

Tropical fats labeling bill

U.S. Congressmen Daniel Glickman (D-KS) and Ron Wyden (D-OR) in April announced plans to introduce legislation requiring labeling for food products that contain imported tropical oils.

The bill, cosponsored by Republicans Robert Whittaker (KS) and William Emerson (MO), if adopted, would require manufacturers to specifically note the presence of palm, palm kernel or coconut oil with the phrase "a saturated fat" immediately after the name of the tropical fat.

"Not all vegetable oils are created equal," Glickman said. Coconut, palm and palm kernel oils are classified as vegetable oils, but are "higher in saturated fats than lard," he said.

The bill also would prohibit labeling phrases such as "and/or" or "one or more of the following." Details: *Food Chemical News*, April 20, 1987, pp. 11-12.

Meanwhile, Center for Science in the Public Interest (CSPI) and American Soybean Association (ASA) petitions asking the U.S. Food and Drug Administration (FDA) to require tropical-fat labeling continued to draw comment. Ronald L. Wanger, refinery sales manager at IBP Inc., suggested that rather than requiring the term "saturated fat" on palm oil or coconut oil label declarations, a more meaningful and less discriminatory labeling statement would note the percentage composition of saturated, unsaturated and monounsaturated fats as they appear in the product.

The Institute of Shortening and Edible Oils and Lou Ana Foods called the "saturated fat" labeling of tropical oils "prejudicial" and "without scientific basis." Also, Lou Ana Foods contended that classifying vegetable oils as only those oils with less than 25% saturated fatty acids would exclude domestic cottonseed oil.

The National Cotton Council of America asked FDA to use 33% total saturated fat as the cutoff point in any reclassification of tropical oils. Details: *Food Chemical*

News, March 30, 1987, pp. 24-25; April 6, 1987, pp. 32-33; April 20, 1987, pp. 10-11.

FDA ruling on sucrose esters

The U.S. Food and Drug Administration (FDA) has amended food additive regulations to allow edible vegetable oils in manufacturing sucrose fatty acid esters. The Nebraska Department of Economic Development had petitioned for an expansion of the rules. The regulation now says, "Sucrose fatty acid esters are the mono-, di-, and tri-esters of sucrose with fatty acids and are derived from sucrose and edible tallow or hydrogenated edible tallow or edible vegetable oils."

The FDA still is considering objections from a Dutch company that opposes the FDA's proposal to allow additional solvents in sucrose fatty acid ester production. Details: *Federal Register*, April 6, 1987, pp. 10882-10883.

Meanwhile, FDA postponed the closing for the provisional listing of D&C Reds 8 and 9 and FDC Yellow 6 to June 5, 1987. The FDA received numerous comments in objection to a final rule permitting the colors. Details: *Federal Register*, April 6, 1987, pp. 10882-10883.

Disclosure on bacon labels

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) has said bacon labels must include a disclosure if d- or di-alpha-tocopherol and a carrier oil are used in the product.

In a policy memo released April 13, 1987, FSIS said "vitamin E" may be used instead of the specific tocopherol, but the oil must be listed in the product-name qualifier because "food grade oil mixtures are not expected ingredients in bacon." Details: *Food Chemical News*, April 20, 1987, p. 53.

In other USDA action, the Federal Crop Insurance Corporation (FCIC) has finalized safflower crop in-

surance regulations. The regulations, which are in effect beginning this year, provide insurance against unavoidable production losses due to adverse weather conditions, fire, insects, plant disease, wildlife and failure in the irrigation water supply. Details: *Federal Register*, March 23, 1987, pp. 9287-9292.

Research roles for fish oil

The National Oceanic and Atmospheric Administration (NOAA), National Institutes of Health (NIH) and the Alcohol, Drug Abuse and Mental Health Administration (ADAMHA) have signed a memorandum of understanding outlining each agency's role in fish oil research. Under the agreement, NOAA's National Marine Fisheries Service will provide fish oil test materials to NIH/ADAMHA-approved researchers. Details: *Food Chemical News*, April 13, 1987, pp. 46-47.

