From Washington

GRAS status proposed

The FDA has proposed affirming the generally recognized as safe (GRAS) status of bentonite as a direct human food ingredient and of clay (kaolin) as an indirect human food ingredient. Bentonite is used in the clarification of juices, beverages and other foods; as a binding agent in pelleted animal feeds; and as a coating and adhesive ingredient in food packaging. Kaolin clay is used only in packagings, such as cardboard and paper. These substances have been evaluated by the agency and the GRAS status was recommended. For more information, contact Corbin I. Miles, Bureau of Foods (HFF-335), FDA, Dept. of HEW, 200 C St. SW, Washington, DC 20204, or see the *Federal Register,* Friday, Jan. 18, 1980, p. 3598.

Aflatoxin test revised

The Food and Drug Administration has announced revised guidelines on the analytical methods used to confirm the presence of aflatoxin in peanuts, peanut products, cottonseed and other foods and feeds. Previously, FDA guidelines provided that before regulatory action could be triggered, two separate procedures had to confirm the presence of aflatoxin. The first method involved the use of a chemical derivation of aflatoxin; the second consisted of a lengthy chicken embryo bioassay for aflatoxin B_1 toxicity. Now, however, FDA says review of the data has shown that the chemical test alone can confirm the presence of aflatoxin. By eliminating the chicken embryo test, which often takes more than three weeks to perform, regulatory action will be speeded. Details: *Federal Register,* Tuesday, Jan. 29, 1980.

Ammonia comment period extended

The Environmental Protection Agency has extended to May 2, 1980, the deadline for comments on its proposal to add ammonia to its list of toxic pollutants. The action would affect firms producing cleansers containing ammonia as well as firms which use them. Details: *Federal Register,* Jan 29, 1980, p. 6632.

Insecticide tolerance sought

Stauffer chemical Co. has asked EPA to approve a tolerance of 0.2 parts per million in cottonseed oil and 0.1 part per million in cottonseed for *N*-(mercaptomethyl) phthalimide *S*-(*O,O*-dimethyl phosphorodithioate). EPA has approved the insecticide tolerance in cottonseed and asked for comments on the cottonseed oil residue by March 12, noting data indicated the proposed usage would be safe. Details: *Federal Register,* Monday, Feb. 11, 1980, p. 8879.

Food labeling comment time extended

The FDA, USDA and FTC on Feb. 19 extended until April 21 the deadline for written comments on the food labeling positions published in the Dec. 21, 1979, *Federal Register.* Originally, the three agencies planned a public hearing for March 4 and 5; the deadline for written comments was March 20. Now the public hearing will be held no sooner than May 1 and written comments will be accepted until July 1. Details: *Federal Register* Tuesday, Feb. 19, 1980, p. 10810.

DOE publishes energy conservation rules

The Department of Energy's Valentine gift to industry was publication in the Feb. 14 *Federal Register* of its final rules for the Industrial Energy Conservation Program. The regulations include criteria for identifying corporations required to report, the reporting requirements, and rules regarding exemptions. The voluntary energy efficiency improvement target for the food industry is 12% reduction in usage in 1980 compared to 1972, and 14% for chemicals and allied products. Details: *Federal Register,* Thursday, Feb. 14, 1980. p. 10193.

OHSA cotton dust exposure rules in effect

Standards for occupational exposure to cotton dust in general industry went into effect March 27, 1980. Separate regulations cover the cotton ginning industry. The standard was to have taken effect earlier, but was delayed because of court orders. Details: *Federal Register,* Tuesday, Feb. 26, 1980, p. 12416.

Witco plans new plasticizer

Witco Chemical Company has filed a premanufacture notice with the federal Environmental Protection Agency for an epoxy plasticizer used in vinyl chloride polymer plastics. Such notice is required under the Toxic Substance Control Act for any new chemical substances. Witco identified the plasticizer as "fatty acid, tall oil, epoxidized C_7 alkyl and C_9 alkyl ester mixture. An enclosed manufacturing process would limit worker exposure. Details: *Federal Register*, Thursday, Jan. 31, 1980, p. 7000.

Formal Red Dye No. 2 ban published

The Food and Drug Administration formally published on Jan. 25, 1980, its decision to ban use of Red No. 2 as a color additive, effective April 24, 1980. The lengthy process, which began in the mid-1970s, was resolved by an FDA finding that the safety of Red No. 2 has not been proven, as required for approval. FDA emphasized that neither has it been shown that the substance is a carcinogen. Details: *Federal Register,* Jan. 25, 1980, p. 6252.

FDA publishes fortification policy

The Food and Drug Administration published its policy on addition of nutrients to foods and policy on labeling such foods. The FDA rejected a recommendation for labeling of linoleic fatty acid content "because of the extreme unlikelihood of any dietary deficiency of essential fatty acids." The policy basically says processors must fortify foods if they remove an essential nutrient which is present in the original foodstuff at a level higher than 2% of the daily recommended level. Manufactured foods designed to resemble other foods must provide equivalent nutritional value, the policy statement said. That provision would especially apply to vegetable soy protein food processors. The Institute of Shortening and Edible Oils expects no problems for its members as a result of the new policy statement. Details, *Federal Register,* Friday, Jan 26, 1980. p. 6314.

Infant formula requirements

In late January, the Food and Drug Administration scheduled a public hearing for March 12, 1980, to consider the need for new or revised regulatory requirements regarding the manufacture, processing, labeling, nutrient composition and clinical testing of infant formulas. Recent incidents of infant illness, associatedwith the insufficiency of an essential nutrient in one batch of soy protein-based infant formula, have brought these issues under consideration. Testimony and other information derived from the hearing will be used to assist FDA in developing quality assurance and quality control regulations, revising the nutrient composition regulation, and considering clinical testing for infant formulas. Details: *Federal Register,* January 29, 1980. p. 6702.

