

Meetings

- beverages, fermentation technology, equipment
- Vegetable fats and oils—refining technology, processing technology for rice bran oil, new product development, technology of oils and fats, selective hydrogenation technology and catalysts, by-products utilization technology of oil processing plants, waste disposal technology, metabolic science and clinical nutrition for edible oils and fats, equipment
- Starch—separation technology of corn starch and protein, utilization technology of potato starch and wheat starch, processing technology of modified starch products from corn wet

and dry milling, product development technology for processing various starch foods, metabolism science and clinical nutrition for starch foods, biotechnology for processing protein from various starch sources, processing technology for making organic acids and solvents from starch, waste disposal technology, equipment

English will be the official language of the symposium.

Those interested in presenting a talk are asked to submit a type-written abstract of 500 words or less by Jan. 31, 1987. Mail abstracts to Fu Li Min, Vice-Chairman and

Secretary General, Chinese Cereals and Oils Association, Ministry of Commerce Building, 45 Fu Xing Men Nei Da Jie, Beijing, People's Republic of China, or Prof. Dr.-Ing. Friedrich Meuser, Institute of Food Technology, Technical University of Berlin, Sekr. GV1, Seestrass 11, D-1000, Berlin 65, Federal Republic of Germany.

In conjunction with the symposium, there will be two optional post-symposium excursions. A four-and-a-half day excursion covers Beijing, Shanghai, Hangzhou and Hong Kong, while an eight-and-a-half day trip will include Beijing, Xian, Guilin, Guangzhou and Hong Kong.

From Washington

Veg oil source for fatty acid

The Nebraska Department of Economic Development has petitioned the U.S. Food and Drug Administration to allow the use of vegetable oils as a source for fatty acids in the manufacture of sucrose fatty acid esters.

Details were published in the *Federal Register*, July 22, 1986, pp. 26308-26309. For more information, contact J.W. Gordon, FDA, 200 C St. S.W., Washington, DC 20204, telephone 202-426-5487.

AHA revises guidelines

The American Heart Association (AHA) has released an updated set of its dietary guidelines, the first revision since 1978.

In the new guidelines, AHA advises limiting total fat intake to 30% of daily calories, compared to its previous recommendation of 30-35%. AHA also stipulates that saturated fat should be less than 10% of total calories, with cholesterol intake less than 100 mg per 1,000 calories but not to exceed 300 mg per day.

In a statement of rationale explaining the revisions, the Heart Association said that it wasn't offering specific limits on the intake of monounsaturated fats within the total fat intake nor would it provide specific recommendations on the consumption of omega-3 fatty acids from fish oil. For details, see *Food Chemical News*, Sept. 1, 1986, pp. 4-5.

Support voiced for fish oil

The U.S. Department of Commerce has endorsed the National Fish Meal and Oil Association's petition to the Food and Drug Administration (FDA) for generally recognized as safe status (GRAS) for menhaden oil and partially hydrogenated menhaden oil.

In a letter requesting Health and Human Services Secretary Otis R. Bowen's "expedited consideration" of the petition, Secretary of Commerce Malcolm Baldrige described the U.S. menhaden industry as "captive to foreign markets and at a competitive disadvantage because there are no alternative domestic edible oil markets." Details: *Food Chemical News*, Aug. 18, 1986, pp. 21-22.

24-ounce 'spread' packages allowed

The National Conference on Weights and Measures has agreed to permit the sale of 24-ounce sizes of margarine-like "spreads." The conference also has broadened its definition of "spreads" to include those that contain butter as well as margarine. Details: *Food Chemical News*, Aug. 25, 1986, p. 27.

USDA announces cotton program

The U.S. Department of Agriculture (USDA) Commodity Credit Corporation (CCC) has affirmed a loan rate of 85.40 cents per pound for 1986 crop extra long staple cotton and a target price of 102.48 cents a pound, with a 10% acreage reduction program. For the 1987 crop, CCC has proposed a loan level of 81.40 cents per pound and target price of 97.68 cents per pound. It said no decision has been made on any acreage reduction. For 1987 upland cotton, CCC has proposed a loan rate of 52.25 cents a pound, the statutory minimum. Details: *Federal Register*, Aug. 25, 1986, pp.

