

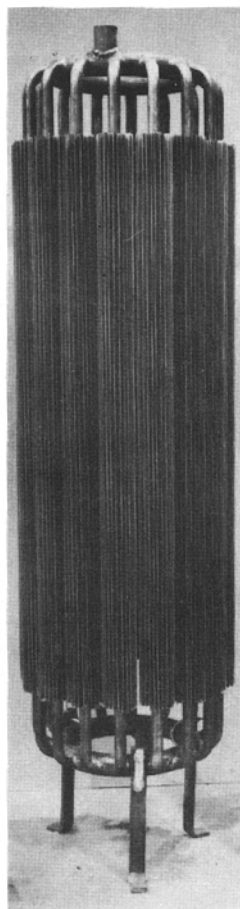
## From Washington

### U.S. per capita consumption of margarine hits 20-year low

Per capita consumption of margarine in the U.S. during 1983 reached its lowest level since 1965, according to figures compiled by the U.S. Department of Agriculture. USDA said American per capita consumption of margarine was 10.4 pounds in 1983, down from 11.1 pounds in 1982. The National Association of Margarine Manufacturers, meanwhile, estimates that 1984 per capita consumption of margarine was only slightly higher than 1983, at approximately 10.5 to 10.6 pounds per person. Dairy price support legislation prompting butter surpluses and resulting in government commodity giveaways is cited as a chief reason for declining per person purchases of margarine. In action related to the industry, USDA's Food Safety and Inspection Service Jan. 28 finalized its proposal to permit any nutritive carbohydrate sweetener in animal fat margarine. Details: *Food Chemical News*, Feb. 4, 1985, p. 32.

### U.S. cotton acreage expected to decline

The National Cotton Council has said it expects a 3% reduction in U.S. cotton acreage for 1985. The estimate, based on a January survey of growers, projects plantings of 10.75 million acres, down from 11.1 million acres in 1984. Details: *Chemical Marketing Reporter*, Feb. 11, 1985, p. 11. Meanwhile, USDA's Commodity Credit Corporation established a 20% acreage reduction program and 10% cash land diversion program for 1985 crop upland cotton and a 10% acreage reduction program for extra long staple cotton. Details: *Federal Register*, Jan. 14, 1985, pp. 1899-1903; Jan. 28, 1985, pp. 3820-3822.



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## From Washington

### Food irradiation roundtable proposed

The Coalition for Food Irradiation sponsored by the National Food Processors Association will hold a roundtable session this spring for consumers, government representatives, the news media and industry to discuss food irradiation. For details, contact Ellen Green, Coalition for Food Irradiation, 1401 New York Ave., N.W., Washington, D.C. 20005, telephone 202-639-5900. Meanwhile, re-drafted food irradiation legislation has been introduced in Congress. The proposed Federal Food Irradiation Development and Control Act of 1985 defines food irradiation as a process rather than as an additive and proposes the creation of a federal joint operating food irradiation commission to coordinate research, encourage private development and promote public understanding of food irradiation. Details: *Food Chemical News*, Jan. 14, 1985, p. 46; Jan. 28, 1985, p. 50.

### ITC says castor oil imports may have undercut U.S. firms

The U.S. International Trade Commission, in a preliminary determination issued Feb. 11, said there is reasonable indication that U.S. companies may be materially injured by the sale of hydrogenated castor oil and 12-hydroxystearic acid imported from Brazil. The U.S. Department of Commerce has undertaken an antidumping investigation to determine whether the Brazilian castor oil products are being sold at less than fair value in the U.S. The Commerce Department's International Trade Administration, Import Administration, has said it will make its determination by May 9. The investigation is based on a complaint filed by Union Camp Corporation. Details: *Federal Register*, Jan. 9, 1985, pp. 1135-1136; Jan. 24, 1985, pp. 3372-3373.

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## From Washington

### **FDA publishes regulations for infant formula labels**

FDA issued a final rule in January establishing labeling requirements for infant formula. These include label declaration of nutrients required by the Infant Formula Act of 1980, a "use by" date, a warning statement concerning consequences of improper preparation, and directions for preparation and use. The rule does not require complete label information on each individual container of ready-to-feed infant formula packed in a multiunit package. Details: *Federal Register*, Jan. 14, 1985, pp. 1833-1841; *Food Chemical News*, Jan. 21, 1985, pp. 11-15. A bill introduced in the U.S. Senate in January proposes to amend the Infant Formula Act by establishing a uniform quality control system and requiring periodic testing of infant formula products, strict record-keeping by manufacturers and an application process prior to marketing a new product. Another proposal, the Dietary Information Labeling Act of 1985, introduced in the Senate would require that food labels state the specific common or usual name of the product and the amount of each fat or oil, sodium and potassium contained in it. Details: *Food Chemical News*, Jan. 28, 1985, p. 50.

### **Heart Association offers new 'Heart Facts' booklet**

The American Heart Association has released a 26-page booklet, "Heart Facts," in which it urges people to control high blood pressure through lowering salt consumption and to reduce blood cholesterol by cutting down on high-fat meats, whole milk dairy products, egg yolks and other foods high in saturated fats. Copies are available through local American Heart Association offices. Meanwhile, the American Institute for Cancer Research is distributing "Planning Meals that Lower Cancer Risk: A Reference Guide," to more than 30,000 health and nutrition professionals. Details: *Food Chemical News*, Jan. 14, 1985, p. 40; Jan. 21, 1985, p. 2.

### **EPA revises rules for pesticide solvents**

The Environmental Protection Agency has exempted methyl esters of fatty acids derived from edible fats and oils from a tolerance requirement when used as a solvent or cosolvent in pesticide formulations. The regulation was requested by Stepan Company. Details: *Federal Register*, Jan. 30, 1985, p. 4212.

### **FAO/WHO recommends long-term testing for food additives**

Seeking to update methodology for testing and assessing chemicals in foods, the Joint FAO/WHO Expert Committee on Food Additives has recommended that in utero exposure testing be included in long-term feeding studies for food additives in widespread use at high levels. The committee concluded that data from short-term testings alone do not provide an adequate basis for the safety assessment of food additives, and that there is continued need for pharmacokinetic and metabolism studies involving both experimental animals and humans. In addition, the committee recommended that the World Health Organization convene experts to prepare a unified document on testing methodology for the committee's review. Details: *Food Chemical News*, Jan. 14, 1985, pp. 17-19. Meanwhile, the U.S. Food and Drug Administration again has postponed the deadline for making a final decision regarding the provisional listing of 10 color additives used in foods, drugs and cosmetics. FDA said it would not make a decision on whether to withdraw marketing approval for the products until April 2, 1985; the previous deadline had been Feb. 1. The dyes involved are D&C orange 17, D&C red 19, 37, 8, 9, 33 and 36; FD&C red 3, and FD&C yellow 5 and 6. Details: *Federal Register*, Feb. 1, 1985, pp. 4641-4642.