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 B_{12})
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, horsepowers, 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.

Dr. Borgstrom said that while some of this could be achieved through increased yields, we would, in the meantime, have to cope with still more millions and the time lag in any program makes it indispensable to put a brake to further population growth.

Industry

Rayonier's Cellulose Plant to Use 1.75 Million Trees per Year

The opening of Rayonier's new $25 million chemical cellulose plant in Jesup, Ga., on June 23 has focused the spotlight on a big question in the minds of farmers: will trees become another valuable crop like cotton?

Almost doubling the number of trees needed from the Southeast for conversion into chemical cellulose, Rayonier will consume more than 5000 per day in the production of almost 300 tons of cellulose. Heretofore, the average yearly volume of cellulose made from trees has been equivalent to 24 million bales of cotton. Farmers in Georgia and Florida are taking a second look at their woodlands, for one acre of trees yields more cellulose per year than an acre sowed to cotton.

A new booklet, "Tree Crops," points out that as many as seven different sources of income can be obtained from properly managed woodlands. Offered free to landowners in Georgia, the booklet tells how to plan a tree crop for deriving maximum income, describes modern methods of weeding, fire control, planting methods, thinning operations, and how to obtain the free use of Rayonier equipment and the help of Rayonier foresters.

Rayonier foresters have many projects under way, designed to assure maximum wood yield per acre, such as studies of methods of cutting timber.

In other experiments, attempts are made to kill trees so that the bark falls off, thus reducing a costly debarking operation at the mill. In some cases, chemicals are applied to control weed trees. These long range projects are designed to find out if tree poisoning adversely affects the quality of the finished cellulose.

Rayonier's forestry division has established a soils testing laboratory to determine what soils will produce the most wood. These experiments may point the way to increased use of agricultural chemicals and fertilizers.

Glidden Creates Chemurgy Division

Glidden Co. has announced creation of a chemurgy division, which integrates five of its industrial-agricultural operations under the supervision of Willard C. Lighter, vice president. The new division's headquarters will be in Chicago. Affected by the integration will be the company's processing operations for soybeans, flaxseed, and safflower seed, and feed manufacturing operations.

"Such coordination is expected to foster many new developments in the utilization of agricultural products for industrial use through chemistry," said Dwight F. Joyce, Glidden president, in announcing the decision.

Glidden has soya extraction plants at Indianapolis, Ind., and Chicago. Also at Indianapolis is the company's feed mill, also to be part of the new division. The company's central organic laboratory, which has been responsible for much chemurgy research, particularly on soyabean products, is located in Chicago.

Mathieson Boosts Gulf Farming With Demonstration Farm At University of Houston

Mathieson's agricultural chemical division gave encouragement to practical agricultural studies recently by leasing a 160-acre tract of land to the University of Houston for use as a demonstration farm.

The land will serve as a clinic to test and demonstrate profitable farming methods for ordinary Texas coastal soil. Profits from the project will be devoted to working scholarships for agricultural students. Plans are under way to obtain funds for movable buildings and to secure loan of farm equipment without cost to the university.

S. L. Nevins (left), Mathieson agricultural chemicals division, and C. F. McElhinney, acting president of University of Houston, complete agreement leasing tract adjacent to Mathieson's Pasadena, Tex., plant to the university to use as a demonstration farm

Tuscola Ammonia Plant Now Under Way

Shown here as the laying of foundations got under way last month is a portion of the site for a new ammonia plant currently being erected for National Distillers Products Corp. by M. W. Kellogg Co. Located at Tuscola, Ill., the new plant will utilize a synthesis step similar to that used in other plants designed and built by Kellogg—the main feature of which is a special quench-type reactor that allows optimum temperature control