

# Industry News

## Aflatoxin papers

Four papers on studies of aflatoxin at the USDA Southern Regional Research Center in New Orleans were presented during the 32nd Oilseed Processing Clinic held in March.

A paper on "Effect of Cottonseed Viability on Aflatoxin Production" by Jay E. Mellon and Louis S. Lee indicated that *Aspergillus flavus* seems to produce more toxin when growing on living tissue, selectively attacking only a few seeds in a developing cotton boll, perhaps the weakest seeds.

Maren A. Klich, in a paper on "Studies of *Aspergillus flavus* contamination on Cotton Plants and Seeds," studied whether the fungus could enter plants through natural openings. The results indicated the fungus could enter through cotyledonary leaf scar or flora nectaries as well as the stigmata. The study showed the fungus could move within the plant and established some potential entry points which, if they could be blocked, might reduce aflatoxin problems.

Another paper on "Progress Toward FDA Approval of Ammoniation as an Aflatoxin Decontamination Process"

by Lee and S.P. Koltun discussed tests being done to satisfy FDA that ammoniated cottonseed meal can be used safely for animal feed.

Lee, William R. Goynes and Judy A. Bogatz reported on electron microscope studies of *Aspergillus flavus* to determine how the fungus enters oil- and protein-containing areas of cottonseed.

## Refinery agreement announced

Oilseeds International Ltd. of San Francisco has announced it has agreed to operate a refinery, bleaching, storage and hydrogenation facility in Fresno, California. The facility is owned by Allied Vegetable Oils Ltd., a subsidiary of Allied Mills Ltd. of Sydney, Australia, the announcement said. The unit is close to a Producer Cotton Oil Company unit, which is expected to provide safflower oil for the facility.

## CasChem appoints distributor

CasChem Inc. has appointed the G.F. O'Shea Company as a distributor of its castor oils and castor based specialty chemicals in Michigan, Indiana, Illinois and Wisconsin.

# From Washington

## FDA requested to expand enzyme list to include peptones

The A.E. Staley Manufacturing Co. has asked the Food and Drug Administration to expand the enzyme list of the Generally Recognized as Safe affirmation proposal for peptones to include microbial enzymes, including enzymes from bacterial and fungal sources, and to add other general food categories where soy-based peptones have application as food processing aids or surface active agents. According to Staley, the expanded list would now appear as "trypsin, pepsin, pancreatin, papain, or proteases from safe and suitable microbial sources." The firm also requested the addition of three food categories for permitted use of soy-based peptones: fruits and water ices, gelatins, puddings and fillings, and processed fruit and fruit juices. Details: *Food Chemical News*, March 7, 1983, pp. 28-29.

## FDA proposes GRAS status for mono-, diglycerides

The Food and Drug Administration has proposed affirming the Generally Recognized as Safe (GRAS) status of mono- and diglycerides, their diacetyl tartaric acid esters and monosodium phosphate derivatives, glyceryl monostearate, glyceryl monooleate, triacetin, tributyrin and glycerine as direct food ingredients. The FDA has tentatively decided to refer to these mixtures as "mono- and diglycerides," in place of the labeling term "mono- and diglycerides from edible fats or oils or edible fat-forming fatty acids." The agency also proposed removing glyceryl monooleate from its list of food additives. Details: *Federal Register*, Tuesday, Feb. 8, 1983, pp. 5751-5761, *Food Chemical News*, Feb. 14, 1983, pp. 40-43.