

From Washington

FDA adopts label term for cocoa butter substitute

The Food and Drug Administration is establishing the term "cocoa butter substitute primarily from palm oil" as the common or usual name for 1-palmitoyl-2-oleoyl-3-stearin. The agency also is revising the regulation that affirms this substance as generally recognized as safe (GRAS) to make clear that "cocoa butter substitute primarily from palm oil" is not to be used as an ingredient in standardized foods unless permitted by individual standards of identity. Noting that a number of comments objected to the proposed name because it implied that the product is derived entirely from palm oil, the FDA agreed and changed the name by inserting the word "primarily." This is intended to alert consumers that the product may not be of strictly vegetable origin. However, the FDA reaffirmed its traditional policy not to require "that the possible animal derivation of substances such as oleic acid or glycerol be indicated in the label declaration of these ingredients. . . ." Details: *Federal Register*, Friday, June 1, 1984.

FDA nearing decision on cholesterol labeling

The Food and Drug Administration is not expected to require that cholesterol be included in nutrition labeling, unless a cholesterol label claim were specifically made for the product. A preliminary draft proposal under study would define "cholesterol free" as applying to a food containing less than 2 mg of cholesterol per serving. A "low cholesterol" product would contain less than 20 mg of cholesterol per serving. If an FDA proposal is developed, the term "reduced cholesterol" would be expected to apply to a food which provides no more than one-quarter the amount of cholesterol of a food product for which it substitutes. Details: *Food Chemical News*, May 14, 1984, pp. 18-19.

HVP labeling modified; soy isolate tracer dropped

The U.S. Department of Agriculture's Food Safety and Inspection Service is considering a change in its labeling policy governing hydrolyzed vegetable protein (HVP) in meat and poultry products. The new policy would require that HVP be listed separately in ingredient statements because of allergic reactions to the substance by some individuals who claim to be allergic to grain-based products. Details: *Food Chemical News*, June 4, 1984, pp. 35-36.

The USDA no longer requires that titanium dioxide be added to isolated soy protein, a binder or extender used in some meat and poultry products. The titanium dioxide was a tracer to indicate the presence of isolated soy protein in some sausages and other meat and poultry products in which USDA permits its use, but, according to Donald Houston, administrator of USDA's Food Safety and Inspection Service, "There is no need to treat isolated soy protein differently from similar substances, which do not have to carry chemical tracers." He says the rule "will remove an unnecessary, non-nutritive substance from the food supply."

USDA adopts standards for sunflowerseed

Official USDA standards for sunflowerseeds will take effect Sept 1, 1984, at the request of U.S. and foreign traders, the USDA Federal Grain Inspection Service has announced. The standards will be in two numerical grades and a sample grade. Factors considered in grading will be test weight per bushel, heat-damaged seed, total damaged seeds and dehulled seed. Moisture and foreign material percentages will be shown on certificates, but not as grade-determining factors, FGIS said. The certificate also may show oil content. Regulations were published in the June 1, 1984, issue of the *Federal Register*.