

## SURFACTANTS & DETERGENTS NEWS

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Quantum had announced earlier this year that it was putting its oleochemical business up for sale. The sale of its Emery assets will leave Quantum with its core petrochemical business, a small propane business and a synthetic lubricant unit which had belonged to Emery.

Emery was established in Cincinnati by Thomas Emery in 1840. Previously known as Emery Industries, it was merged into National Distillers and Chemical Corp. (NDCC) in 1978 and operated as Emery Chemicals, a division of NDCC. It was purchased by Quantum in 1988.

### Increased capacity

The Organic Chemicals Division of W.R. Grace & Co. has increased manufacturing capacity for its line of "Hamposyl" surfactants, used in shampoos, skin cleansers, corrosion inhibitors and specialty polymerization emulsifiers.

According to the company, several processing improvements developed by the firm have increased capacity at its Nashua, New Hampshire, manufacturing facility. The Hamposyl "surfactants" are fatty amino acid anionics based on sarcosine (N-methylglycine), also produced by the company.

In other developments, Roger R. Gaudette has been named vice president of research and development for the Organic Chemicals Division. As such, he will be responsible for the division's central re-

search, analytical services and process development at Grace's Hampshire Chemical facility in Nashua.

### Lion ventures

Lion Corp. of Japan has announced the formation of Lion Oleochemical Co., which will be a wholly owned subsidiary of the Tokyo-based firm. The new company will be responsible for the Sakaide factory in Kagawa Prefecture which is scheduled to begin operation in December 1990.

Also, Lion has formed a joint venture with P.P. Cipta Segar Harum of Indonesia. Lion will hold 48% of the venture, which will be called P.P. Lionindo Jawa. A factory under construction is scheduled to begin producing toiletries, shampoos and detergents by early 1990.

### News briefs

Sterling Consultants Inc. of Sylvania, Ohio, has changed its name to Sterling Laboratories. The company offers product development, product evaluation, testing, analysis and technical problem-solving in the areas of household chemical products, industrial chemical specialties and personal care formulations.

Yoshikawa Oil & Fat Co. has started up a plant in Singapore to produce refined lanolin and its derivatives. The facility has the ca-

capacity to produce 800 to 1,000 metric tons (MT) of wool grease and 1,500 MT of surfactants a month.

Phillip E. Hutchinson has been appointed as a chemist at Witco Corp.'s Humko Chemical Division's technical service center in Memphis, Tennessee.

Pennwalt Corp. USA and Akzo Chemical BV have reached an agreement for Akzo to buy Pennwalt Italia SpA. The company markets methylamines and their derivatives produced at its Marano plant and a wide range of accelerators produced at its Termoli plant for the rubber market.

Unichema Chemicals Inc. has redesigned its product shipping bags; all premium stearic acid products now are packaged in white bags, and all standard grades are packed in brown bags.

Minnetonka Corp., the cosmetics firm which also was the first big marketer of liquid soap, put itself up for sale in March. The concern is based in Bloomington, Minnesota. The company announced in early March that it had hired Morgan Stanley & Co. as an investment adviser.

Shikibo Co. of Japan has developed and begun supplying a wax made from carnauba wax and fluorine resin. The product is marketed by Shikibo subsidiary Shikishima Kosan Co.

## FROM WASHINGTON

### Proposed labeling mollifies Malaysia

Malaysia's Minister of Primary Industries Lim Keng Yaik said earlier this year that a labeling bill proposed by Congressman Dan Glickman and Senator Tom Harkin appears to be acceptable because

it does not discriminate against palm oil. The bill, introduced in the U.S. House of Representatives and the Senate on March 15, would require that any manufactured product that carries a vegetable oil, fat or cholesterol claim also include full nutritional labeling information.

