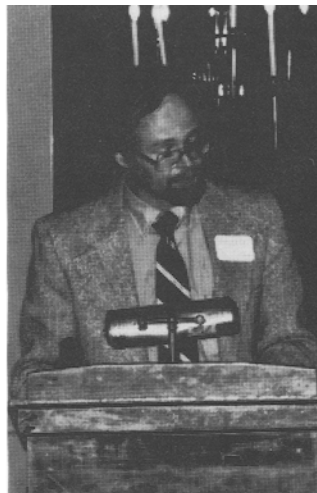


Section News



Among speakers at Update '78 symposium were, from left, Esther Kegan on New Food Regulations, Terry Volpe on Fiber in Today's Foods; Dave Sessa on Flavor Considerations of Vegetable Proteins, and Vigen Babayan on Confectionary Fats.

Current Concepts of Food Ingredients Update '78



Registrants at Current Concepts in Food Ingredients – Update '78 listen to speaker during morning portion of all-day meeting.

Corn sweeteners with 90% fructose will be on the commercial market soon. Tighter government control of food processing plants is coming. Changes in federal regulations may permit use of up to 15% cocoa butter extenders in confectionaries labeled chocolate. And food processors are finding ways to use gas chromatography and mass spectrometry to solve off-flavor problems from packaging.

Those were among the highlights of 12 talks presented during the symposium on "Current Concepts in Food Ingredients – Update '78" that was held at the Ramada O'Hare Inn, Chicago. Sponsors were the North Central Section of the AOCS, the Midwest Section of the American Association of Cereal Chemists, and the Chicago Section of the American Association of Candy Technologists. Approximately 80 persons attended.

Carl Reeder of Archer Daniels Midland's Cedar Rapids, Iowa, corn sweetener operation said the 90% fructose product will be offered by his firm by June and another firm is expected to begin commercial marketing later in the year. The corn sweetener market is expected to grow to 40 to 50% of the total sweetener market by 1990, about double the market share in 1977, he said. The 90% fructose provides the same sweetness with 20% of the calories

compared to traditional sweeteners. Concern over use of saccharin also is increasing interest in the product, Reeder said.

Robert Allen, a vice president with E.J. Brach & Sons, Inc., said new Good Manufacturing Practices for all food plants probably will include many requirements that have been mandated for confectionary plants within the past decade. He particularly cited emphasis on records of production and shipment by batch and packaging lot; personnel sanitation requirements; control over cleaning supplies; and a need to separate individual operations as much as possible.

Julius Brodbeck of Capital City Products said cocoa butter extenders, produced from fractions of natural oils and selective esterification, may now be used up to 15% in other nations and the U.S. may adopt a similar rule. Brodbeck's talk included a review of sources, properties and uses for fractionated lauric hard butter, fractionated domestic hard butters and cocoa butter extenders.

Vigen Babayan of Stokley Van Camp said confectionary fats that first came into use because of cocoa product price fluctuations now have earned a share of the market based on quality and stability of supply. The use of lauric and

non-lauric confectionary fats may be a stabilizing influence in chocolate markets during coming years, said Babayan. His talk included a review of cocoa and cocoa butter price fluctuations in recent years.

Mernard Heydanek, of Quaker Oats Co., described how his firm has used GC/MS to solve off-flavor problems in his talk, "Flavor Interactions Between Product and Packaging Material — or How to Spot a Stinker When You Have One."

Heydanek described use of GC/MS in tracing a piney odor in one product to the resin in the middle of a laminated package wrap. The firm's contracts with its supplier now specify limits, measured by instrumentation, for the offending constituent of the resin. An off-flavor that developed in an oat product, but not in a similarly packaged corn product, was determined by instrumentation to result from a reaction between product and package. The problem is not yet completely resolved, Heydanek said, but warned that the higher the fat content of a food, the more susceptible to off-flavor problems the product may be.

James Huffaker of Eastman Chemical Co. described how antioxidants and emulsifiers provide flexibility in use of fats and oils. Terry Volpe of Continental Baking Co. talked about fiber content in food and David Sessa of the USDA's Northern Regional Research Center described work on flavor considerations in vegetable proteins.

Al Carlyle of Durkee Foods gave a precise talk on how fats and oils are used in bakery products, including which triglyceride combinations provide specific functional qualities in bakery products, and the reasons for such uses.

Esther Kegan of Kegan and Berkman spoke on new governmental regulations, warning that more regulation is on its way as a significant vocal portion of the public pressures the FDA to guarantee absolute safety of the domestic food supply. FDA's food additive staff jumped from 70 to 196 persons in one year, she said.

Former AOCS President John Cowan spoke on developments through the years in soy protein, substituting for Chuck Harwood of ADM. The symposium came one week after a massive ice storm that crippled Harwood's Decatur, IL, area and forced him to cancel his talk.

AOCS President Thomas Applewhite spoke briefly on the changing role of location sections in the AOCS, urging more substantive technical local programs, in combination with other local technical societies where feasible, and perhaps development of short courses by local sections. ●

Microcapsules discussed

Dr. Robert Koestler of Pennwalt Corp. spoke to the March meeting of the Northeast Section on "Controlled Release of Biologically Active Agents from Nylon-type Microcapsules."

Dr. Koestler's talk included methodology for preparing microcapsules and application of the technology to controlled release of pesticides.

Special guest was AOCS President Thomas Applewhite. Dr. Applewhite spoke about "The Changing Role of the Local AOCS Sections" to the 40 members and guests attending. The meeting was held at the Mountainside Inn in Mountainside, NJ. Meeting chairman was William Bernholz of PVO International. ●

Allen promoted to Principal Scientist

Dr. Robert R. Allen has been named a Principal Scientist at Anderson Clayton Foods, the highest level obtainable in that firm's scientific area. Dr. Allen, who served as AOCS president in 1971, is an advisor and

technical consultant at the W.L. Clayton Research Center, helping to conceive, initiate, and conduct exploratory work in fields related to the business of Anderson Clayton Foods. He has been an AOCS member since 1950. ●

IFT issues status summary on food safety

The idea of food safety includes a constant comparison between risks and benefits, the Institute of Food Technologists says in its latest Scientific Status Summary.

In developed countries, risks from food are normally far from vital or life-threatening, but zero risk or absolute safety in any area, including food, is unattainable, the summary says. The summary was prepared by IFT's Expert Panel on Food Safety and Nutrition. AOCS members wishing a copy should send a stamped, self-addressed envelope to IFT, Suite 2120, 221 N. LaSalle St., Chicago, IL 60601, requesting the Scientific Status Summary on food safety.

The summary points out that while widespread attention is being paid to possible risks from various food additives, far less is known about comparable or greater risks from natural components of the food supply. ●

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