

Committee Spotlights



Instrumental Techniques Committee

Several new techniques are due for review during the 1978 AOCS Annual Meeting in St. Louis.

The *Atomic Absorption Spectroscopy Subcommittee* expects to review results of a third collaborative study on graphite furnace technique written by committee member R.G. Manning. The third collaborative study was scheduled after the New York National Meeting. Seven subcommittee members were sent samples for analysis of trace elements copper, iron, chromium, nickel, and manganese.

The *Instrumental Melting Point Subcommittee* expects to have ready for the Uniform Methods Committee in St. Louis a written method for using Mettler FP5/53 as a method to obtain rapid and objective dropping point data on fats. Subcommittee members had completed two collaborative studies by late 1977 and the third collaborative study is expected to be completed in time to have the written method, complete with supporting statistical data, ready by the St. Louis meeting.

The *Chromatography Subcommittee* presently is working on four projects.

The subcommittee expects within a year to have ready for the Uniform Methods Committee a revision and updating of AOCS Method Ce 1-62, "Fatty Acid Composition by Gas Chromatography." The task group involved has been cooperating with the AOAC on a IUPAC method which could become the internationally accepted method for analysis of fatty acid distribution. Collaborative studies have not yet been finished, but data obtained to date have been encouraging.

A second project has been the analysis of *cis* and *trans* geometric isomers using packed column gas chromatography. The task group involved has begun initial phases of method selection and screening. A series of reference materials and samples will be sent to cooperating laboratories. This project also is being done in cooperation with the AOAC.

The third project, also in cooperation with AOAC, is analysis of sterols in fats and oils with gas chromatography. Present work involves selection and screening of methodology.

The fourth project is analysis of short chain length fatty acids using gas chromatography. The task group involved is screening methodology at present.

The *NMR Subcommittee's* work toward adoption of a standard NMR method for SFI (Solid-Fat Index) is stalled pending establishment of a standard method of pretreating (tempering) samples. Work during the past year involved evaluating wide line and pulsed methods, with good agreement with standard tempering of the sample, according to evaluations from the five-laboratory task force involved. But there has been no agreement among collaborators as to the best pretreatment method. Results have been submitted to L.F. Vermass of Unilever in Vlaardingen in hopes that the European Task Force, which is further advanced in work on this subject, might settle on a compromise. Until there is agreement on a preliminary tempering procedure, the committee is at an impasse on an NMR-SFI method.

The *Mass Spectrometry Subcommittee* is considering formation of an AOCS mass spectral library, a collection of spectra of interest to lipids chemists. Persons who would be willing to contribute their individual spectra to such a library are asked to contact Dr. E.G. Perkins, Burnsides

Research Laboratory, University of Illinois, Urbana, IL 61801. The subcommittee helped organize a full-day symposium during the 1977 Annual Meeting in New York on use of mass spectrometry in lipid research.

The *Spectroscopy Subcommittee* is currently inactive. Standards containing known amounts of *trans* double bond can now be obtained from commercial suppliers.

Persons interested in the work of the Instrument Techniques Committee, its subcommittees, or the task forces within each subcommittee, may participate in committee work by first contacting the Instrumental Techniques Committee chairman, Dr. T.A. Foglia, USDA Eastern Regional Research Center, 600 E. Mermaid Lane, Philadelphia, PA 19118. Subcommittee chairmen are: K.M. Brobst, A.E. Staley Mfg. Co., 2200 E. Eldorado, Decatur, IL 62525, atomic absorption; R.H. Bowers, Swift & Co., 1919 Swift Dr., Oak Brook, IL 60521, chromatography; W.G. Doeden, Swift & Co., 1919 Swift Dr., Oak Brook, IL 60521, instrumental melting point; Dr. Perkins, mass spectrometry; and P.E. Pfeffer, USDA Eastern Regional Research Center, 600 E. Mermaid Lane, Philadelphia, PA 19118, NMR Spectroscopy.

The *Instrumental Techniques Committee* and its subcommittees will be meeting during the 1978 Annual Meeting in St. Louis. The committee's scope is to promote the development and standardization of testing methods for fats and oils and their derivatives by means of applications of instrumental procedures.

