

Fats & Oils News

Large soy crop

The U.S. Department of Agriculture has estimated the 1985 U.S. soybean harvest at 2.063 billion bushels, up 11% from the 1984 harvest.

If that total is achieved, it will be the third largest soybean crop in U.S. history. The USDA estimated national yields will average 33.2 bushels per acre, with 62.2 million acres harvested.

The two larger crops were harvested in 1982, with 2.19 billion bushels and in 1979, with 2.26 billion bushels—the all-time record.

Venezuelan shifts

The government of Venezuela is instituting a series of measures designed to encourage its domestic oilseed crushing industry and domestic oilseed production.

Starting in 1986, import quotas will be based on oilseed requirements, rather than edible oil requirements, to stimulate domestic crushing. Crushers who use domestic oilseeds and finance local oilseed producers will receive special consideration in issuance of import licenses, according to a USDA report.

Domestic crushing capacity is estimated at 432,000 metric tons of solvent extraction annually and about 108,000 MT a year for mechanical extraction. That's enough to cover present domestic oilseed production, but not sufficient to produce enough oil to meet domestic requirements, expected to reach about 310,000 MT of oil in 1986.

"Natural" vitamin E group

Three producers of natural source vitamin E have formed a trade association to certify vitamin E products on the market which are "natural," not synthetic.



This symbol, drawn up by the Natural-Source Vitamin E Association, is used to certify vitamin E products on store shelves as 100% derived from natural sources.

Eisai U.S.A. Inc., the only producers of natural source vitamin E in the world, according to Whitehill, formed NSVEA two years ago. This year they have undertaken a media campaign to promote the NSVEA certification mark as a way to identify products containing only natural source vitamin E.

"In most other vitamins, the natural form, from plant or marine sources, and the form man synthesizes are the same molecular structure. The body can't differentiate nor can we in a test tube. Vitamin E is an exception. The body—and the chemist—can tell the difference," Whitehill explains.

"The two forms of vitamin E—natural source derived from vegetable oils and synthetic derived from petroleum products—are rather different in chemical formation and origin," Walter Whitehill, president of the Natural-Source Vitamin E Association (NSVEA), says. Whitehill is executive director of marketing and sales for Henkel Fine Chemicals, Minneapolis, Minnesota. Henkel Corporation, Eastman Chemical Products and

According to Whitehill, natural vitamin E is more biologically active, more potent, than synthetic on an equal weight basis. "It is unique in that aspect," Whitehill says. This difference is taken into account in the packaging of vitamin E products, which are sold on an international unit basis. Manufacturers of finished vitamin E products, such as vitamin E capsules, tablets, fortified foods and cosmetics, are encouraged by the association to apply for permission to use the association's trademarked symbol. Any company whose product is determined to use only natural source vitamin E and which complies with NSVEA rules is granted permission to use the symbol on that product at no fee. Currently, over 60 companies have had their products approved by the association.

One vitamin E researcher, however, has noted that vitamin E in supplements or added to foods is unnecessary for most Americans. Except in severe and prolonged malabsorption syndromes, particularly in neonates, vitamin E deficiency is essentially unheard of in man. The vitamin is stored in the body and very extensive depletion periods are required to significantly lower blood levels. In controlled studies, literally years of restricted intake failed to produce evidence of adverse pathological effects, he said.

The association's address is Suite 600, 1050 Connecticut Avenue, N.W., Washington, DC 20036-5339. William R. Pendergast, an attorney, serves as executive director.

CORD debuts

CORD, a biannual magazine on coconut research and development, published its first issue this year. The magazine is produced by the Asian and Pacific Coconut Community organization.

Subscriptions are US \$7.50 in Asia and the Pacific region, US \$10 for Europe and America. Persons wishing to subscribe should send a check or draft payable to Asian and Pacific Coconut Community at 3rd Floor Wisma Bakrie Bldg., Jln. Resuna Said, Kuningan 10002, Jakarta, Indonesia.

The first issue includes articles on economic impact of fertilizer use for small landholders, international cooperation in trials for new coconut hybrids, pest problems in Indonesia, and economic analysis of government intervention in the coconut industry in Sri Lanka.

Schwartz wins Wiley Award

AOCS member Daniel P. Schwartz, senior research chemist at USDA's Eastern Regional Research Center in Philadelphia, Pennsylvania, is the 1985 winner of the AOAC Harvey W. Wiley Award. The award, presented Oct. 28 at the AOAC 99th annual international meeting, was given for his work in the development of unique micro methodology.

