

Meetings

measurement, screening, obesity, dietary treatment and drug therapy. There also will be an exhibit of equipment, products and services related to cholesterol education and control.

Poster presentations are planned in the area of the science base (clinical trials, epidemiological trials and other investigations), clinical investigations (dietary and drug treatment, adherence, multiple risk factor approach), public health (screening, food labeling, dietary recommendations, economic considerations) and community and education programs.

For more information about the conference, contact The National Cholesterol Conference, 4733 Bethesda Ave., Suite 530, Bethesda, MD 20814, USA, telephone 301-951-3275.

Food courses

The University of Illinois at Urbana-Champaign is offering two food chemistry courses during the fall 1988 semester at Hinsdale, Illinois.

Course FS 315, "Food Chemistry and Nutrition II," will be held from 6-10 p.m. Thursdays from

Sept. 1 through Dec. 15, 1988. Instructor will be John Erdman.

Course FN 430, "Current Issues in the Chemistry of Foods: Commodity Chemistry of Grain Products," will be held from 6-10 p.m. Mondays from Sept. 12 through Oct. 24, 1988, with a final class on Dec. 12. Instructor will be Shelly Richardson.

For more information, contact the University of Illinois Regional Office (telephone 312-255-3320) or the University of Illinois Food Science Department (217-244-2875).

Call for papers

Those wishing to present a paper or poster at Fats for the Future II: An International Conference on Oils, Fats and Waxes have until Oct. 31, 1988, to submit abstracts.

The conference is slated for Feb. 13-17, 1989, at the University of Auckland, Auckland, New Zealand. It is sponsored by the Royal Society of New Zealand and the New Zealand Institute of Chemistry and organized by the Oils & Fats Group of the New Zealand Institute of Chemistry.

Topics include the chemistry of lipids; industrial processing and

technology, commercial developments and new oilseeds; medical and nutritional aspects of lipids; economic and marketing trends; dairy lipids; biotechnology; chromatography; palm and palm kernel oils.

For more information, contact Jennifer Gray, Conference Secretary, Fats for the Future II, c/o Chemistry Department, University of Auckland, Private Bag, Auckland, New Zealand.

China food fair

Oils and fats processing will be a major topic at China's food fair, to be held Dec. 16-28, 1988, at the Beijing International Exhibition Center, Beijing, China. The event will be sponsored by the China National Food Industry Association.

Other topics will include cereals processing, meat processing, fermentation, and a miscellaneous category ranging from bionic foods to irradiation.

For more information, contact the China Kang Hua Oversea Food Development Corp. Ltd., 2 Tou Tiao, Nan Li Shi Lu, Beijing, China., telex 22831-22834 XYHCH.

From Washington

Approval urged for canola name

U.S. food industry representatives and members of the Canola Council of Canada have urged the Food and Drug Administration (FDA) to speed the approval of the term "canola oil" to describe low erucic acid rapeseed oil. According to Lane Burtz, Frito-Lay Inc.'s purchasing director, the industry supports the name change because the name "canola oil" is readily retained by consumers and is less intimidating than "low erucic rapeseed oil," the designation now required in food ingredient statements. He also noted that use of the term "canola oil" by the press

has made the term known to the general public.

Meanwhile, Lamb-Weston said FDA's delay is keeping the company's marketing program in limbo. The program involves relabeling the company's entire product line which includes more than 600 items, according to Donna Zuroweste, Lamb-Weston's product manager.

The Canola Council has petitioned FDA to allow use of "canola oil" instead of low erucic rapeseed oil; the American Soybean Association has asked FDA to deny the petition. However, FDA said it is awaiting a congressional decision on the U.S.-Canada Free Trade Agreement. One provision of the agreement says the U.S. will recognize "canola oil" as the common

name for low erucic acid rapeseed oil. Details: *Food Chemical News*, June 13, 1988, p. 16.

Sunflowerseed oil for export

The U.S. Department of Agriculture (USDA) has created a \$10 million export program to encourage sunflowerseed oil sales to markets where U.S. oil competes with subsidized oil from other countries. The oil will be available as bonuses to exporters through Sept. 30, 1989.

