

from Washington



The USDA's Food and Nutrition Service has proposed removing enriched snack cakes, known as "formulated grain fruit products," from the list of items that may be served in the School Breakfast Program. In a proposed rule, the FNS said the children consuming them would form better nutrition habits by eating more traditional breakfast foods and that pupils couldn't adequately distinguish between the nutritional products and the cupcake-type products sold in stores. Details: *Federal Register* of Friday, Aug. 12, 1977, p. 40911.

The Department of Health, Education, and Welfare has extended until Oct. 18, 1977, the period for filing comments about proposed special dietary food label regulations. The original information about the proposed rules appear in the *Federal Register* of July 19, 1977, p. 37165. The extension of time was published Aug. 12, 1977.

The Commodity Futures Trading Commission has published final rules modifying its regulations on bona fide hedging and related reporting requirements. The amendments are effective Oct. 1, 1977. Purpose of the changes, the commission said, is to increase commercial utilization of the futures market for the purpose of hedging. Details: *Federal Register* of Aug. 14, 1977, pp. 42748-42752.

Food Chemical News reported Aug. 15 that the USDA plans a \$1 million mass media information campaign aimed at modifying consumer choices through distribution of information. The campaign was outlined in testimony by USDA Deputy Assistant Secretary James Nielson before a subcommittee of the House Science and Technology Committee, *Food Chemical News* said. In other testimony before that panel, ARS Deputy Assistant Administrator James M. Iacono said ARS has put highest priority on determining human requirements for various nutrients so that during the next decades firmer data can be used to establish (a) dietary recommendations for essential fatty acids, (b) the amount of fat in the diet, (c) dietary carbohydrates, (d) dietary proteins, and (e) trace elements in the diet.

The Senate Select Committee on Nutrition and Human Needs was asked during July by the egg industry to modify its report on "Dietary Goals for the United States." That report had urged Americans to reduce cholesterol consumption largely by eating less butterfat, eggs, and other high cholesterol sources. Jack DuBose, speaking for the United Egg Producers, apparently made little headway, according to *Food Chemical News* of Aug. 1. The egg backers argued that the scientific community is divided on the diet-cholesterol question and there are a variety of theories, none of which has been proved. Sen. McGovern, committee chairman, and other senators responded that they could not wait for scientific proof, with McGovern noting there are no known risks to a diet low in cholesterol, but there are risks with a high cholesterol diet. Sen. Percy said scientific agreement tends to favor less cholesterol, even if scientific proof is lacking.

The final report of the Interagency Human Nutrition Research Working Group was scheduled for publication in September, after deadline for this issue of *JAOCs*. The group is a White House fostered panel to provide better guidance for federal nutrition research. USDA, NIH, FDA,

Department of Defense, and Agency for International Development have been represented on the group which was formed last April.

The Food and Drug Administration has published amendments to its standards of identity for some Italian cheeses – provolone, caciocavallo, siciliano, mozzarella, and low-moisture mozzarella. The amendment affects use of mold-inhibiting ingredients during manufacturing and requires labeling of optional ingredients. The rules are effective July 1, 1979. Details: *Federal Register* of Aug. 2, 1977, p. 39101.

Three color additives have been approved by the Food and Drug Administration for use in externally applied drugs and cosmetics generally, including those intended for use in the area of the eye. Listed for approval in the July 29 *Federal Register* were mica, ferric ammonium ferrocyanide, and aluminum powder. Details: *Federal Register* of July 29, 1977, pp. 35861, 35862, and 35863.

The FDA has proposed to affirm beeswax, sorbose, and cloves and their derivatives, as generally recognized as safe. Cloves and their derivatives and beeswax would be approved as a direct human food ingredient; sorbose as an indirect ingredient. Details: *Federal Register* of July 29, 1977, pp. 38609, 38611, and 38613.

Two groups have asked the FDA to ban the use of BHT in food. The FDA earlier this year had limited use of BHT pending completion of safety tests. *Food Chemical News* said in its Aug. 1 issue that the Center for Science in the Public Interest and a second group, Nutrition Advance, asked that BHT be banned because of safety questions and because its function of extending shelf life of food product can be "replaced by safer chemicals or manufacturing processes."

The Federal Energy Administration has published its rules on how dishwashers are to be tested for energy consumption as part of FEA's Energy Conservation Program for Appliances. The original proposals were published on March 17, 1977; the revisions published Monday, Aug. 8 complete the rule-making procedure. The rules became effective Sept. 10. Eventually manufacturers will have to lower energy consumption to meet FEA requirements for energy savings. One proposal that FEA rate the dishwashers at 130 F, instead of 135 to 145 F, was rejected, FEA said, because "under present technology, no dishwasher detergent exists that is effective at a temperature of 130 F." Details: *Federal Register* of Monday, Aug. 8, 1977, p. 39964.

An Environmental Protection Agency study of possible carcinogenic effects of Treflan, a popular pre-emergent herbicide used on soybeans and cotton, has found the risk involved in its use is not great enough to merit an order suspending its use. Applicators of Treflan have about one chance in five million of developing cancer based on its use; field workers have about one chance in fourteen million, the report said. Further studies will be made. A petitioner had asked EPA to suspend use of Treflan because it contains nitrosamines, known carcinogens. Details: *Federal Register* of Monday, Aug. 8, 1977, p. 40009.

The FDA also has published its final rule on common or usual names for peanut spreads. "Peanut spread" is to be the name for spreadable peanut products not conforming to the standard of identity for peanut butter. Mandatory compliance is set for July 1, 1979. Peanut content must be declared in increments of 5%, not to exceed the actual amount present. Peanut spreads are required to be nutritionally equivalent to peanut butter under the regulation. *Food Chemical News* summarized the rule in its July 18 edition. Details: *Federal Register* of July 15, 1977, p. 36452.