

Food industry faces 'chemophobia'

The food industry should use a "tri- | BHT, aspartame and artificial fla- | light-colored oil from refined fish
age" approach to treat increasing | vors over the "mortally wounded" | oil, and foods must be formulated

FATS & OILS NEWS

shown CLA definitely is a cancer inhibitor in animals and actually becomes part of the cell membranes. Research also disclosed it is a very good antioxidant, Pariza said. As a result of that finding, the Wisconsin Alumni Research Foundation in February filed a patent for its use as an antioxidant in food systems.

The Food Research Institute's initial work on this project began approximately 10 years ago, Pariza said. The first finding was the discovery of antimutagenic properties of CLA in cooked hamburger. "We still need to figure out the mechanics of this, and whether it will have the same effect in humans," Pariza said.

In the recent studies, researchers examined milkfat-based products, particularly cheeses and processed cheeses, in which CLA was known to be present. Researchers found Kraft's Cheez Whiz has 4.5 times more CLA than Parmesan, the next most CLA-rich cheese tested. Pariza credited the high CLA content in Cheez Whiz to the addition of whey protein to make the product.

In addition to cheese and meat, CLA is found in other foods as well as naturally in the human body—in blood and human milk. Pariza said the next step is to find out what sort of protection it provides in cells and to explore how CLA could be used in foods for functional purposes.

Supercritical fluid technology

Speakers at the Supercritical Fluid Technology breakfast held in conjunction with the Pittsburgh Conference noted that supercritical fluid technology has become a valuable problem-solving method, offering both speed and flexibility to accurate analysis.

Speakers were Thomas L. Chester of the Corporate Research Division of The Procter & Gamble Co., Steven B. Hawthorne of the University of North Dakota's Energy Research Center, and Joseph M. Levy of BP America Research and Development (Warrensville Lab), Cleveland.

China conference

An international conference on soybean processing and utilization will be held Aug. 7-11, 1989, at the Jilin Academy of Agricultural Sciences, Gongzhuling, Jilin Province, People's Republic of China. Following the conference, participants will

visit the Chinese Academy of Agricultural Sciences and the Scientific Research Institute of Foods and Fermentation Industry in Beijing between Aug. 12 and Aug. 15.

The purpose is to bring together research and development scientists from both developing and

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selected developed countries to review the current status of technologies for processing and using soybeans, to develop ways to expand cooperative research and development, and to display equipment and soyfood products currently available.

The focus will be on low-cost, small- and intermediate-scale processing technologies. Major emphasis will be on processing soy into palatable foods for humans as well as livestock feed uses. For further information, contact Harold E. Kauffman, Chairman, Organizing Committee, International Soybean Program, 113 Mumford Hall, 1301 W. Gregory Dr., Urbana, IL 61801, USA.

New U.S. facility

Aarhus Olie, a leading supplier of vegetable oils and specialty fats with headquarters in Denmark, has announced it will open a production facility in Port Newark, New Jersey, under the name Aarhus Inc.

William F. Vertolli has been named president of the new U.S. operation. Prior to joining Aarhus Inc., he was with FIDCO, a subsidiary of Nestlé Foods Corp.

Karen Laustsen will be manager of technical services for the new company. For the past four years, she has been in charge of Aarhus Olie's Department of Food Application and Technical Customer Service. Also, Ray Cook has been named vice president of production.

Soybean checkoff

Members of the American Soybean Association (ASA) have voted to pursue a nationwide checkoff.

The checkoff, set at 0.5% of the net market value per bushel of soybeans or 50 cents for every \$100 in sales, would be used to create and promote new uses for soybeans and to pay for research directed at cutting U.S. soybean production costs. It also would be used to promote export expansion and increased U.S. soybean use.

ASA said next it will seek U.S. Congressional legislation to establish a nationwide soybean promotion and research program.

Meanwhile, ASA has announced it is developing a personal computer soybean model to test various economic and policy scenarios. ASA said the model will be used as a tool to explore how U.S. soybean markets may be affected by a change in U.S. farm policy. The model is based on soybean and economic data from the last 40 years. ASA said it will be at least six months before its soybean model is fully operational.

Nishida honored

AOCS member Toshiro Nishida, a food scientist at the University of Illinois, has received the 1989 Paul A. Funk Recognition Award given by the Funk Foundation of Bloomington, Illinois.

Nishida was recognized for his research focusing on cholesterol and lipoproteins and their relationship to cardiovascular disease in humans. He is known for explaining the role of particular enzymes and proteins in the formation of low density lipoprotein (LDL) and high density lipoprotein (HDL) serum cholesterol.

Nishida completed undergraduate and master's degree studies in his native Japan, earned a doctoral degree in food chemistry at the University of Illinois in 1956 and joined the faculty there the same year. He has been a member of AOCS since 1964.

Olive oil trade

World olive oil production is expected to decline in 1988/89 to 1.4 million metric tons (MT), the lowest level since 1981/82, according to the U.S. Department of Agriculture (USDA).

USDA credited the olive oil production drop to the natural biennial "off-year" for olive production and to poor weather in grow-

ing regions. In the 1987-88 bumper crop year, 1.9 million MT were produced.

The major olive-oil-producing countries are Spain, Italy, Greece, Turkey and Tunisia. The "off-years" for Spain, Italy and Tunisia are partially offset by "on-years" for Greece and Turkey. Cold, dry weather in the Iberian Peninsula has adversely affected this year's olive production in Spain and Portugal. Meanwhile, hot, dry weather plagued olive production in Greece. Tunisia also has been hit by drought.

Olive oil trade, however, is expected to remain strong throughout 1988/89, USDA said. U.S. consumption of olive oil is forecast to reach a record 80,000 MT. The European Economic Community's (EEC) Common Agricultural Policy for olive oil includes production aids to growers and a consumption subsidy paid to bottlers, thus allowing a lower retail price to EEC consumers. An export subsidy is also available to enable EEC olive oil to compete in world markets.

Peanut supports

The U.S. Department of Agriculture (USDA) has announced that the national average support level for 1989 crop quota peanuts will be \$615.87 per short ton, compared with \$615.27 for the 1988 crop.

The national average support level for additional peanuts remains at \$149.75 per short ton and the 1989 crop for additional peanuts owned or controlled by USDA's Commodity Credit Corporation will be sold for export edible use at no less than \$400 a ton.

Drug lawsuit

Warner-Lambert Co. has filed a multimillion dollar lawsuit against Rohm and Haas Co. The suit seeks to recover lost profits and other damages resulting from the delayed launch of "Cholybar," a new cholesterol-lowering drug marketed by

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