nutritionists who pointed out that citrus is not solely a source of vitamin C. To add to the confused picture, it was indicated that AMA is considering a system of classifying foods into five groups.

Overpopulation Depletion of Resources Seen Unsolvable in Future

Evaluation of nutritional balance considering proportion between animal and vegetable consumption and protein carbohydrate relation, seen as task of food technologists

LOS ANGELES.—A new technology and new economy, which might be called "bio-economics" and "bio-technology" are indispensable if we are to cope with the problems facing the world. Before these can be created, we must get down from the abstract world of money symbols and reach down to the concrete processing level where we use the yardstick of soil acres, horsepower, and gallons of water to measure our daily life. Georg Borgstrom, Swedish Institute for Food Preservation Research, Göteborg, Sweden, expressed these opinions in discussing food, nutrition, and mankind in the future before a large audience attending the 14th annual meeting of the Institute of Food Technologists held here June 27 through July 1.

Dr. Borgstrom thinks the future is all but bright. He thinks there is an urgent need for a balanced rating of our potentialities and that we cannot continue confusing productivity with capital goods. Pointing out that we are barely keeping up with the present population increase, Dr. Borgstrom said that we pretend to think that we can manage to cater to

two additional cities the size of New York and London each year. However, he said, we are rushing upward a rolling staircase which each hour is increasing its downward velocity.

In spite of technological advances, Dr. Borgstrom said that only a few millions of people enjoy an adequate standard of living, and, that any over-all improvement in living standards makes it imperative to achieve a population control. He gave some interesting data to back up his point.

If we wish to maintain an average European standard diet of 15% animal products, some 30 to 40 millions of persons would have to leave and go elsewhere—this would include at least 15 millions from England if the present flow of food and feed from other continents ceases. This food is already more badly needed in other parts of the world. Or, if we strived for American or Swedish standards, the western European population would have to be reduced downwards by 80 to 100 millions. Italy would have to reduce its population from 47 to about 30 millions.