Last year, Glickman and 161

cosponsors proposed legislation that would have required all tropical fats to be labeled as saturated fats. The measure eventually failed in Congress following testimony by Food and Drug Administration (FDA) officials who called the labeling of tropical fats misleading and perjorative because it unfairly

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singled out tropical fats for specific labeling.

Lim Keng Yaik said he does not oppose labeling of oils for health reasons but said labels should be fair and comprehensive. He also urged that the American Soybean Association accept the Malaysian government's offer to form a joint independent research panel to look into the link between tropical fats and other oils and cholesterol. The Malaysian minister spoke in Washington and at the National Institute of Oilseed Products in Tucson, Arizona, in March. Details: *Food Chemical News*, March 6, 1989, pp. 9-10.

## NRC: Low-fat diets for all Americans

In its recently released report entitled "Diet and Health: Implications for Reducing Chronic Disease Risk," the National Research Council (NRC) Committee on Diet and Health recommends that Americans reduce their overall fat consumption to 30% or less of total calories and their saturated fat consumption to 10% of calories. The report also suggests that individual consumption of polyunsaturated fatty acids should not exceed 10% of total calories.

The committee said it is prudent to recommend that polyunsaturated fatty acid intake not be increased above current average levels due to the lack of information about the long-term consequences of polyunsaturate consumption at high levels. However, the report qualified that statement by saying any increase in polyunsaturated fatty acid intake caused by omega-3 intake was reasonable. It also suggested that Americans bring total carbohydrate consumption to 55% of total calories and said protein intake should not exceed 1.6 grams per kilogram of body weight.

The committee pointed out that new technologies would be necessary to produce foods that conform to the recommendations. Details: *Food Chemical News*, March 6,

1989, pp. 3-6, and *Food Institute Report*, March 4, 1989, pp. 3-4.

## Oil and protein to be measured

The Federal Grain Inspection Service (FGIS) has proposed that soybean regulations be amended so that the reporting of soybean oil and protein levels be required on official inspection certificates for grade. If the proposed rule becomes final, it would go into effect by Sept. 2, 1991. The agency also proposed offering soybean oil and protein testing as official criteria on soybean quality, effective Sept. 4, 1989.

FGIS said it would use approved near-infrared spectroscopy equipment in performing the tests and will certify the results to the nearest tenth of a percent.

The U.S. Standards for Soybeans divide each class of soybeans into four numerical grades and a U.S. sample grade; there are also two special grades. The standards, however, currently do not require oil or protein testing as official criteria. FGIS made its proposals because "industry has indicated a need to expand the soybean standards to address certain intrinsic properties, such as oil and protein content, as these properties relate directly to user economics." A number of domestic and foreign processors already have included oil and protein measurements in their quality control programs. Details: *Federal Register*, Feb. 23, 1989, pp. 7778-7779.

Meanwhile, on Feb. 22, FGIS introduced an updated sunflowerseed oil calibration for nuclear magnetic resonance (NMR) instruments at FGIS field offices and official agencies. The updated system is expected to lower the reported oil content for official certification by an average of 0.36% when sunflowerseed is adjusted to a 10% moisture basis. FGIS said it would complete a review of the calibration procedure to make sure sunflower-

seed oil is measured as accurately as possible. Details: *Federal Register*, Feb. 22, 1989, p. 7575.

## Low fat may not lower cholesterol

A recent study by the National Cancer Institute and the Agricultural Research Service indicates low-fat diets may not necessarily lower cholesterol levels in women.

Total cholesterol levels dropped only slightly in women between the ages of 20 and 40 who consumed low-fat diets (20% fat) for four months. The results also showed that participants saw a decline in low-density lipoprotein (LDL) cholesterol when they consumed equal amounts of saturated and polyunsaturated fats. Those who consumed more saturated fat saw declines in high-density lipoprotein (HDL) levels and increased triglyceride levels. Details: Joseph T. Judd, Research Leader, Lipid Nutrition Laboratory, Beltsville Human Nutrition Research Center, Beltsville, MD.

