

From Washington

U.S. fat consumption: 130 lbs. per capita

USDA's Economic Research Service reports total fat consumed in the U.S. increased to 130.2 pounds a person in 1982, with invisible fats accounting for about 50-60% of the total fat intake. Home use comprised the largest share of visible fats, at 30.2%, while restaurants accounted for 19.7% of visible fats and oils consumed, compared with 12.9% in 1969. Between 1950 and 1982, the share of fats and oils from vegetable sources increased from 28% to 43%, with fluid vegetable oils increasing from five pounds per person to 23 pounds. Details: *Food Chemical News*, Aug. 6, 1984, pp. 15-16.

USDA estimates soy harvest at 2.04 billion bushels

USDA August 10 estimated the 1984 soybean crop would yield 2.04 billion bushels provided weather conditions continued to be favorable through harvest. That figure is up 30% from last year's drought-affected harvest but below the 2.07 billion bushels forecast by private analysts. Meanwhile, USDA's Agricultural Stabilization and Conservation Service in early August set a preliminary price support level of \$5.02 a bushel for 1984 soybeans. Details: *Federal Register*, Aug. 3, 1984, p. 31121; *Wall Street Journal*, Aug. 14, 1984. USDA has estimated 1.52 million acres, up 10% from 1983 and 19% from 1982, will be harvested for peanuts in 1984. The Commodity Credit Corporation has set a national average quota peanut support level of \$550 per ton, with a support level of \$185 per ton for additional peanuts and a minimum price of \$425 per ton for export sales for edible uses of additional peanuts pledged as collateral for price support loans. Meanwhile, USDA's Agricultural Marketing Service has changed several quality regulations pertaining to loose shelled peanuts for 1984 crop peanuts. Details: *Federal Register*, July 5, 1984, pp. 27587-27596; *Food Institute Report*, June 30, 1984, pp. 12 and 18. USDA has proposed deleting moisture content as a grade-determining factor for flaxseed in legislation to revise current flaxseed standards. The proposal was to be published in the Aug. 10, 1984, *Federal Register*.

FDA warns of bacteria in moist soy products

The Food and Drug Administration says moist soy protein products, including tofu, are potentially hazardous foods unless tests show pH or water activity sufficient to prevent the growth of pathogenic bacteria and unless the product is maintained at or below 45 F, or at or above 140 F. FDA's Retail Food Protection Branch, Center for Food Safety and Applied Nutrition, says tofu has been implicated in one outbreak of food-borne illness in which the pathogen *Yersinia enterocolitica* was identified. Other studies have shown moist soy protein products can support the growth of *Clostridium perfringens* and *Staphylococcus aureus*. Details: *Food Chemical News*, July 23, 1984, p. 11.

FSIS modifies standard for animal fat margarine

USDA's Food Safety and Inspection Service has proposed changing its standard for animal fat margarine to allow nutritive carbohydrate sweeteners. The change would make federal meat inspection regulations consistent with parallel provisions in FDA and Codex Alimentarius standards for margarine. Details: *Food Chemical News*, July 2, 1984, pp. 36-37.

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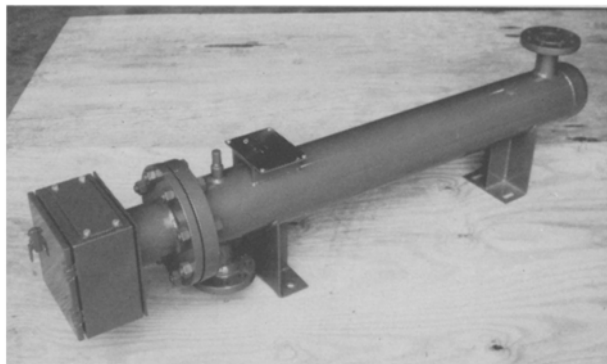
FDA changes specifications for lubricants

The Food and Drug Administration has broadened specifications for dimers, trimers and their partial methyl esters for use in surface lubricants in manufacturing metallic articles for food contact. The action covers dimers and trimers prepared from unsaturated C₁₈ fatty acids derived from animal or vegetable fats and oils. Details: *Food Chemical News*, July 30, 1984, p. 19; *Federal Register*, July 23, 1984, p. 29579.

FDA asked to approve veg oil in tuna packs

Ralston Purina Company has petitioned FDA to amend the standard of identity for canned tuna to allow vegetable oil or partially hydrogenated vegetable oil as an optional seasoning or flavoring in tuna packed in water. The company claims preliminary studies indicate that a small amount of vegetable oil added to water-pack tuna provides the organoleptic properties of oil-pack tuna while retaining the nutritional value and approximate caloric content of water-pack tuna. Details: *Food Chemical News*, July 30, 1984, p. 28.

Heavy Duty Hot Block Electric Heat Exchangers



HOT BLOCK (patents applied for) heaters are made as a casting, filling a heavy wall finned pipe with aluminum, with precision tubing cast into it. Electrical elements go into the cast tubing with an extremely tight fit, giving excellent heat transfer, very rugged construction, plus the ability to remove individual heating elements without disturbing the process side of the unit.

Control may be based on the block temperature, allowing the unit to run absolutely dry with no risk to any element of the equipment.

The thick shell involved, plus the thickness of the casting mean there is virtually no leak path between the process side and the electrical heating elements, and the junction box. This may be compared to conventional electrical heating units, with 1.2 mm wall as the only metal thickness between the process fluid and the junction box.

Many years background in the design and fabrication of process heat transfer equipment to exacting specifications of international designers and process firms.

Members HTFS/HTRI

Armstrong Engineering
Associates, Inc.
Box 566-J
West Chester,
Pennsylvania 19381
Phone: (215) 436-6080
Telex: 835494

Chemtec, B.V.
Box 3-J, Willowyard Rd.
Beith, Ayrshire
Scotland KA15 1JQ
Phone: (041) 221-9389
Telex: 778141

Chemtec Pte. Ltd.
9-J Gul Ave.
Jurong
Singapore 2262
Phone: 2655477
Telex: 22187