

Fats & Oils News

A&M University in September. Twenty participants, from such countries as Algeria, Tunisia, Morocco and Egypt, attended the short course, which was taught in Arabic.

The Nichimen Trading Co. of Japan has begun a soybean improvement project in China. The firm began test cultivation of a new high-yielding, high-oil-content variety last year in China's Heilongjiang area.

Idemitsu Petrochemical Co. of Japan plans to expand its gamma-linolenic acid business from two tons to five tons per year. The oil will be sold to food producers.

Miyoshi Oils and Fats Co. of Japan will sell powdered fats in Japan, using technology from Beatream Inc. of the U.S. The powdered fats will be used in baking, whipping cream and coffee whitener, as well as other foods. Annual sales are projected at three billion yen by the year 1990.

SmithKline Beckman Corp. and Symphar SA of Geneva have signed a research agreement to conduct collaborative research on novel drug compounds to treat hyperlipidemia and coronary heart disease. Research will focus on acyl-coenzyme A cholesterol acyltransferase.

From Washington

Tropical fats labeling 'unfair'

U.S. Food and Drug Administration (FDA) Commissioner Frank Young has called proposed tropical fats-labeling legislation "pejorative" and "misleading." In a statement submitted to a House subcommittee examining the bill, Young suggested House Resolution 2148 would be unfair in its application because it would require information on saturated fat content "only when saturated fatty acids from certain sources were present."

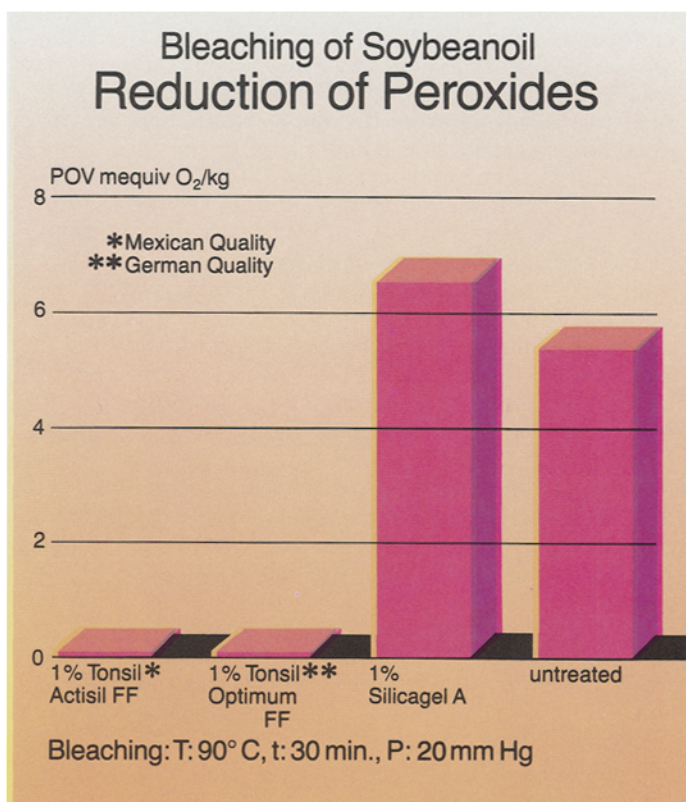
The legislation, proposed by Kansas Democrat Dan Glickman and 161 cosponsors, would require manufacturers to specifically note the presence of palm, palm kernel or coconut oil on labels. The phrase—a saturated fat—would have to be included immediately after the name of the tropical fat. Young suggested that tropical oils should not be singled out as the only source of saturated fatty acids for which moderation is desired. Instead, he said, the emphasis should be on the reduction of total saturated fatty acids.

Labeling singling out particular oils used in a blend would not be useful and, in the agency's view, is misleading, Young said. He noted that manufacturers may blend several oils into a product; the amount of saturated tropical oils in combination with less saturated oils could form a blend that would be less saturated than tropical oils used alone, or conversely, hydrogenation of less saturated oils could produce a more saturated

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Example: Decomposition of peroxides



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product. "For any given application, there may be little real difference in the possible health effects of the various food oils as they are used by the industry," Young said. Details: *Food Chemical News*, Aug. 8, 1988, pp. 5-9.

