

integrated edible-oil-processing plant. The project also upgraded the operations from batch process to continuous process, and from plant and frame filtration to pressure-leaf filtration for bleaching and nickel filtration.

Fuji Oil Co. of Japan has developed the technology to produce specialty fats via a bioreactor using lipase as a catalyst. The firm is applying the technology to produce

cocoa butter equivalents, with sunflowerseed and safflowerseed oils as the raw material rather than price-volatile shea oil and sal fat.

AOCS member **James Shigley**, professor emeritus of biochemistry at Penn State and a specialist in the study of lipids, was honored in July by Penn State's College of Science Alumni Society for "his 38 years of loyal service and devotion to the

College of Science and its students, and for his inspiring teaching."

AOCS member **Ragnar Ohlson**, secretary of the International Society for Fat Research, currently is employed by **KF Livsmedelspolitik** (the Swedish Coop Union and Wholesale Society). His address is KF Livsmedelspolitik, 301-031, Box 15200, S-10465 Stockholm, Sweden.

## From Washington

### FDA to rule on health claims

The U.S. Food and Drug Administration (FDA) is expected to complete work on a rule governing health claims by September. However, its publication may be delayed by officials in the Office of Management and Budget and the Department of Health and Human Services, according to F. Edward Scarbrough, deputy director of the Office of Nutrition and Food Sciences in FDA's Center for Food Safety and Applied Nutrition.

Such a rule, if approved, would allow companies to make health claims about their products. The Association of Food and Drug Officials (AFDO) wants FDA to establish guidelines for appropriate labeling and enforcement standards. AFDO members have urged FDA to write specific rules governing permissible wording for health claims, and some affiliates have suggested a preclearance requirement for all claims.

Meanwhile, the attorneys general of seven states have asked FDA to continue its "former practice of prohibiting all health claims on food labels." The letter to FDA was written by Iowa Attorney General Thomas J. Miller on behalf of himself and John Van de Kamp of California, Hubert H. Humphrey III of Minnesota, William L. Webster of Missouri, Robert Abrams of New York, Jim Mattox of Texas and Don Hanaway of Wisconsin.

The attorneys general said the abandonment of traditional FDA policy, "in the absence of either a compelling need or a change in the Food, Drug & Cosmetic Act, constitutes an unjustifiable end-run of the legislative process and is a disservice to the American consuming public." They expressed concern that FDA's proposed rule will hamper states' enforcement efforts against unfounded claims and will offer inadequate consumer protection. Details: *Food Chemical News*, June 27, 1988, pp. 3-5.

### Make quality more lucrative

Participants at a U.S. Department of Agriculture (USDA) meeting on quality and competitiveness agreed that economic incentives from the U.S. market would be needed to improve oilseed quality.

During an oilseed workshop at the USDA meeting held June 29-July 1, 1988, producers, processors, researchers and exporters concurred that incentives might encourage the delivery of cleaner oilseeds to domestic and foreign markets. Participants, noting increased interest by end-users in protein and oil content of oilseeds, pointed out that technology is available to analyze protein and oil content in soybeans.

If the U.S. market used such technology from the first point of sale to the buyer, a quality assur-

ance program would need to be developed and operators trained to use the instruments, participants said. Researchers also must determine the moisture basis for reporting analytical results and develop a calibration system to ensure accurate and reproducible results.

Public perception, processed edible nuts and aquaculture were among the other workshop topics at the Agricultural Products Quality and Competitiveness Conference.

For further information about the oilseed workshop, contact W. Kirk Miller, Federal Grain Inspection Service, USDA, 1094 S. Bldg., Washington, D.C. 20250, telephone 202-382-0219.

### EPA establishes herbicide levels

The U.S. Environmental Protection Agency (EPA) has established residue levels for the herbicide quizalofop ethyl on a number of raw agricultural products and food commodities.

The maximum residue level on raw soybeans and for soybean flour is 0.05 parts per million (ppm); the levels for soybean hulls, soybean meal and soybean soapstock are 0.02 ppm, 0.5 ppm and 1.0 ppm, respectively. Levels also were set for animal and dairy products. Details: *Federal Register*, June 22, 1988, pp. 23,386-23,387 and pp. 23,391-23,393.