

# from Washington



• The FDA has amended its labeling rules to permit use of type that is 1/32 of an inch in height on individual serving packages where the area available for label information is three square inches or less. Requiring a larger package would be uneconomical, the FDA said, and providing a notice in 1/16 of an inch type of where to write for ingredient information would be untimely. Individual servings of dietary foods also qualify. The changes apply to individual serving packages for use in restaurants, institutions, and on passenger carriers; it does not apply to packaged foods intended for retail sale. Details: Federal Register, Tuesday, Sept. 13, 1977, Page 45904; Tuesday, Sept. 20, 1977, Page 47191.

• The FDA has established requirements for ingredient labels accompanying cosmetics sold by direct mail. The new rule requires a notice printed on the mailing package, or provided inside the top of the package, clearly stating where the ingredient brochure is; that ingredients listed in that brochure be clearly identifiable for the appropriate cosmetic. The declaration may be furnished to each consumer in a direct mail sales catalog or brochure. Details: Federal Register, Friday, Sept. 16, 1977, Page 46516.

• The FDA has ruled that fully hydrogenated rapeseed oil and superglycerinated fully hydrogenated rapeseed oil are general recognized as safe (GRAS) for use as direct human food ingredients in peanut butter and cake mixes, respectively. Procter & Gamble had requested affirmation of GRAS status. FDA said when used in peanut butter, fully hydrogenated rapeseed oil constitutes a maximum of 2 percent of the product. The superglycerinated fully hydrogenated rapeseed oil is used as an emulsifier in shortenings for cake mixes, totaling about 0.5 percent of the final cake mix, FDA said. Details: Federal Register, Friday, Sept. 23, 1977, Page 48335.

• Morton Chemical Co. of Chicago has filed a petition to permit use of xanthan gum in aqueous dispersions of ethylene-vinyl acetate copolymers used in production of food-packaging materials. Details: Federal Register, Friday, Sept. 23, 1977, Page 48393.

• Food Chemical News reported in its Sept. 12 issue that FDA has been asked whether "polyglycerides" may be used on labels to indicate use of polyglycerol esters of fatty acids. The esters are used as cloud inhibitors in vegetable and salad oils, and as emulsifiers in vegetable oils and other products.

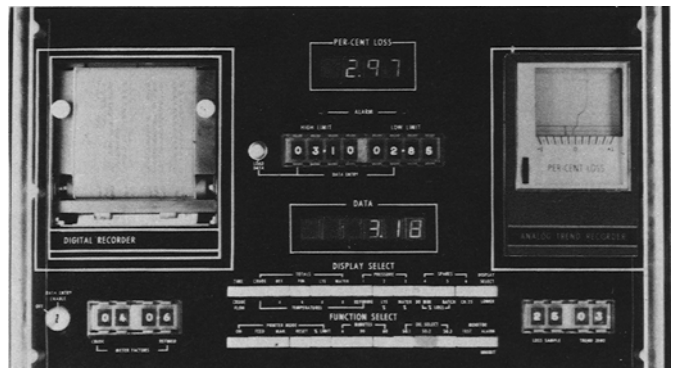
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