

Committee Spotlights



Biochemical Methods Committee

The Biochemical Methods Committee is a technical committee reporting to the Uniform Methods Committee. Its scope of operations includes the survey, study, development and recommendation of methodology (preparative, analytical and other procedures) for use in research, principally of a biochemical nature. The committee is composed of a chairman (appointed by the AOCS President with the approval of the Governing Board), and currently seven other appointed members.

Investigation of the enzymic procedure for determination of *cis,cis* polyunsaturated acids (commonly known as essential fatty acids) has occupied a major portion of the active program over the past two years. With the imminent resolution of this study, a survey has been made of analytical procedures for which a need has been identified to determine their fit within the scope of the committee's responsibilities. Consideration of the following studies was proposed: (a) assay of tocopherols by GLC and polarography; (b) two positional analysis of triglycerides; (c) assay of sterols; (d) olive oil adulteration; and (e) assay of cholesterol. A recommendation for a survey of the needs of nutritionists for new methodology of a biochemical nature was also introduced.

At the last meeting, priority was established for the evaluation of the "2-positional fatty acids" method. Since the method involved is an enzymatic procedure, it is clearly within this committee's responsibilities. The procedures for both tocopherols and sterols have a relationship to the determination of cholesterol and olive oil adulteration. All require instrumentation, either GLC or LC, which places the responsibility also within the scope of the Instrumental Methods Committee. Discussions were initiated with the chairman of the appropriate Instrumental Methods Subcommittee to establish the logistics of reviewing and fulfilling the identified needs. Consideration of the results of these inter-committee deliberations and the organization of a collaborative study of the analysis for 2-positional fatty acids (Luddy et al. *JAOC* 41:693, 1964) is the next order of business.

The solicitation of areas of study related to the needs of nutritionists has yet to add to the future work plans. However, the committee will gladly review at the next meeting any suggestions sent to the chairman identifying the objective, need and perceived benefits of a recommended course of study.

A collaborative study of two slightly different forms of the lipoxidase enzymic procedure for essentially fatty acids was sponsored jointly by this AOCS committee and the Association of Official Analytical Chemists. The study has resulted in the adaptation by both societies, this year, of a single analytical procedure. Preparation of the method has since been made in the AOCS format and will be provided in the next revision of the Methods Book.

DR. A.E. WALKING
Committee Chairman

Nutrition Committee

The Nutrition Committee was formed in 1978. It replaces the former Protein Nutrition Committee and is intended to expand rather than eliminate interest in nutrition in A.O.C.S. by encompassing all aspects of nutrition rather

than just protein.

The function of the new Nutrition Committee is to promote research and the development of technology in the nutritional sciences. We hope to do this by organizing and conducting seminars and conferences to keep the membership of the society abreast of recent developments pertaining to the nutritional aspects of fats and oils and their by-products.

This committee does not deal exclusively with methods, as was the case in the past, but rather works to encourage research in the metabolism and physiological chemistry of Lipids as well. It is our intent to promote investigation of the qualitative and quantitative effects of the various natural and synthetic dietary fats on human health and disease.

At the present time, Dr. Penny Wells of Cutter Laboratories is the chairman of the committee, and Drs. Joyce Beare-Rogers, of the Canadian Department of Health and Welfare, and Roslyn Alfin-Slater, of the U.C.L.A. School of Public Health, are committee members. Any person interested in working on the Nutrition Committee is invited to contact any of the three of us.

At the present time, the committee is addressing itself to the need for further examination of the evidence for the essentiality of α -linolenic acid, which was presented by F.A.O. in 1977.

To this end we are organizing a symposium for the 1979 annual A.O.C.S. meeting in San Francisco which will provide a forum for discussion of the evidence which has been previously presented and for studies which are currently in progress.

DR. P.A. WELLS
Committee Chairperson

Commercial Fats and Oils Analysis

The Commercial Fats and Oils Analysis Committee, a technical committee of the American Oil Chemists' Society met in conjunction with AOCS 69th Annual Meeting in St. Louis, MO. Central Soya's Jack McEwan is chairman of this committee which includes Stan Barta, Honeybead; Dick Dreyer, Emery; Ed Hahn, Hahn Labs; Jim Laubscher, Morning Star Labs, and Jim Taylor, Swift.

This committee is currently considering several changes in the Official Methods used by the Society. Approvals have been received for some updating and revising others.

Inquiries regarding committee work can be directed to any member. Projects underway include a study on titrimetric soap in refined oil and for polymeric materials in fats and oils.

J.W. McEWAN
Committee Chairman

Fat and Oil By-Product Analysis Committee

Glycerine analysis subcommittee

Inactive

Lecithin analysis subcommittee

Inactive

Vegetable oil distillate analysis subcommittee

R.L. Winters is chairman; other members are: K.M.

Brobst, J.M. Domer, C. Haysley, M.L. Ott, A.S. Sheppard, and R.C. Walker.

This subcommittee met during the May 1978 AOCS Meeting. The principal item of discussion concerned AOCS Tentative Method Ce 3-74, Determination of Tocopherols and Sterols in Soya Sludges and Residues by Gas Chromatography. Some of those present favored the separation of the propionate esters rather than the butyrate esters as given in Method Ce 3-74. Also, hexadecyl palmitate was proposed as an internal standard rather than cholesterol isovalerate. Further, a substitute solvent should be found to replace benzene.