30255-30257; Aug. 29, 1986, pp. 30886-30893.

CCC's final ruling on price support differentials for 1986-crop peanuts was announced in the Aug. 21, 1986, *Federal Register*, pp. 29951-29953. In the Sept. 11, 1986, *Federal Register*, pp. 32343-32344, CCC announced a preliminary support price of \$4.77 per bushel for 1986-crop soybeans.

FDA reviews Red 3 status

The Food and Drug Administration (FDA) postponed the closing date of Sept. 3, 1986, to Nov. 3, 1986, for the provisional listing of FD&C Red 3 for use in coloring cosmetics and externally applied drugs and its lakes for use in coloring food and ingested drugs.

FDA said it took the action to provide additional time to review and evaluate a scientific panel report on the color additive. The panel was formed to consider claims that a secondary mechanism might be responsible for tumorigenic effects observed in connection with FD&C Red 3 use in animal testing. Details: *Federal Register*, Sept. 3, 1986, pp. 31323-31324.

FDA nixes fast-food labeling

The Food and Drug Administration (FDA) Sept. 5 denied a petition from the Center for Science in the Public Interest (CSPI) to require label disclosure of food ingredients in fast-food restaurants.

In a letter to CSPI, FDA's Acting Associate Commissioner for

Regulatory Affairs John M. Taylor wrote that the petition submitted had not demonstrated the need to change FDA's traditional policy governing fast-food restaurants. Taylor explained that FDA questioned whether it would be practical or equitable to enforce such a requirement against one segment of the food service industry. He said FDA doesn't have sufficient resources and staff to realistically enforce an ingredient labeling requirement for restaurant foods.

In addition, Taylor said, CSPI failed to explain why FDA should distinguish between so-called "fast-food restaurants," as defined by the CSPI petition, and all other food service establishments.

FDA said it supports voluntary efforts by the food service industry to provide consumers with ingredient information. Details: *Food Chemical News*, Sept. 15, 1986, pp. 24-27.

Inside AOCS

Governing Board okays building

The AOCS Governing Board in September approved the concept for a new headquarters building in Champaign, Illinois, as presented by the society's building committee and architect Bob Gruber of Rettberg-Gruber Architects.

The approved plan calls for construction of an approximately 12,000-square-foot, two-and-a-half story colonial style frame building with brick and clapboard exterior. According to AOCS Executive Director Jim Lyon, the building is designed to meet the projected increase in staff.

The headquarters site is in southwest Champaign in a development being constructed on a former farm within the incorporated city of Champaign. When completed, the development also will include a shopping center, limited office area, condominiums and single-family housing for upper-middle income families. The society is buying approximately 1.5

acres in the development.

In September, society officials projected bid documents would be ready by late October or early November. Bid letting and groundbreaking will follow as soon as possible, with the timetable depending on the bids received and weather conditions. According to Lyon, the goal is to move staff into the new facility no later than October 1987.

Currently, the society is renting temporary quarters at 41 E. University Ave., in downtown Champaign. AOCS staff moved out of the former headquarters at 508 S. Sixth St., Champaign, in late July after the society sold its lease to the University of Illinois. The society originally moved its headquarters from Chicago to Champaign in 1971 due to high rent, high employment costs and a lack of space. At that time, AOCS had eight full-time employees. Today, it has approxi-

mately two dozen full-time employees, with future plans to double in size.

Before the decision was made to construct a facility, a site committee and the Governing Board had examined the comparative costs of leasing additional space, adding to the facility on Sixth Street, buying an existing building or building a facility. Their findings showed that in the long term, the advantage was to build, Lyon said. The decision also was made to stay in Champaign, seen as a good environment for academic and scientific interests and a stable community providing quality managerial and professional staff. "AOCS has made a long-term commitment to Champaign-Urbana," Lyon said. "Financially, the decision to move to Champaign was a good one, and it's a good move to stay here." Transportation in and out of Champaign also is adequate, he said.