The \$2,500 award is given annually to a scientist making outstanding contributions to developing and validating methods of analysis for foods, drugs, cosmetics, pesticides, feeds, fertilizers, environmental contaminants or other related areas. It was established in 1956 in honor of Wiley, "father" of the 1906 Pure Food and Drug Act and a founder of AOAC.

In his work, Schwartz developed analytical procedures for quantitative isolation of microgram quantities of car-

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bonyl and hydroxyl compounds from natural products. He also has developed procedures for performing classical chemical reactions at the submicrogram to micromole levels. For the past three years, he has been developing new methods for detecting and quantitating drug residues in natural products, which are expected to help identify trace constituents in foods and in the environment.

Pediatric cardiology meeting

Genetic dyslipoproteinemias will be one of the four major topics discussed at a meeting on "New Horizons in Children's Heart Disease" scheduled for May 28-30, 1986, at the University of Toronto.

Topics to be covered include familial hyperlipoproteinemia, genetic disorders, hyperapobetalipoproteinemia, LPL and apo C₂ deficiencies, epidemiology, HDL and LDL interaction, prevention programs, effects of treatment, dietary effects and therapeutic implications, use of drugs, and others.

Persons interested in attending should call Ellen Hornung (416-598-5918) for further details.

Mexico "bagging" soybeans

Mexico's governmental purchasing agency, Conasupo, has begun bagging soybeans in consumer-size (1 kg) packages for retail sale.

A report from USDA staffers says the labels emphasize the nutritional value of soybeans. But the

packaging apparently was done with little cleaning beforehand, as bags contain whole, cracked and weather-damaged beans as well as pieces of stems, pods and weeds.

Biochemical separation research

A research center for work focusing on biochemical process separation problems is being established at the Massachusetts Institute of Technology (MIT), Cambridge, Massachusetts, in cooperation with Alfa-Laval. The objective of the multimillion dollar project will be to investigate new technologies and explore new approaches to meet the future needs of the biotechnology industry. Alfa-Laval is supplying the equipment for a complete fermentation plant, including upstream and downstream process equipment and research support. The program will use MIT laboratory facilities. The center is scheduled to open in January 1986.

Solvent extraction for jojoba?

Don Larsen of Associated Jojoba Industries Inc. has announced company plans to set up a solvent extraction facility in the Phoenix, Arizona, area during 1986. Larsen said the company has purchased a hexane solvent unit from the University of Arizona. The facility, to cost \$1.3 million, will have the capacity to process up to four million pounds of jojoba cake or beans a year.

Meetings

Program taking shape

Organizers for the joint meeting of the American Oil Chemists' Society and the Japan Oil Chemists' Society to be held May 14-18, 1986, in Honolulu will be structuring the technical program sessions later this month.

More than 300 technical presentations are expected to be scheduled, including more than 90 presentations by JOCS members. Simultaneous translation from Japanese to English will be provided where necessary. The deadline for submitting abstracts was Nov. 1, 1985. Technical Program Chairman Glen Fuller and his associates, along with members of the National Program Planning Committee, will review the abstracts in the latter part of November.

Speakers will be notified after Jan. 1, 1986, if their abstracts have been accepted. The tentative technical program is scheduled to be published in the January 1986 *JAOCs*. An informational brochure, including registration and housing reservation forms, will be mailed to all speakers later in 1986.

The annual meeting will be preceded by four educational events organized by AOCS. A short course on Physical Chemistry of Fats and Oils will be held May 11-14 and a colloquium on Hydrogenation will be held May 11-12, both at the Turtle Bay Hilton Hotel

on Oahu. A short course on Food Uses of Whole Oil and Protein Seeds will be held May 11-14 at the Sheraton Makaha Hotel on Oahu. A short course on Marine Lipids and Eicosapentaenoic Acid will be held May 11-14 at the Sheraton Royal Waikoloa Hotel on Hawaii.

Information on each of these meetings is available from the Meetings Manager, AOCS, 508 S. Sixth St., Champaign, IL 61820 USA.

AOAC short courses

The Association of Official Analytical Chemists will offer two quality assurance short courses in conjunction with its 111th Spring Training Workshop.

Quality Assurance for Analytical Laboratories will be offered before the spring training workshop. The short course will be held April 26-27, 1986, at the Stouffer Madison Hotel in Seattle, Washington.

Quality Assurance for Microbiological Laboratories will be offered after the workshop. The short course will be held April 30-May 1 at the same location.

Registration fee for either event is \$350 for AOAC members, \$385 for nonmembers. Detailed program information is available from the AOAC, Suite 210, 1111 N. 19th St., Arlington, VA 22209, USA.