Industry briefs

Critical Fluid Systems Inc., a subsidiary of **Arthur D. Little Inc.**, has named **Neumunz Inc.** of Leonia, New Jersey, as its sales agent for a new oilseed extraction system. Under the arrangement, Neumunz will provide turnkey plants using Critical Fluid Systems' proprietary extraction system. A demonstration critical fluid extraction unit built by Neumunz at its New Jersey facility is processing samples of peanuts, sesame seeds, jojoba seeds and others for evaluation by prospective customers in the cosmetics and food industries . . . **PSI Process Systems Inc.** has moved to 4466 Elvis Presley Blvd., Memphis, Tennessee, to consolidate its operations and provide room for its new computer services area . . . **Witco Chemical Company** of Memphis, Tennessee, announced in late May that it had agreed in principle to buy **A. Gross & Co.**, a fatty acid producing firm located in New Jersey. *Chemical Marketing Reporter* said in its May 23 edition that closing was subject to approval by board for Witco and **Millmaster Onyx Group Co.**, parent firm of Gross. Final action was expected by August . . . **Supelco Inc.** of Bellefonte, Pennsylvania, has announced the opening of a Canadian subsidiary, **Supelco Canada Ltd./ Ltee**, at 46-220 Wyecroft in Oakville, Ontario, to be operated by Canadians Jim Daley and Gail Hannigan. **Supelco** also has a subsidiary in Switzerland, dealerships in an additional 25 countries and a branch office in Houston, Texas. The firm is a producer of chromatographic supplies, chemicals and chemical standards. Supelco president is Nicholas Pelick, current AOCS vice-president. Walter Supina is executive vice-president of Supelco . . .

From Washington

Japanese report soybean without lipoxygenase

USDA reports that a group from the Agricultural Department of Iwate University, Japan, has developed a new soybean cultivar, devoid of lipoxygenase, which has no "grassy" flavor. Since preventing the grassy flavor now requires costly processing, the new bean could benefit the soy milk industry if ever produced commercially.

FAO, Codex consider BHT dietary levels

Reviewing literature on butylated hydroxytoluene, the BHT Panel of the Chemical Manufacturers' Association has recommended that the Food and Agriculture Organization/World Health Organization consider making permanent the temporary acceptable daily intake of BHT of 0-0.5 mg/kg body weight. The panel said its consultants found "no reason to change." Details: *Food Chemical News*, April 18, 1983, pp. 22-23. Meanwhile, the Working Group on Food Additive Intake of the Codex Committee on Food Additives concludes that the intake of the antioxidants butylated hydroxyanisole (BHA), BHT, and tertiary butyl hydroquinone (TBHQ), would not exceed the acceptable daily intake even if present at a level of 200 parts per million in visible fats and fats used in ingredients in other foodstuffs. Details: *Food Chemical News*, April 25, 1983, p. 7. In other developments, Assistant Professor Alvin M. Malkinson, University of Colorado School of Pharmacy, has told FDA that he considers BHT "to definitely be a safety hazard" based on his studies and those of several other laboratories showing various toxic, mutagen-enhancing and tumor-promoting effects. Details: *Food Chemical News*, April 25, 1983, p. 20.

FDA proposes GRAS status for Vitamins D_2 and D_3

The Food and Drug Administration proposes to affirm vitamin D_2 and vitamin D_3 as generally recognized as safe (GRAS), with specific limitations, as direct human food ingredients. The proposal would take no action on the testing of these as GRAS substances for use in dietary supplements. Details: *Federal Register*, Tuesday, April 19, 1983, pp.

16695-16704. Meanwhile, FDA has amended food additive regulations to provide for the safe use of the antioxidant generically known as anoxomer in food at no more than 5,000 parts per million based on fat and oil content of the food. Details: *Federal Register,* Tuesday, April 16, 1983, pp. 18798-18799. Internationally, the Codex Alimentarius Committee on Food Additives has endorsed dodecylgallate, octylgallate and propylgallate at 100 mg/kg of fat singly or in combination in some fat and oil products. Details: *Food Chemical News,* April 11, 1983, pp. 58-60.

FDA revises aflatoxin detection method

The Food and Drug Administration has revised its Compliance Policy Guide on aflatoxin adulteration of foods to adopt a negative ion chemical ionization mass spectrometry procedure, in place of the chicken embryo bioassay procedure, for confirming the presence of aflatoxin B_1. The new method is quicker and provides more definitive results, whereas the bioassay test demonstrates the presence of a toxin without identifying it. Confirmation by the new procedure is applicable to all commodities covered by the Guide except corn and corn meal, cottonseed and cottonseed meal, coconut meal, copra and pumpkin seed. Details: *Federal Register*, Tuesday, April 5, 1983, p. 14757, and *Food Chemical News,* April 11, 1983, pp. 43.