Other projected work for this committee will include a review of Sections E and J in the AOCS Methods' Manual that pertains to glycerine and lecithin analyses.

K.M. BROBST
Committee Chairman

from Washington



The Environmental Protection Agency plans to publish early this year its initial inventory of chemical substances manufactured or imported for commercial purposes. During subsequent 210-day periods, firms may seek to add other substances to the list. Substances not on the list when a revised inventory is published in 1980 will have a more difficult time being cleared for use. Firms may obtain one copy of the initial inventory at no cost from EPA, while supplies last. Details: Federal Register, Tuesday, Oct. 24, 1978, p. 49688.

EPA's response to the Interagency Testing Committee recommendations for priority study of substances was published in the Federal Register, Thursday, Oct. 26, 1978, p. 50134. EPA basically said that while the initial ten substances listed by ITC merited study, it did not think they should be ranked among the top 50 substances on which rulemaking should be completed within a year.

The Food and Drug Administration has proposed listing of certain tocopherols and derivatives as GRAS (generally recognized as safe) as direct human food ingredients, while removing others. Details: Federal Register, Friday, Oct. 27, 1978, p. 50193.

In the realm of pesticides and herbicides, EPA has published a final rule to permit use of the herbicide CIPC (isopropyl m-chlorocarbanilate) and two metabolites on soybeans at 0.2 parts per million. Details: Federal Register, Monday, Nov. 15, 1978, p. 52486. Rohm & Haas Co. has filed a petition with EPA which would permit use of the herbicide 2-chloro-1-(3-ethoxy-4-nitrophenoxy)-4-(trifluoromethyl) benzene and metabolites on cotton with a tolerance of 0.2 parts per million in cottonseed oil for an experimental program. Details: Federal Register, Wednesday, Nov. 15, 1978, p. 53057. A petition from Monsanto proposing a tolerance of 0.05 parts per million in soybeans and other crops for the herbicide triallate (s-(2,3,3-trichloroallyl) disopro pythiocarbamate). Details: Federal Register, Friday, Nov. 17, 1978, p. 53816. Fisons Corp. has petitioned for a regulation permitting use on corn of the insecticide bendiocarb with a tolerance of 0.10 parts per million in corn oil. Details: Federal Register, Friday, Nov. 24, 1978, p. 54889.

FDA has published a final rule affirming a "cocoa butter substitute from palm oil" as GRAS and establishing that as

the common or usual name for the product. Comments on the usual name provision of the rule may be submitted until Jan. 22, 1979. Details: Federal Register, Tuesday, Nov. 21, 1978, p. 54238. On that same day, on page 54237, FDA published a final rule permitting use of trifluoromethane sulfonic acid in the manufacture of "cocoa butter substitute from palm oil."

The FDA also has denied a petition that sought the revocation of color additives' regulation providing for the use of color additives Citrus Red No. 2, FD&C Blue No. 1, Orange 3, FD&C Yellow No. 5, FD&C Red No. 3 and FD&C Red No. 40; FDA noted other evaluations of color additives are under way. For example, FDA Commissioner Donald Kennedy has ordered a statistical reevaluation of a mouse study on FD&C Red No. 40 that concluded the color was not a carcinogen. Details: Federal Register, Friday, Nov. 24, 1978, p. 54990. FDA also has permanently listed ferric ferrocyanide (iron blue) for use in externally applied drugs and cosmetics, included for use in the area of the eye. Details: Federal Register, Tuesday, Nov. 21, 1978, p. 54235.

Food Chemical News report that Durward F. Dodgen, director of the National Research Council's Food Chemicals Codex, has suggested a dictionary of names for food additives similar to the use of special names for food and drug color additives. A cable television survey of consumers in Columbus, OH, via a unique feedback system showed that 70% of those participating saw no need for flavors and colors to be disclosed on foods by name, FCN said.

The National Farmers' Organization, National Cattleman's Association, and the Wisconsin Cheese Makers' Association have commented on FDA proposed labeling rules for vegetable protein products, asking that the products not be allowed to use the names cheese, butter or ham in their titles. ●

NRA attracts 650

Approximately 650 persons, including 70 overseas visitors, attended the National Renderers' Association 1978 annual meeting in Houston, TX. Speakers included former Secretary of Agriculture Earl Butz and USDA fats and oils specialist George Kromer. NRA's 1979 annual meeting will be held Oct. 11-16, in Palm Beach, Fla. ●

New Publications



'79 Process Industries Catalogue, Japan, 424 p. \$70, facts and names of the process industry in Japan. Published by the Society of Chemical Engineers, Japan; available from Chugai Kogyosha Co. Ltd., Fukuroku Bldg; 7, 2-chome, Kanda Tsukasa-cho, Chiyoda-ku, Tokyo, 101, Japan.

Emerging Food Marketing Technologies: A Preliminary Analysis, \$2.75, U.S. Congress Office of Technology Assessment report on new food technologies, including material on fabricated foods; GPO Stock No. 052-003-00612-0; order from Supt. of Documents, U.S. Government Printing Office, Washington, DC 20402. ●