

# From Washington

## USDA says U.S. to harvest more soybean, flaxseed

As harvest of the United States' 1982 oilseed crops was starting, the U.S. Department of Agriculture forecast soybean and flaxseed harvests would surpass 1981 levels, while those of peanuts and cottonseed would be lower than 1981. The Sept. 10 crop production report did not contain a sunflower crop forecast.

Total oilseed harvest (excluding sunflower) was estimated at 68.6 million metric tons, compared to 65.1 million metric tons in 1981.

		1981 (metric tons)		1982 (metric tons)
Soybeans	2,030 <sup>a</sup>	55,260,000	2,313 <sup>a</sup>	62,973,000
Flaxseed	7.8 <sup>a</sup>	198,100	11.49 <sup>a</sup>	291,730
Peanuts	3,987 <sup>b</sup>	1,808,760	3,426 <sup>b</sup>	1,554,060
Cottonseed	6,397,000 <sup>c</sup>	5,803,260	4,390,000 <sup>c</sup>	3,982,546

<sup>a</sup>thousand bushels

<sup>b</sup>thousand pounds

<sup>c</sup>short tons

## NAMM opposes proliferation of retail package weights

The National Association of Margarine Manufacturers (NAMM) has objected to a proposal to repeal the one pound net weight limit on retail colored margarine packages and has asked that production of margarine containing animal fat be exempted from USDA regulations governing meat food products. The NAMM said the National Conference of Weights and Measures' request to repeal the Food, Drug and Cosmetic Act limit of one pound, if implemented, would result in diverse package sizes and consumer confusion. Meanwhile, USDA's Food Safety and Inspection Service in September was considering transferring jurisdiction over margarine containing animal fat from USDA to the Food and Drug Administration, which has jurisdiction over vegetable oil margarine. Details: *Food Chemical News*, Aug. 16, 1982, p. 34; Aug. 23, 1982, p. 27; Aug. 30, 1982, p. 41; Sept. 6, 1982, p. 3.

## Food-2 rejected by USDA, being published by ADA

The American Dietetic Association was expected to publish by mid-October the guide *Food-2*, a dietary publication developed by the Department of Agriculture during the Carter Administration which USDA subsequently decided not to publish. ADA said in August it would publish the full text, including a chapter on fat and cholesterol which was the subject of meat, poultry and dairy industry criticism, in time for its annual convention Oct. 18-22. *Food-2*, available from ADA, 430 N. Michigan Ave., Chicago, IL 60611, for \$6. *Food-3*, another publication in the food guide series, costs \$3. Details: *Food Chemical News*, Aug. 30, 1982, pp. 25-26.

## CCC grants new credits for sales to Mexico

The U.S. Commodity Credit Corporation has authorized up to \$65 million in guarantees to U.S. exporters for sales of feedgrains and vegetable oils to Mexico. CCC said it would provide up to three-year coverage for these sales under the export credit guarantee program. Of that, up to \$11 million would be for sales of cottonseed, soybean, peanut and sunflowerseed oils. The devaluation of the Mexican peso

should not affect exports of U.S. vegetable oils in Mexico because that nation simply is not self-sufficient in those areas, according to Frank Khym, former manager for an Anderson Clayton foods plant in Mexico. Khym said the CCC guarantee and U.S. advance payment for Mexican petroleum would help the Mexicans to purchase U.S. agricultural products.

**FDA extends deadline  
for comments on sodium**

The Food and Drug Administration has extended its deadline, from Aug. 17 to Nov. 15, 1982, for comments on its proposal to amend the food labeling regulations to include sodium and potassium information, both voluntarily and as part of nutrition labeling. The extension was made after the Grocery Manufacturers of America Inc., National Soft Drink Association, National Food Processors Association, Kraft Inc., and the American Butter Institute—National Cheese Institute, requested more time. Written comments must be submitted to Dockets Management Branch (HFA-305), Food and Drug Administration, Rm. 4-62, 5600 Fishers Lane, Rockville, MD 20857. Details: *Federal Register*, Tuesday, Aug. 10, 1982, pp. 34574-34575; *Food Chemical News*, Aug. 16, 1982, p. 12.

**Publication traces increase  
in U.S. use of fats and oils**

Trends in U.S. food use from 1909 to 1980, reviewed in an article by Susan O. Welsh and Ruth M. Marston of USDA's Consumer Nutrition Center, included a 50% increase in fats and oils' usage. The authors found marked changes in the foods selected, with the use of butter and lard declining 74% and 81%, respectively, between 1903-13 and 1980. Meanwhile, vegetable fat usage increased substantially, with shortening use more than doubling and margarine use increasing eightfold. Use of other edible fats and oils, mainly cooking and salad oils, was more than 15 times greater in 1980 than during 1909-13, while the level of fat in the diet increased 35% to a high of 169 grams per capita per day. Details: *Journal of The American Dietetic Association*, August 1982, Vol. 81, No. 2, pp. 121-123, "Review of Trends in Food Use in the United States, 1909 to 1980."

