

From Washington

- FDA changes name of its food agency** The Food and Drug Administration's Bureau of Foods has become the Center for Food Safety and Applied Nutrition. Details: *Food Chemical News*, March 19, 1984, p. 2; April 2, 1984, p. 38. FDA formally has announced that it will adopt the action levels for ethylene dibromide of 150 parts per billion (ppb) for milled products and 30 ppb for ready-to-eat consumer products as recommended by the Environmental Protection Agency. Details: *Food Chemical News*, April 2, 1984, pp. 42-43.
- Federal panel report to encompass cholesterol** Sanford A. Miller, Director of FDA's Center for Food Safety and Applied Nutrition, announced in late March that the federal advisory committee reviewing dietary guidelines would report to the Departments of Agriculture and Health and Human Services in May. He said the committee would include "appropriate dietary advice" on the role of cholesterol. Meanwhile, a revised version of the federal cancer policy statement from the White House Office of Science and Technology was expected to be printed for public comment in the *Federal Register* during April. The OSTP said it planned to hold a formal review session on public comments on the draft in mid-June, and to publish a final version soon after. Details: *Food Chemical News*, March 26, 1984, pp. 3-5; April, 2, 1984, p. 3.
- Six color additives face restrictions** Following recommendations from its Center for Food Safety and Applied Nutrition, the Food and Drug Administration in April prepared to ban the use of six color additives, including all uses of FD&C Red 3 and external uses of D&C Reds 8, 9, 19 and 37, and D&C Orange 17. On April 4, FDA extended to June 4 the provisional listings for D&C Orange 17, D&C Red 19 and D&C Red 37 for externally applied drugs and cosmetics; FD&C Red 3 and FD&C Yellow 5 for coloring cosmetics and externally applied drugs and the lakes of these colors for coloring foods and ingested drugs; FD&C Yellow 6 for use in foods, drugs and cosmetics; and D&C Reds 8, 9 and 33 for use in drugs and cosmetics. Details: *Food Chemical News*, April 9, 1984, pp. 3-4, p. 36; *Food Institute Report*, March 17, 1984, p. 11.
- FDA grants GRAS status to two α -tocopherols** The Food and Drug Administration issued a final rule affirming the α -tocopherols *d*- and *dl*- as generally recognized as safe (GRAS) as inhibitors of nitrosamine formation in pump-cured bacon. The action, in response to a petition filed by Hoffmann La Roche Inc., took effect April 4, 1984. *D*- α -tocopherol is produced as a concentrate from the vacuum distillation of edible vegetable-oil products. It is a red, nearly odorless, clear, viscous oil. *Dl*- α -tocopherol does not occur in nature but can be synthesized. It is a pale yellow, viscous oil at room temperature and is freely soluble in fats, oils and fat solvents while being practically insoluble in water. Details: *Federal Register*, April 4, 1984, pp. 13346-13349; *Food Chemical News*, April 9, 1984, pp. 38-40.
- Farmers to idle 11.1 million cotton acres** USDA figures showed farmers signed contracts to place 123.6 million acres of feed grain, rice, wheat, upland cotton and extra long staple cotton base acreage in the 1984 acreage reduction programs. Included were 11.1 million acres of upland cotton and 33,000 acres of extra long staple cotton, with farmers agreeing to reduce their base acreage plantings by at least 25% for upland cotton and 10% for extra long staple cotton.