ince. The plant, which will be the first of its type in China, will have a capacity of 50,000 metric tons (MT) per year. The cost of the contract is 2.5 billion yen.

Kao Corp. of Japan has developed technology to produce isopropyl *cis*-6-hexadecenoate (F1) using a bioreactor. With the new method, F1 can be made from isopropyl palmitate using a mutant microorganism that utilizes alkanes. The production technology is expected to be on-line this fiscal year; the product will be used in cosmetics and medicines.

Procter & Gamble has announced it will establish **Procter & Gamble STC** in South Korea. It will be jointly incorporated with STC Corp., a major South Korean package stuff manufacturer. The new firm will import toiletries and develop them for the Korean market.

AOCS member **Marjorie Besemer** has been named technical services representative for the western region of **PQ Corp.'s** Industrial Chemicals Division. **Bruce Peterson** has been appointed eastern region sales representative.

FROM WASHINGTON

FDA tightens regs on infant formula

The U.S. Food and Drug Administration (FDA) has amended its product recall regulations and is proposing stricter record-keeping requirements and microbiological testing for infant formula.

FDA requires infant formula manufacturers to conduct recalls only when infant formulas present a risk to human health. Under the new rules, any company deciding to carry out a recall must inform FDA by telephone within 24 hours of the decision and must submit a written report within 14 days of the recall's outset. Companies also will be required to request retail establishments distributing the recalled

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product to post a recall notice.

FDA also said a manufacturer's voluntary removal of "an infant formula that is adulterated or misbranded in only a minor way and that would not be subject to agency legal action" would be considered a market withdrawal rather than a recall. To be considered a recall, a product "must be both violative and actionable," FDA added.

Under the proposed record-keeping rules, manufacturers would be expected to instigate investigations into any complaints that allege a formula poses a health hazard, and would have to keep records of complaints dealing with potential health hazards. Formula makers also would be required to notify FDA within 15 days of receiving information that indicated there was a "reasonable probability of a causal relationship between an infant's death and consumption of infant formula." Infant formula makers would have to keep quality control, nutrient testing, distribution and manufacturing audit records. Powdered infant formulas would have to be tested for *Salmonella, Listeria monocytogenes, Escherichia coli, Bacillus cereus, Clostridium perfringens, Staphylococcus aureus* and the aerobic plate count. Details: *Federal Register,* Jan. 27, 1989, pp. 4006-4009, and Jan. 26, 1989, pp. 3783-3789; *Food Chemical News,* Jan. 30, 1989, pp. 46-52.

Meanwhile, the Carnation Co. told FDA in early February that it would add the phrase, "Although the protein in Good Start H.A. is specially processed to be truly hypoallergenic, no formula is completely nonallergenic," to its Good Start H.A. infant formula labels. FDA has taken issue with Carnation's hypoallergenic claims because the agency has not received enough data to support those claims, according to *Food Chemical News.* A Feb. 16, 1989, *Wall Street Journal* report indicated FDA is investigating reports that some infants have had adverse reactions to Good Start H.A. Details: *Food Chemical News,* Jan. 30, 1989, pp. 53-55, and Feb. 13, 1989, pp. 17-19.

FTC calls soup claims 'deceptive'

The Federal Trade Commission (FTC) earlier this year accused the Campbell Soup Co. of deceptively linking the fat and cholesterol content of its soups with the avoidance of heart disease. The commission said an advertisement run as part of Campbell's "Soup is Good Food Campaign" was deceptive because "it failed to disclose that Campbell's Soups are high in sodium and that diets high in sodium may increase the risk of heart disease."

The advertisement claimed "most of Campbell's Soups are low in fat and cholesterol" and "a diet low in fat and cholesterol may help reduce the risk of some forms of heart disease."

The commission suggested that Campbell be prohibited from making claims regarding heart disease and the consumption of its soups unless it "possesses and relies upon a reasonable basis consisting of competent and reliable scientific or medical evidence." Campbell Soup has denied FTC's charges. Details: *Food Chemical News,* Jan. 30, 1989, pp. 64-65.

USDA may change export inspections

The U.S. Department of Agriculture's (USDA) Federal Grain Inspection Service (FGIS) is proposing to revise the Cu-Sum Plan, the sampling and inspection plan used to determine the quality of grain exported from the U.S. The Cu-Sum establishes statistically-based factor tolerances or breakpoints for accepting grain lots that may exceed grade limits due to sampling, equipment and inspection variations.