USDA's purchases under the Sunflowerseed Oil Assistance Program (SOAP) are authorized by the Rural Development, Agriculture

and Related Agencies Appropriations Act of 1988. The new export program is meant to increase the competitiveness of U.S. sunflower-seed oil exports. SOAP is similar to the Export Enhancement Program (EEP), except that bonuses are in the form of oil rather than Commodity Credit Corporation (CCC) certificates. USDA has not announced which countries will be eligible.

For more information on the new program, contact Larry McElvain, CCC Operations Division, Export Credits, Foreign Agricultural Service, USDA, Washington, DC 20205, telephone 202-447-6225. Details: *Federal Register*, May 26, 1988, p. 19,013.

FDA checks oil contamination

Food and Drug Administration (FDA) inspectors have been investigating possible contamination of olive oil with the solvents perchloroethylene (PCE) and trichloroethylene. The investigation, begun in May and scheduled to end in July, required FDA field officers to survey imported and domestically packed or produced olive oil from the five largest importers and repackers in each district.

The impetus for the survey came after U.S. Defense Logistics Agency personnel in West Germany reported oil contamination to FDA. FDA's analyses indicated that 23 to 122 parts per billion (ppb) of PCE were found in samples of virgin and other grades of olive oil.

Because those levels did not represent "an imminent hazard to health," FDA's Martin Stutsman said FDA would not request an oil recall. However, FDA has asked for information on the source of the PCE from the countries where the contaminated oil was reportedly produced and has asked inspectors to ascertain whether domestic producers use perchloroethylene in processing. FDA wants to determine whether PCE residues in olive oil are a consequence of

food additives, whether they are avoidable as contaminants, and what are normal background levels for PCE in olive oil, Stutsman said. Details: *Food Chemical News*, May 30, 1988, pp. 19-20.

EPA seeks info on hexane

Manufacturers, importers and processors now have to report unpublished health and safety data on hexane, 2-butenal and eight other compounds to the Environmental Protection Agency (EPA). In addition, general volume, end use and exposure information on the 10 compounds must be submitted. A number of the compounds in question are tallow-based.

Anyone manufacturing or importing the substances during their latest corporate fiscal year must submit a Preliminary Assessment Information Manufacturer's Report (PAIR) by Aug. 18, 1988. This one-time report describes use and exposure. Under the separate Health and Data Reporting Rule, information on any previously conducted or ongoing health and safety studies known to the person filing the report also must be submitted, even if the studies are not in the filer's possession. Details: *Federal Register*, May 20, 1988, pp. 18,211-18,214.

NFI aquaculture group created

The National Fisheries Institute (NFI) has announced it will create a group to handle promotion, research and federal regulation of seafoods produced through aquacultural methods. The North American Aquaculture Institute will have duties similar to the Shellfish Institute, particularly in the area of congressional action on the regulation of farm-raised seafood products.

Two subcommittees of the House Committee on Merchant Marines and Fisheries have approved funding for fiscal years 1989, 1990 and 1991 under the National Aquaculture Act of 1980. Details: *Food Chemical News*, May 23, 1988, p. 52.

USDA sets rates for peanuts

The crop assessment rate, expenses and the indemnification reserve for the U.S. Department of Agriculture's (USDA) Peanut Administrative Committee have been set for the 1988/89 crop year. Next year's assessment rate is \$2.48 per ton, of which 48 cents will go to administrative expenses and \$2 will cover indemnification expenses. Last year's assessment was \$3.46.

Based on a projected 1.7 million ton harvest, USDA estimates the assessment will raise \$816,000 for administrative costs and \$3.4 million for indemnification. Approximately \$4.9 million of 1987/88 indemnification funds will be carried into the next year. Details: *Federal Register*, June 16, 1988, pp. 22,470-22,471.

Meanwhile, the June 20th *Federal Register* announced the national average level of support for the 1988 crop of quota peanuts will be \$615.27 per ton, while the national average support level for additional peanuts will be \$149.75 per ton. The Commodity Credit Corporation's (CCC) minimum price for export sales of edible use peanuts is \$400 per ton.

USDA's Agricultural Marketing Service (AMS) has proposed three changes in peanut quality regulations. The first would limit the quantity of loose shelled kernels in farmers' stock peanuts that handlers could use to improve the quality of storage peanuts. Handlers also would be allowed to acquire peanuts with higher moisture levels. In addition, AMS suggested that screen size be increased. Details: *Food Chemical News*, June 9, 1988, pp. 21,666-21,668.