
From Washington

NAMM asks change in emulsifier rules

The National Association of Margarine Manufacturers (NAMM) has petitioned the Food and Drug Administration to remove the restriction of 0.5% of product weight that may be used in margarine products of mono- and diglyceride esters of fatty acids (alone and in certain combinations) and polyglycerol esters of fatty acids. The petition would remove the 0.5% limitation on mono- and diglycerides of fatty acids esterified with the following acids: acetic, acetic-tartaric, citric, lactic, tartaric, and their sodium and calcium salts; polyglycerol esters of fatty acids; and lecithin. The limit of 0.5% would be retained for 1,2-propylene glycol esters of fatty acids. For the other emulsifiers, the 0.5% limitation would be replaced by the phrase "in amount sufficient for the purpose." In requesting the change, NAMM said the esters are safe substances with no known health problems and are widely used in foods. It noted that no reason had been given for the 0.5% limit or for the distinction made between esterified and non-esterified emulsifiers. It also said that the limitation does not exist for other foods, many of which contribute more of the emulsifiers to the consumer diet than do margarines. Meanwhile, NAMM has filed comments on a proposal by the USDA's Food Safety and Inspection Service to change the USDA's standard for margarine containing animal fat. Lauding the Food Safety and Inspection Services' efforts to bring this standard into line with FDA's standards for vegetable oil margarine, NAMM urged USDA to retain the statement "safe and suitable" in reference to ingredients generally. Details: *Food Chemical News*, June 7, 1982, pp. 33-35.

Ethyltoluene, formamide recommended for testing

The tenth report of the Interagency Testing Committee to the federal Environmental Protection Agency recommended adding ethyltoluene and formamide to the list of substances recommended for testing under the Toxic Substances Control Act. Ethyltoluene is used widely in gasoline and also in commercial solvents used in paint and printing inks. Formamide, the report said, is used as a chemical intermediate in various processes including the purification of fats and oils. The committee recommended formamide be tested for genotoxic effects, carcinogenicity and other chronic effects. Hearings were scheduled for July 12 and 13 to determine how EPA should proceed. The notice said further meetings would be scheduled in later months; no dates were given. Details: *Federal Register*, Tuesday, May 25, 1982, p. 22585.

Dimerized vegetable oil, tall oil use approved

The Food and Drug Administration issued a rule on May 25 permitting use of dimerized vegetable oil or tall oil acids, azelaic acid, ethylenediamine and piperazine as the basic resin in coatings for polypropylene film in contact with food. Union Camp originally petitioned in 1981 for the approval. Details: *Federal Register*, Tuesday, May 25, 1982, p. 22512.

BHA use curtailed by Japan processors

Japanese food producers reportedly dropped use of BHA earlier this year after scientists at the Nagoya City University Medical School said studies showed BHA was carcinogenic in F344 laboratory rats, according to the *Japanese Journal of Cancer Research*. As a result of the findings, the Japanese Ministry of Health and Welfare announced it

would ban BHA use, except in palm oil intended for use in the manufacture of oils and fats, effective July 1. It also said BHA would have to be decomposed or removed before the completion of the final food products manufactured from the palm oil. Previously, the Japanese had allowed use of BHA in frozen fish and seafood, frozen whole meat products, oils and fats, butter, dried fish, salted fish, seafood products, and dried mashed potatoes. Further experiments on BHA are being conducted. Details: *Food Chemical News*, May 31, 1982, p. 40.

People

Appointments

MacDonell Roehm, Jr., has been named an executive vice president of NL Industries Inc. Succeeding Roehm as president of NL Shaffer, a division of NL, is John R. Slowik, who had been president of NL Atlas Bradford . . . Clayton B. Hamby has been named manager of marketing operations for the Organic Chemicals Division, SCM Corporation . . . Joseph G. Conte has joined Church & Dwight Co. Inc. as vice president of sale in the company's Specialty Chemicals Division . . . Nalco Chemical Company has announced the appointment of George M. Brannon as manager of international export sales and service and Edwin S. Troscinski as marketing manager of the specialty chemicals group . . . Eugene Zwoyer has been named president of the American Association of Engineering Societies . . . George De Pasquale, formerly of Lonza Inc., has joined Glyco Inc. as manager of business development . . . CasChem Inc. has named John P. Lynch as a vice president and chief financial officer . . . Richard L. Barnard of the Agricultural Research Service, Urbana, Illinois, has received the Distinguished Service Award, USDA's highest honor, for his work in soybean genetics . . . John Van Buren has been elected president and chief operating officer of Foster Wheeler Limited, St. Catharines, Ontario, Canada. Other officers elected are: Robert J. Burcin, senior vice president; Kevin A. Cassidy, director and deputy general manager; Morton G. Matuny, divisional vice president and director of project operations; Herbert L.

Kimnich, divisional vice president and director of projects; and Steven I. Weinstein, general counsel.



Naughton named CasChem veep

Frank C. Naughton, an AOCS past president, has been named vice president of marketing and technology for CasChem Inc.

Naughton formerly served as director of marketing, urethanes and specialty chemicals for NL Chemicals. Prior positions included terms at NL Industries' Industrial Chemical Division, Revlon Inc., the Baker Castor Oil Company and the National Lead Company research laboratories. He is a graduate of the Polytechnic Institute with bachelor and master degrees in chemical engineering. An AOCS member since 1955, Naughton holds a number of patents and has published papers on the technology of fats and oils.

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