The proposed grade limits and breakpoints for soybeans and sunflowerseed and the breakpoints for soybean and sunflowerseed special grades and factors are shown in Tables 1-4.

USDA has suggested the changes because its

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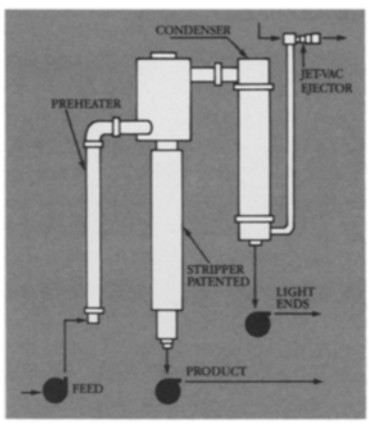

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TABLE 1

Grade Limits and Breakpoints for Soybeans

	Minimum test weight per bushel (pounds)		Maximum limits of									
			Damaged kernels				Foreign material (percent)		Splits (percent)		Soybeans of other colors (percent)	
			Heat damaged (percent)		Total (percent)							
Grade	GL	BP	GL	BP	GL	BP	GL	BP	GL	BP	GL	BP
U.S. No. 1	56.0	−0.4	0.2	0.2	2.0	0.8	1.0	0.2	10.0	1.6	1.0	0.7
U.S. No. 2	54.0	−0.4	0.5	0.3	3.0	0.9	2.0	0.3	20.0	2.2	2.0	1.0
U.S. No. 3[a]	52.0	−0.4	1.0	0.5	5.0	1.2	3.0	0.4	30.0	2.5	5.0	1.6
U.S. No. 4[b]	49.0	−0.4	3.0	0.9	8.0	1.5	5.0	0.5	40.0	2.7	10.0	2.3

[a]Soybeans which are purple mottled or stained shall be graded not higher than U.S. No. 3.
[b]Soybeans which are materially weathered shall be graded not higher than U.S. 4.

Source: *Federal Register*, Jan. 23, 1989, p. 3060.

TABLE 2

Breakpoints for Soybean Special Grades and Factors

Special grade or factor	Grade limit	Breakpoint
Garlicky	5 or more per 1,000 grams	2.0
Infested	Same as instruction	0.0
Soybeans of other colors	10.0%	2.3
Moisture	As specified by contract or load order grade	0.2

Source: *Federal Register*, Jan. 23, 1989, p. 3061.

TABLE 3

Grade Limits and Breakpoints for Sunflowerseed

	Minimum test weight per bushel (pounds)		Maximum limits of					
			Heat-damaged (percent)		Total (percent)		Dehulled seed (percent)	
Grade	GL	BP	GL	BP	GL	BP	GL	BP
U.S. No. 1	25.0	−0.5	0.5	0.4	5.0	1.3	5.0	1.3
U.S. No. 2	25.0	−0.5	1.0	0.6	10.0	1.8	5.0	1.3

Source: *Federal Register*, Jan. 23, 1989, p. 3061.

TABLE 4

Breakpoints for Sunflowerseed Special Grades and Factors

Special grade or factor	Grade limit	Breakpoint
Moisture	As specified by contract or load order grade	0.5
Foreign material	Less than 1.25	0.27
	1.26 and above	0.39
Admixture	As specified by contract or load order grade	0.6

Source: *Federal Register*, Jan. 23, 1989, p. 3061.

research indicated "there is a much higher probability that inferior quality grain will be accepted under the plan than good quality rejected. Consequently, the plan provides the buyer with only limited protection against receiving inferior quality grain while assuring the shipper a limited amount of acceptable quality grain is rejected." Details: *Federal Register,* Jan. 23, 1989, pp. 3050-3063.

Fat substitute use needs monitoring

The Center for Science in the Public Interest (CSPI) has told the U.S. Food and Drug Administration (FDA) that it sees no safety problems to prevent FDA from granting generally recognized as safe (GRAS) status to Simplesse as long as the microparticulated egg and milk protein product's use is confined to those applications proposed in the NutraSweet petition.

However, the public interest group suggested that diets containing large amounts of fat substitutes be monitored for nutrient content. "As microparticulated egg and milk protein products and other fat substitutes become more widely used, this monitoring system will become more valuable in assessing the impact of fat substitutes," CSPI said.

