

from Washington



The Food and Drug Administration in September formally extended until Nov. 13, 1978, the time limit for comments on its proposed vegetable food protein regulations. The original regulations called for comments to be submitted by Sept. 12. Details: Federal Register, Friday, Sept. 22, 1978, p. 43035.

The FDA has published its final order on foods for special dietary use. The rules generally require one-third fewer calories in a food to be labeled "reduced calorie;" and fewer than 40 calories per serving and more than 0.4 calories per gram (except for sugar substitutes) in foods to be labeled "low calorie". The FDA also published a proposal to permit bread with a 25 per cent calorie reduction to be labeled as "reduced" calorie bread. The final order on special dietary foods requires compliance on all interstate foods after July 1, 1979; the proposal on bread labeling is open for comments through Nov. 21, 1978, with a scheduled effective date of July 1, 1979. Details: Federal Register, Friday, Sept. 22, 1978, p. 43248, 43261.

The FDA also has published proposed standards of identity for milk and cream substitutes and cheese substitutes. The rules would permit use of "any safe and suitable ingredients" in formulation and set nutritional and labeling regulations. Details: Federal Register, Tuesday, Sept. 19, 1978, p. 42118. At the same time, the FDA proposed revision of standards of identity for nine cheeses, which will bring U.S. rules closer to Codex Alimentarius standards. The revisions also would require label declaration of all optional ingredients, which means virtually all ingredients in the cheeses except salt and optional artificial colorings. Declaration of milkfat content of each cheese would be required. Details: Federal Register, Tuesday, Sept. 19, 1978, p. 42127. The FDA also reopened the comment period for pasteurized process cheese and cheese products as part of the over-all review. Comments on all the proposals were requested by Nov. 27, 1978.

The FDA also has released a summary report on the first few thousand written comments it has received on food labeling. With regard to fats and oils, FDA said consumers generally wanted to know the specific source of fats and oils in a product as well as the quantity of cholesterol in food products. Consumers in general wanted names of all ingredients, including additives, on labels, FDA's summary said.

Further studies should be conducted on the antioxidant BHA, according to a report by the Selection Committee on GRAS Substances of the FASEB, but said the questions regarding safety in using BHA are not as immediate as questions about another antioxidant, BHT. BHT is undergoing further testing now and meanwhile has been moved from the GRAS (generally recognized as safe) listing to interim approval pending completion of the tests.

Plains to build new cottonseed plant

Plains Cooperative Oil Mill has announced plans to construct a 1,200 tons per day cottonseed extraction plant at its Lubbock, TX, site. French Oil Mill Machinery Co. will

provide the direct extraction plant, which will be the world's largest such plant for cottonseed.

Scheduled start up is December 1979. The turn key project will include flake preparation, solvent extraction and miscella refining equipment.

New Jojoba Trade Association formed

Establishment of the Jojoba Trade Association was urged during the Third International Conference on Jojoba held during September in Riverside, California. Persons interested in becoming charter members should contact: Jojoba Trade Association, c/o Lee Edwards, President of Seri International, 301-A W. 28th St., National City, CA 92050 (tele: 714-474-8311).

An ad hoc committee has been formed to organize and charter the association with dues established at \$20 per person.

Approximately 500 persons participated in the four day meeting, which included a visit to the University of California-Riverside jojoba plantation, developed by Prof. D.M. Yermanos, general chairman for the conference.

Most of the 39 papers presented concerned agronomic and marketing topics, but about 10 were related to jojoba oil research and development:

- Biosynthesis of Waxes, M.R. Pollard, Davis, California.
- Liquid Long Chain *cis*-Monounsaturated Fatty Alcohols Prepared from Jojoba Oil by Saponification with Aqueous NaOH, M. Gonzales, Hermosillo, Mexico.
- Additives from Jojoba, J. Wisniak, Negev, Israel.
- Industrial Utilization of Jojoba Oil in Japan, T. Kunitomo, Tokyo, Japan.
- Hydrogenation of Jojoba Wax, D.J. Borbon, Hermosillo, Mexico.
- The Production of Jojoba Wax in Tissue Culture, T.L. Rost, Davis, California.
- Advanced Technology in Lubrication, C. Hollinshead, Santa Fe Springs, California.
- In-Depth Comparison of Sulfurized Jojoba and Sperm Whale Oils as Extreme-Pressure/Extreme-Temperature Lubricants, T.K. Miwa, Peoria, Illinois
- Extraction of Wax from Jojoba Seeds by Mechanical Pressing, H.R. Strop, Strongsville, Ohio.
- Mechanical Extraction of Jojoba Wax, A. Ruiz, Hermosillo, Mexico.

Quality Control seminar in January

A three day statistical quality control seminar for application in the food, drug and cosmetic industries will be held January 17-19, 1979, at the Holiday Inn in Mundelein, IL, under sponsorship of the Food, Drug and Cosmetic Division and the Northeastern Illinois Section of the American Society for Quality Control. Registration fee for ASQC members is \$225 until January 1; \$250 after that date; for nonmembers, \$250 until January 1; \$275 after that date.

The seminar is planned as a basic program and will cover definitions and standards for quality; objectives of a quality control program; frequency distributions; construction and interpretation of control charts; acceptance sampling; hazard analysis and critical control point system; and the organization of quality control. Instructors will be Mae-Goodwin Tarver of Quest Associates and William Lieberman of Abbott Laboratories. Speakers will be William A. Golomski, a past board chairman for the national quality control organization, and Michael J. McClory of Jewel Foods. Further information is available from the course coordinator, S. Rokusek, Abbot Laboratories, 14th and Sheridan Road, North Chicago, IL 60064 (tele: 312-688-8553).