Meanwhile, the Food and Drug Administration (FDA) has questioned data presented by the National Fish Meal and Oil Association in its petition for Generally Recognized as Safe (GRAS) status for menhaden oil. Long-term studies of rats fed diets supplemented with partially hydrogenated menhaden oil indicated a high incidence of myelogenous leukemia. Data from a dietary study where rats were fed partially hydrogenated soybean oil, partially hydrogenated fish oils and rapeseed oil "revealed a high incidence of retinal degeneration in the partially hydrogenated fish oil and rapeseed oil groups," Lawrence Lin, of FDA's Center for Food Safety and Applied Nutrition, said. Lin asked the association for more information about the *cis* and *trans* configurations of unsaturated fatty acids in partially hydrogenated menhaden oil. Details: *Food Chemical News*, April 6, 1987, p. 7.

FDA researchers, in collaboration with researchers in Japan and at George Washington School of Medicine, have reported in the *Journal of Nutrition* that studies of adult

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male rats "showed that marine oil feeding decreased cholesterol absorption, reduced total fatty acids recovery in lymph, and increased the lymphatic eicosapentanoic acid/arachidonic acid ratio, which may be cardio-protective." Details: *Food Chemical News*, April 20, 1987, p. 51.

Research with soy protein

Soy protein has been shown to halt, or at least retard, kidney failure progression in rats, according to Byung Pal Yu, a professor of physiology at

the University of Texas' Health Science Center, San Antonio.

Yu, who spoke at the Federation of American Societies for Experimental Biology in Washington this spring, said scientists have determined that the progress of kidney disease is slowed when the amount of protein consumed declines, but this treatment leads to malnutrition. However, after feeding rats either casein milk protein or soy protein, Yu and his colleagues found that soy-fed rats had less kidney damage.

"The proper selection of a protein source may yield a treatment for the chronic renal failure patient, one which is as effective as protein

restriction, but without its risks," Yu said. Details: *Food Chemical News*, April 6, 1987, pp. 25-26.

Meanwhile, the U.S. Food and Drug Administration (FDA) and the French government have agreed to establish certification requirements for caseins, caseinates and mixtures exported from France. The agreement is meant to minimize the need for extensive FDA audit sampling of French imports.

Under the agreement, France will guarantee that exported casein products comply with the Food, Drug and Cosmetic Act. All lots must be *Salmonella*-negative and phosphatase negative. Details: *Federal Register*, April 15, 1987, p. 12255.

Viewpoint

Outlook improves for soybeans

The following article was prepared in mid-April by David M. Bartholomew, oilseed specialist for Merrill Lynch Futures Inc. at the Chicago Board of Trade. Two weeks earlier, the U.S. Department of Agriculture (USDA) had predicted U.S. soybean plantings in 1987 would fall to 56.9 million acres, the smallest planted acreage since 1976.

New crop soybeans continue in the position of leadership in price determination. This became evident some weeks ago when traders drove prices down, in line with much talk about a market loan program for the 1987 crop. More recently, there has been a firm price trend, again with November leading.

It started with the lower-than-expected acreage forecast. Now it comes to light that some private meteorologists predict a hot and dry summer across the leading production states of the Midwest. That is no surprise, of course, to those who are aware of the moisture deficiency pattern that began in the last half of October last year; however, now with predictions that this condition will continue through the corn and soybean growing season and that acreage will be sharply reduced, the public is beginning to be impressed.

It is a sensitive situation, and one that has to be watched carefully. It would be unrealistic to expect prices to maintain an uptrend through



August. There would be selling from Commodity Credit Corporation (CCC) stocks, with an advance of July toward \$5.30-5.40. Sensing that, farmers would increase their outright selling as well as redemption from loan programs. Meanwhile, of course, South American selling is expected to increase very soon. But it is not being concentrated into a few weeks' period as many traders had expected.

Soybean planting begins in May. There could be an area larger than intended area seeded to soybeans if prices at that time are considered attractive (over \$5 November futures).

It must be remembered, however, that beginning in September, the CCC selling formula drops back again to \$5.15 national average at the point of storage.

The soybean oil picture has more than its usual array of opposing factors. Aside from those so well documented by other sources, there are these that are worthy of consideration:

- Inventory of finished products in the U.S. at the end of February exceeded the level of any month in history. This is not included in the crude and refined stock figures which are so closely watched by other analysts and traders.
- The weekly USDA reports showed export shipments and sales of soybean oil had reached only 345 million pounds by the end of March, exactly halfway through the season. USDA has projected they will total one billion pounds more than that for the entire season—a 100-million-pound increase since February.
- It is natural to assume that USDA should be fairly accurate in its predictions of soybean oil exports, because nearly all are with the aid of government programs. Thus, it must be concluded that USDA knows something that no one else