The group pointed out that labeling would be needed to protect consumers with egg and milk protein allergies. Details: *Food Chemical News,* Feb. 6, 1989, pp. 48-49.

Correction

In the December 1988 issue of *JAOCS,* it was incorrectly reported that Reach Associates might launch a product called NutriFat once the Food and Drug Administration made a decision concerning the NutraSweet Co.'s petition for affirmation of generally recognized as safe (GRAS) status for the fat substitute Simplesse.

Melvin Wolkstein, president of Reach Associates, has informed *JAOCS* that "NutriFat has no relationship to Simplesse, and the usage of NutriFat, which consists of a balanced blend of FDA-approved ingredients, does not depend on the outcome of FDA's review of Simplesse. We do intend to launch a new NutriFat product in the future which we will call NutriFat Supreme, and this will be after the FDA makes a decision about Simplesse." *JAOCS* regrets any confusion this error may have caused.

EPA set to ban daminozide use

The U.S. Environmental Protection Agency (EPA) has moved to ban the food uses of daminozide and its metabolite unsymmetrical dimethylhydrazine—two pesticides used on peanuts, apples and other fruits. The cancellation notice is expected to be completed by late April or early May, according to Al Heier, an EPA spokesman.

The action is warranted because new studies by Uniroyal Chemical Co. indicate the pesticide poses a health risk, Heier said, adding that daminozide is of particular concern because it leaves residues in peanut butter, apples and other foods commonly consumed by children.

If EPA's cancellation notice goes unchallenged, the products could be off the market by mid-1990, the EPA spokesman said. Uniroyal, however, is expected to challenge the cancellation. The company says EPA made its decision to cancel the pesticides using incomplete data.

FDA to modify cacao standards

The U.S. Food and Drug Administration (FDA) is proposing that milkfat requirements, label regulations and methodology be changed for chocolate products covered under the U.S. Standards of Identity for cacao products. If FDA's proposed rule changes are finalized, additional carbohydrate sweeteners, neutralizing agents and emulsifiers not currently in use also will be approved for use in the manufacture of cacao products.

Under the contemplated changes, the current minimum milkfat content requirement of 3.66% for milk chocolate, buttermilk chocolate, skim milk chocolate and mixed dairy product chocolates would be lowered to 3.39% and the nonfat milk solids-to-milkfat ratios would be eliminated. The agency also has suggested replacing "Fat in Cacao Products, Knorr Tube Method," the prescribed method for determining fat content in chocolate liquor and breakfast cocoa, with "Fat in Cacao Products, Soxhlet Extraction Method," a more up-to-date method developed by the Association of Official Analytical Chemists.

For labeling, FDA is asking that declarations include the common name of optional ingredients used in the production of cacao nibs, chocolate liquor, breakfast cocoa, sweet chocolate, milk chocolate, buttermilk chocolate, skim milk chocolate and mixed dairy product chocolates. Confectionary coatings made from chocolate flavor, sweet chocolate or milk chocolate combined with vegetable fats also would require labels denoting which fats were used.

U.S. standards presently permit sucrose and some forms of dextrose and corn syrup in sweet and milk chocolate. However, FDA said it now would allow the use of other "safe and suitable ingredients of a particular functional category" to cover any nutritive carbohydrate sweeteners. "Safe and suitable" emulsifying ingredients also would be allowed in amounts not to exceed 1.0% in the finished food. FDA said the

"safe and suitable" approach would allow manufacturers to use new (and approved) ingredients and technologies as they become available without waiting for an amendment to the standard.

Phosphoric acid, citric acid and *L*-tartaric acid, which are permitted under the Codex Alimentarius standard for cocoa, have been deemed by FDA to be acceptable neutralizing agents for chocolate liquor, breakfast cocoa, sweet chocolate and milk chocolate. FDA was to accept comments on its proposed rule until March 27, 1989. Details: *Federal Register,* Jan. 25, 1989, pp. 3615-3622.

In other FDA matters, Fuji Oil Co. Ltd. has filed a petition seeking affirmation of generally recognized as safe (GRAS) status for cocoa butter substitutes made from safflowerseed and sunflowerseed oils. Details: *Federal Register,* Jan. 29, 1989, pp. 3853-3854.