## Garlic/oil mixes linked to botulism

The U.S. Food and Drug Administration (FDA) has warned consumers that some commercial and homemade chopped garlic-and-oil mixes may cause potentially fatal botulism food poisoning if left at room temperature. FDA's warning, issued in March, followed an investigation of three hospitalizations in New York after the use of such a product.

The labels of non-preserved commercial products call for refrigeration. FDA said this means refrigeration during the duration from manufacturing to consumption. In particular, garlic-and-oil mixes containing little or no acidifying agents such as phosphoric or citric acid should be kept refrigerated at all times, FDA said.

FDA said it would notify producers of the commercial products

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**FROM WASHINGTON**


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to review the formulation and labeling of their products and that when refrigeration is needed, both shipping cartons and products should be clearly labeled concerning refrigeration.

The New York Department of Health had announced Feb. 28 that two men and a woman from Kingston, New York, were hospitalized with botulism after eating garlic bread that had been spread with a chopped garlic-and-oil mix. FDA said chopped garlic in oil had been implicated in botulism poisoning

in an incident in 1985 in Vancouver, British Columbia, Canada.

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## FDA challenges soy food claims

The Food and Drug Administration (FDA) has challenged Ithaca Soyfoods Co.'s nutrition label claims on Tofu-Kan soybean curd and Tofu Tortellini.

In a regulatory letter sent to the company, the agency said Tofu-

Kan, which was labeled "high protein, low calories," lacked nutrition labeling. Tofu Tortellini, which carried a "low calorie" label declaration, does not comply with government regulations which define "low calorie" as no more than 40 calories per serving and no more than 0.4 calories per gram, FDA said.

The Tofu Tortellini also carried a "lactose free" claim which FDA said was misleading since no soybean curd contains lactose. Details: *Food Chemical News*, March 6, 1989, pp. 26-27.

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**INSIDE AOCS**


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# Carr is elected AOCS president

Roy A. Carr, president of the POS Pilot Plant Corp., Saskatoon, Saskatchewan, Canada, has been elected president of AOCS. He is scheduled to take office during the society's annual meeting May 3-6, 1989, in Cincinnati, Ohio. (See Profile section for more information about the new president.)

Carr was elected vice president of the society a year ago. Under AOCS by-laws, he was unopposed for president on the ballots distributed during January and counted on March 14. Ballots were mailed to 3,702 voting members; 1,084 ballots were returned, 1,074 of which were valid.

David R. Erickson, director of technical services for international marketing for the American Soybean Association, St. Louis, Missouri, was elected vice president. Erickson served as AOCS secretary during 1986-88 and was an AOCS Governing Board member-at-large during 1984-86.

J.C. Endres, director of corporate research projects for Central Soya Co. Inc., Fort Wayne, Indiana, was elected AOCS treasurer. M. Deborah Meiners, food technologist for fats and oils at Best Foods, a division of CPC International, Union, New Jersey, was reelected secretary.



Roy A. Carr



David R. Erickson



J.C. Endres



M. Deborah Meiners



Robert G. Ackman



Thomas A. Foglia



Peter J. Wan

Those elected to serve two-year terms as Governing Board members-at-large were Robert G. Ackman, professor in the Department of Food Science and Technology and Canadian Institute of Fisheries Technology, Technical University of Nova Scotia, Halifax, Nova Scotia, Canada; Thomas A. Foglia, lead scientist for the Biochemistry and Chemistry of Lipids Research Unit, USDA's Eastern Regional Research Center, Philadelphia, Penn-

sylvania; and Peter J. Wan, technology manager for lipid science at Kraft Inc., Glenview, Illinois.

Proxy ballots cast were overwhelmingly in favor of two proposed amendments to the Articles of Incorporation. The two amendment proposals—to change AOCS membership qualifications and to extend the treasurer's term of office—won't be officially acted upon until the business meeting at the AOCS 1989 annual meeting in May.