Abstracts Committee

The Abstracts Committee, which provides abstracts from journals on subjects of interest to AOCS members, is seeking new members, particularly persons who can translate from foreign journals. Presently only French, German, Japanese, and Spanish journals are abstracted.

The committee head assigns journals to members for abstracting. Members send their abstracts to the editor who arranges them according to subject matter and then assures that they are published at the earliest possible date.

AOCS members are invited to suggest specific journals they would like to see abstracted. Any other suggestions for improving service to members also are welcome.

S. Koritala, of the USDA Northern Regional Research Center, 1815 N. University St., Peoria, IL 61604, is abstracts editor. Current members of the Abstracts Committee are J.C. Harris, M.G. Kokatnur, G. Lakshminarayana, G.R. List, G. Matijasevic, D.B. Min, K.D. Mukherjee, R.A. Reiners, and P.Y. Vigneron.

The following publications presently are abstracted by committee members:

Am. J. Clin. Nutr.; Analy. Chem.; Biochem. J.; Biochemistry; Chem. Eng. News; Chem. Phys. Lipids; Cancer Res.; Circulation; Circulation Res.; FEBS Letters; Fed. Proc.; J. Agr. Food Chem.; J. Amer. Chem. Soc.; J. Amer. Med. Assn.; J. Atheroscler. Res.; J. Biol. Chem.; J. Dairy Sci.; J. Nutr.; J. Org. Chem.; Poultry Sci.; Proc. Soc. Exp. Biol. Med.; Science; Sci. Amer.; Biochem. Biophys. Acta.; Lipids; Bakers Digest; J. of the Indian Chem. Society.

Proceedings (Analytical J. Chem. Soc.); The Analyst; J. of Food Sci. & Tech. (India); J. of the Oil & Color Chem. Assn.; Food Technology; J. of the Soc. of Cosmetic Chem.; Cereal Chemistry; Analytical Abstracts; J. of Chromato-

graphic Science; Farbe Lack; Food Process. Packag.; Indian Oilseeds J.; J. Soc. Cosmet. Chem.; Kolloid Z.; Mfg. Chem. Aerosol News; Paint Oil Colour J.; Paint Techn.; Paint Varnish Prods.; Perfume Essential Oil Rec.; J. Paint Tech.; Tenside Detergents; Rev. Fr. Corps Gras; Oleagineus; Fette Seifen, Ole, Fette, Wachse; Paintindia; Japan Oil Chemists Soc. J.; Agric. Biol. Chem. J. (Japan); Eur. J. Biochem.; J. Biochem. (Tokyo); Anal. Biochem.; Grasas y Acietes; J. Sci. Food Agric.; Ind. Eng. Chem.; J. Phys. Chem.; Phillipine J. Coconut Studies; Collec. Czech chem Commun.; Acta Chem. Scand.; Soap; Soap Cosmetic. Chem. Spec.; Indian J. Nutr. Diet.; Cereal Foods World; Tropical Science; World Surface Coatings. ●

from Washington



There probably won't be any extension of the new July 1, 1978, deadline for labels of foods containing fats and oils to specifically identify the source of those ingredients.

When the Food and Drug Administration announced last November that the deadline was being revised from Jan. 1, 1978, it also said "the Commissioner wants it clearly understood that he is not likely to grant a request (for another extension) unless an extension is clearly justified."

Left unresolved after the Nov. 11 announcement in the *Federal Register* (p. 58789) was when the FDA would choose between the terms "hydrogenated" and "saturated" to identify processed fats and oils. Taylor Quinn of the FDA's Bureau of Foods said in December he didn't know when a decision would be forthcoming—or even whether it would be made before the new July 1 deadline for source labeling.

Quinn did say, however, that FDA's policy continues to be that either term may be used. When a decision is made as to which term is obligatory, food processors will be given a reasonable amount of time to use up stocks of old labels, Quinn said.