**CSPI requests labeling  
of foods' fat content**

The Center for Science in the Public Interest has asked the Food and Drug Administration and the Department of Agriculture to begin implementing the recommendations of a recent National Academy of Sciences report on diet and cancer by requiring fat labeling on all foods. The group also asked that labeling on nutrition-labeled foods specify the breakdown of polyunsaturated, monounsaturated and saturated fatty acid content. Meanwhile, in an interview with Ralph Nader's Presidential Accountability Group, FDA Commissioner Arthur Hull Hayes, Jr., said labeling of fat and sugar content of foods may be the next areas slated for consideration by the FDA. The interview, cited by *Food Chemical News*, was reported in *Regan's Ruling Class*, a 750-page book published by Nader the beginning of September. Details: *Food Chemical News*, Aug. 23, 1982, pp. 11-12; Sept. 6, 1982, p. 29.

**Cottonseed oil helps pheromones  
control bollworms, budworms**

Experiments with synthetic sex hormones to help control cotton bollworms and tobacco budworms in cotton fields are showing some success, according to the U.S. Department of Agriculture. Researchers in the department's Agricultural Research Service in Texas have discovered that pheromones confuse the insects so that the bollworms and budworms try to mate with each other. Researchers at the Western

Cotton Research Laboratory in Phoenix, Arizona, meanwhile, have been mixing pheromone with an adjuvant and lacing the concoction with insecticide, which kills the bollworm after contact. The adjuvant consists of cottonseed flour, cottonseed oil, sugar and a surfactant. The EPA has granted a number of permits this year for experimental use of pheromones to control such cotton insect pests as tobacco budworms and corn earworms in Arizona. Details: *Federal Register*, Wednesday, Aug. 11, 1982, p. 34853; Wednesday, Aug. 18, 1982, p. 36016; *Agricultural Research July/August 1982*, pp. 4-5.

**FDA approves soy isolate  
as packaging component**

The Food and Drug Administration has amended food additive regulations to include the use of *o*-phthalic acid modified hydrolyzed soy protein isolate as a coatings component for paper and paperboard that contact dry foods. The action was taken in response to a petition filed by Ralston Purina Co. Details: *Federal Register*, Tuesday, Aug. 10, 1982, pp. 34530-34531; *Food Chemical News*, Aug. 16, 1982, p. 2.

**GRAS status proposed  
for diacetyl, starter distillate**

The Food and Drug Administration has proposed affirming the Generally Recognized as Safe (GRAS) status of diacetyl and starter distillate as direct food ingredients. The proposal would allow both ingredients to be used in foods with no limitation set other than current good manufacturing practice. Diacetyl is the major flavor compound in starter distillate, used to impart a butterlike flavor in processed food. Starter distillate is used principally in margarine but also in butter, oils, candy, dairy desserts and baked goods. Details: *Federal Register*, Friday, Aug. 6, 1982, pp. 34155-34158; *Food Chemical News*, Monday, Aug. 9, 1982, p. 31. The FDA is proposing a similar affirmation for candelilla wax, used chiefly in chewing gum. Candelilla wax, a hard, brittle wax composed of about 50% hydrocarbons with smaller amounts of esters and free acids, is obtained from the candelilla plant found in dry regions of northern Mexico and southern Texas. Details: *Federal Register*, Tuesday, Aug. 17, 1982, pp. 35776-35777; *Food Chemical News*, Aug. 23, 1982, p. 18.

**Oil-based polymers may get  
exemption from EPA regulation**

The Environmental Protection Agency has proposed that some polymers be exempted from the premanufacture notice requirement for new chemical substances set by the Toxic Substances Control Act. Polymers that would be exempted under the proposal include polyesters manufactured from a list of one or more monomer or precursor substances, including castor oil, coconut oil and fatty acids, corn oil, cottonseed oil, dehydrated castor oil and fatty acids, linseed oil and fatty acids, mixed vegetable oil fatty acids, palm kernel oil, safflower oil and fatty acids, sardine oil, soybean oil and fatty acids, sunflower oil and fatty acids, sunflower oil and fatty acids, tall oil fatty acids and conjugated tall oil fatty acids, and tall oil rosin. Details: *Federal Register*, Wednesday, Aug. 4, 1982, pp. 33924-33948.

**EPA approves tolerance  
for growth regulator**

The EPA August 25 set pesticide tolerances for residues of the harvest growth regulator 2,3-dihydro-5,6-dimethyl-1,4-dithiin-1,1,4,4-tetraoxide at 0.5 parts per million in or on cottonseed. At the same time, the agency established a feed additive tolerance of 0.7 ppm of the harvest growth regulator, commonly known as oxydimethiin, in cottonseed hulls. Details: *Federal Register*, Wednesday, Aug. 25, 1982, pp. 37078, 37172; *Food Chemical News*, Aug. 30, 1982, pp. 45, 46.