Ice cream color labeling proposed

The Food and Drug Administration has proposed an amendment to the standards of identity for ice cream and frozen custard that would require the specific label declaration of the color additive, FD&C Yellow No. 5. The color additive, found in various foods including frozen custard, ice cream, butter and cheese, has been shown to cause allergic responses in humans. Although other color additives may continue to be listed generally as artificial color, the amendment would recommend voluntary specific declaration of all color additives used in ice cream and frozen custard. Details: *Federal Register,* Jan. 29, 1980, p. 6631.

Energy training urged

Any future massive energy programs may be handicapped by a "serious shortage of high-level technical manpower" according to a recent report issued by the National Association of State Universities and Land-Grant Colleges. The report estimates that one energy program alone, President Carter's "synthetic" fuels proposal, would require roughly 25,000 additional engineers and 11,000 new scientists over the next 10 years. Presently, of the total 58,000 engineers and 90,000 scientists entering the field each year, only about 12,000 engineers and 3,000 scientists choose energy-related careers, says the report. The report calls for immediate action by the administration and Congress to implement well-planned and effective training programs in order to avert a serious shortage of technical manpower in the next decade. For more information, see "Manpower Comments," December, 1979, Vol. 16, No. 10, p. 4.

Vitamin A collaborative volunteers sought

The Food and Drug Administration's Atlanta Field Office is seeking volunteers to assist in the determination of vitamin A in margarine. The process involves high pressure gel permeation chromatography (GPC) and reversed phase high pressure liquid chromatography (HPLC) for the quantitation of retinyl palmitate and β-carotene. For more information, contact W.O. Landen, Jr., FDA, Atlanta Field Office, 880 W. Peachtree St. NW, Atlanta, GA 30309.

Acids, in thousand pounds

Month: Dec. 1979
Issued:
No. of manufacturers reporting: 16

	Finished goods, inventories on	Production	Receipts	Captive consumption	Disposition: Domestic shipments	Inter-industry shipments	Shipment for export	Total	Finished goods, inventories on
SATURATED									
Stearic acid (40-50% stearic content	9,069	12,553	1,118	6,911	SP 521 DP 3,156 TP 2,684	---	30	13,302	9,438
Hydrogenated animal and vegetable acids									
60 C max. titer & min. I.V. 5	7,850	7,271	---	148	6,595	---	120	6,863	8,258
57 C min. titer & max. I.V. <5	5,652*	9,102	1,425	4,409	6,332	41	1	10,783	5,396
Min. stearic content of 70%	1,784*	2,985	---	1,923	1,001	11	---	2,935	1,834
High palmitic (over 60% palmitic, I.V. max. 12)	486	1,118	58	187	295	111	---	593	1,069
Hydrogenated fish & marine mammal fatty acids	442	429	---	10	484	---	---	494	377
Lauric-type acids (I.V. min 5, Sapon val. min 245, inc. coconut, palm kernel, babassu)	3,830	5,576	---	2,162	2,723	666	3	5,554	3,852
Fractionated fatty acids C12 or lower, inc. caprylic, Lauric and/or myristic content of 55% or more	981	1,367	---	205	984	5	86	1,280	1,068
	2,666*	607	121	705	470	---	---	1,175	2,219
Total – saturated fatty acids	32,760*	41,008	2,722	16,660	25,245	834	240	42,979	33,511
UNSATURATED									
Oleic acid (red oil)	11,872	15,246	629	6,751	ND 395 SD 4,042 MD 2,666	323	671	14,848	12,899
Animal fatty acids other than oleic (I.V. 36 to 80	4,314	11,823	---	2,513	8,332	---	1,006	11,851	4,286
Vegetable or marine fatty acids (I.V. max. 115)	1	35	---	---	27	---	---	27	9
Unsaturated fatty acids (I.V. 116 to 130)	3,618	5,682	---	1,733	2,743	449	814	5,739	3,561
Unsaturated fatty acids (I.V. over 130)	2,615	976	---	497	773	421	140	1,831	1,760
Total unsaturated fatty acids	22,420	33,762	629	11,494	18,978	1,193	2,631	34,296	22,515
TOTAL all fatty acids, saturated & unsaturated	55,180	74,770	3,351	28,154	44,223	2,027	2,871	77,275	56,026

SP – single pressed, DP – double pressed; TP – triple pressed
ND – not distilled, SD – single distilled, MD – multiple distilled

Tall oil fatty acids & statistics, in thousand pounds

Month: Dec. 1979	2% & OVER ROSIN CONTENT	Percent change from	LESS THAN 2% ROSIN CONTENT	Percent change from
Stock on hand December 1, 1979	16,607	+ 8.3	11,207	+ 3.8
Production	17,369	+ 13.0	16,223	- 7.9
Purchases & receipts	406	+ 86.2	0	0
Disposition				
Domestic	13,447	+ 1.0	16,098	+ 12.9
Export	4,621	+ 364.0	1,654	- 43.5
Total disposition	18,068	+ 26.2	17,752	+ 3.3
Net disposition*	17,662	+ 25.3	17,752	+ 3.3
Total stock December 31, 1979	16,315	- 1.8	9,678	- 13.6

*Net – Less purchases & receipts.
Definition: Fatty acids fractionated from crude tall oil having a minimum of 90% fatty acids, not including rosin acids. Primary fractions containing less than 90% fatty acids are classified as distilled tall oils.