

From Washington

Peanut product manufacturers form trade association

A new trade association, the American Peanut Product Manufacturers Inc., has formed. Its purposes are to represent members' interests in legislative, regulatory and technical matters relating to peanuts and to promote the common interests of companies directly engaged in commercially manufacturing food prepared from or with peanuts. The association is located at 412 First St. S.E., Washington, D.C. 20003 (telephone: 202-484-2773). Details: *Food Institute Report*, Oct. 22, 1983, p. 2.

USDA proposes eliminating soy traces requirement

USDA's Food Safety and Inspection Service has proposed eliminating the requirement that isolated soy protein (ISP) used in meat and poultry products contain titanium dioxide as a tracer. The proposal is in response to a petition, filed by Archer Daniels Midland Co., Grain Processing Corp. and Ralston Purina, that claimed the requirement was no longer needed. Details: *Federal Register*, Tuesday, Oct. 18, 1983, pp. 48242-48244; *Food Chemical News*, Oct. 24, 1983, p. 20.

USDA to revive nutrition advisory unit

USDA has announced plans to re-establish its Human Nutrition Board of Scientific Counselors to review and advise the department on the scope and quality of research carried out at the Human Nutrition Research Centers in Houston, TX; Boston, MA; San Francisco, CA; Grand Forks, ND; and Beltsville, MD. The board is to consist of 14 to 18 nutritionists from industry, academia and government. Details: *Food Chemical News*, Nov. 7, 1983, p. 39.

FDA lists priority items for food safety program

The Food and Drug Administration has listed 16 food and color additives for priority coverage in the agency's domestic food safety program for fiscal year 1984. Included are calcium disodium EDTA in mayonnaise; disodium EDTA in mayonnaise; polysorbate in salad dressings; hexane in spice oleoresins; TBHQ in vegetable oils, lards and shortenings; THBP in vegetable oils, lards and shortenings; and propyl gallate in vegetable oils, lards and shortenings. Details: *Food Chemical News*, Oct. 24, 1983, pp. 15-16. Meanwhile a food additive petition filed by BASF Wyandotte asks for food additive tolerances for residues of the herbicide sethoxydim of 60 parts per million (ppm) in peanut soapstock and 14 ppm in sunflower meal. A companion petition would set tolerances of 20 ppm in or on peanuts, 15 ppm in or on peanut hay, 5 ppm in or on peanut hulls and 7 ppm in or on sunflowerseed. Details: *Food Chemical News*, Oct. 31, 1983, p. 2.

USDA warns against using oil to settle grain dust

The USDA's Federal Grain Inspection Service has warned that using water or vegetable oil to settle grain dust "may be considered an adulteration and may affect both the quality and quantity of the commodity." Such use has been advocated when loading or unloading grain as a method to reduce the likelihood of grain dust explosions.