William Goodrich, president of the Institute of Shortening and Edible Oils, said that the six months' extension should be satisfactory to permit firms to use up old labels. Much of the burden would have fallen upon food processors who use fats and oils as an ingredient in their products. Under existing rules, the processors could use the term "shortening" with no further identification, or could use hardened fats and oils identified solely as to whether they were of animal, vegetable, or marine sources. Potato chip manufacturers could simply state that the product had been fried in vegetable oil. When the new regulation takes effect, labels on such products will need to identify the specific source of the fat or oil used.

Extended at the same time until July 1, 1978, were proposed regulations affecting bakery goods optional ingredients labeling.

The role of the federal government in helping Americans improve their diets from a nutritional standpoint continues to be discussed.

USDA Secretary Bob Bergland announced in November that he is forming a Human Nutrition Research Service within USDA. A standard part of many USDA officials' speeches this past year has been the comment that "We know more about nutritional requirements of pregnant sows than we do of human nutritional requirements." An interagency task force spent time last year investigating what role different federal agencies should have in nutrition

work, but no major changes have been outlined as yet.

Robert Angelotti, administrator of USDA's Food Safety and Quality Service, said that his unit would develop programs designed to educate consumers about problems "associated with excessive intakes of sugar, sodium, or fat."

"Though controversy exists over the relationship between saturated fats, cholesterol, and heart disease, little, if any, controversy exists over the fact that the American diet is higher in fat than is necessary for good nutrition," Dr. Angelotti said.

During the USDA's annual outlook meetings, one session dealt with dietary goals. *Food Chemical News* reports that the Poultry and Egg Institute has charged that the session failed to provide a full discussion of cholesterol.

FDA's Wayne L. Pines, deputy assistant commissioner for public affairs, told the Puerto Rico Chapter of the American Dietetic Association that percentage labeling of foods would be increasing and "We now want additional information on nutrition labels, including cholesterol, fatty acid, sodium and potassium labeling," according to the *Food Chemical News* of Nov. 14, 1977.

The USDA has set acreage allotments and marketing quotas for the 1978 domestic peanut crop. National acreage quota is 1,614,000 acres, the minimum permitted under present law, and the national poundage quota will be 1,680,000 tons, the minimum quota permitted. The USDA expected that about 1,530,000 acres will be planted and 1,500,000 acres harvested in 1978, producing a total crop of about two million tons. *Federal Register*, Tuesday, Dec. 6, 1977, p. 61588.

The U.S. Department of Labor has scheduled a hearing for April 4, 1978, on its proposed regulations on "Identification, Classification and Regulation of Toxic Substances Posing a Potential Occupational Carcinogenic Risk." The hearing will be held in the departmental auditorium, 14th St. and Constitution Avenue, NW, Washington, DC.

The hearing originally had been scheduled for March 14, but the date was advanced in late November when the department set a Jan. 30 deadline for submission of comments on the proposed regulations.

Persons interested in receiving a copy of the proposed regulations as they appeared in the *Federal Register* of Oct. 4, 1977, and the extension of time for comments from the *Federal Register* of Nov. 29, 1977, may write Anson M. Keller, U.S. Department of Labor, Occupational Safety and Health Administration, Washington, DC 20210 (tele: 202-523-7075).

The rules are designed to provide new procedures and regulatory framework to control workers' exposure to potential occupational carcinogens. The rule would establish Categories I, II, III, and IV for workplace chemicals. Category I would be for substances known to be potential carcinogens as shown in various tests; Category II for chemicals for which evidence is "only suggestive" that it is a potential carcinogen; Category III would be for other chemicals which are not known to be potential carcinogens; Category IV would be for substances not found in American workplaces, for which no controls would be set until such time as the substances are proposed for use.

The full proposal covers approximately 100 pages in the *Federal Register*.

The Environmental Protection Agency, meanwhile, has published its final rules for "procedures for rulemaking under Section 6 of the Toxic Substances Control Act." The procedures will include publication in the *Federal Register* of proposed rules, at least a 30-day notice of informal hearings, provision for public comments and reply to comments, *Federal Register*, Friday, Dec. 2, 1977, pp. 61259-61262. ●