In another labeling matter, FDA has taken issue with butter claims made by Thomas J. Lipton Inc. and Lever Brothers. Robert Lake, director of FDA's Office of Compliance, told Lipton the agency believes the company's "Country Fair Reduced Calorie Butter Product" is packaged and labeled in such a way that it purports to be butter. "This is a spread product made with butter, water, gelatin and other ingredients, and should be identified so that consumers who wish to purchase the product will know precisely what they are buying," Lake said.

Earlier this year, Clarence L. Waltrous, director of the Compliance Branch in FDA's New York District, issued a Notice of Adverse Findings to Lever Brothers on labels for "Dairybrook Reduced Calorie Butter Product" and "I Can't Believe It's Not Butter." According to Waltrous' notice, the labeling of the Dairybrook product is false and misleading because it represents the product as butter although it does not fit the definition for butter. He said the product was not butter because it does not contain 89% milkfat and does contain nonbutter or milk ingredients which are not provided for in the butter definition. In the "I Can't Believe It's Not Butter" case, the identity statement "75% Vegetable Oil Spread" is not displayed with enough prominence, Waltrous said. Details: *Food Chemical News*, Aug. 22, 1988, pp. 28-29.

Change asked in protein labeling

Protein Technologies Inc. has asked the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) to change its regulations covering vegetable proteins and other binders used in frankfurters and other meat products. The company asked FSIS to amend the standards of identity for sausage, breakfast sausage, bockwurst and frankfurters and to delete certain labeling requirements for particular binders, such as soy protein isolate.

Protein Technologies said current FSIS regulations mandating product qualifiers for isolated soy protein, for example, are not consistent with stated policy. It pointed out that frankfurters containing only 2% isolated soy protein must be labeled as "Frankfurter, Isolated Soy Protein Added." In contrast, sausages which may contain significant amounts of poultry and mechanically deboned product require only ingredient labeling.

The company said the standards place severe limitations on various nutritious ingredients. Those limitations range from 2% for isolated soy protein to 3.5% for other ingredients used alone or in combination with each other. If FSIS raised the limit for quality protein such as isolated soy protein from 2% to 3.5%, it

would permit manufacturers to produce nutritional products with significant fat reductions, Protein Technologies said. *Federal Register*, Aug. 24, 1988, pp. 32247-32250.

FDA rules on D&C Red 33

The U.S. Food and Drug Administration (FDA) has permanently listed D&C Red 33 for general use in drugs and cosmetics, except for use in the eye area.

Meanwhile, the agency postponed the closing date for the provisional listing of FD&C Red 3 until June 30, 1989. The color is used in coloring cosmetics and externally applied drugs; the lakes of the color additive are used in coloring food, drugs and cosmetics.

The closing date for the provisional listing of D&C Red 33 and D&C Red 36 for use as color additives in drugs and cosmetics was moved to Oct. 28, 1988. Details: *Federal Register*, Aug. 30, 1988, pp. 33110-33122 and 33147-33149.

USDA outlines peanut rules

The U.S. Department of Agriculture (USDA) has established interim rules covering peanut warehouse storage for the 1988 through 1990 crops. Under the new rules, peanuts with more than 14.49% loose-shelled kernels would not be eligible for Segregation 1 status and therefore could not receive price support as quota peanuts.

The rules also would raise the maximum acceptable moisture level for peanuts to 10.49%, previously set at 10%, and the 0.5% "shrink" allowance to 2.0%.

USDA will accept comments on the interim rules until Nov. 14, 1988. Comments may be submitted to the Director, Tobacco and Peanuts Division, Agricultural Stabilization and Conservation Service (ASCS), USDA, PO Box 2415, Washington, DC 20013. Details: *Federal Register*, Sept. 15, 1988, pp. 35984-35985.

TEA allocations include oilseeds

The American Soybean Association (ASA), the National Peanut Council (NPC) and the National Sunflower Association (NSA) are among 46 organizations that will receive Targeted Export Assistance (TEA) allocations from the U.S. Department of Agriculture (USDA) for fiscal year 1989.

Under the allocations, ASA will receive \$8.8 million, the second largest amount granted; the largest—\$8.9 million—went to the U.S. Meat Export Federation. NPC was given a \$4-million allocation, and NSA, \$2.3 million.