

**BERNARD T. ROCCA**

Bernard Thompson (Barney) Rocca, 94, founder of the National Institute of Oilseed Products (NIOP) and NIOP president from 1934 to 1944, died Oct. 3, 1986, in Berkeley, California.

According to NIOP's *Washington Correspondence* newsletter, Rocca's firm, the Pacific Vegetable Oil Corp., was a major factor in the world trading of copra and coconut oil from the Philippines in the period immediately following World War II, led the upsurge in safflower oil and was active in handling other edible oils and tallow.

He was the author of three books—*Fitting In The Pieces* (1962),

*Fact, Faith and Reason* (1965) and *Oil and Troubled Waters, the PVO Story* (1986). He is survived by his wife, of Berkeley, California, and three children.

**CHARLES H. STRUBLE**

Charles H. Struble, an AOCS member since 1947, died Sept. 9, 1986, in Plantation, Florida.

Struble, since retiring in 1978, had spent time on consulting assignments as a volunteer executive with the International Executive Service Corps, using his expertise in the margarine field to give advice to companies served by the program. In 1984, for example, he

lent his talents to the Copra Manufacturers Ltd. in Soufriere, St. Lucia, and to the Coconut Growers Association Ltd. in Port of Spain, Trinidad. In previous years, he and his wife had traveled to Guatemala, Peru and Turkey on other assignments with the International Executive Service Corps.

Before he retired, Struble was technical director for the Miami Margarine Company in Cincinnati, Ohio. He had served on the AOCS National Meeting Committee.

He is survived by his wife, Rosetta; a daughter, Sandra; two sons, Charles Jr. and John; one granddaughter and three grandsons.

**From Washington****USDA promotes soy oil exports**

The U.S. Department of Agriculture (USDA) September 30 announced plans for an \$8.5-million program to expand exports of U.S. soybeans to the European Economic Community by stepping up promotions for soybean oil.

Program funds will be used to increase European consumers' awareness of the benefits of soybean oil and to provide technical assistance to processors to insure that a quality product is produced.

"We want to increase soybean oil consumption in the European Community and thereby increase the demand for U.S. soybeans," according to Under Secretary of Agriculture Daniel G. Amstutz.

Promotional activities were to be carried out cooperatively through an agreement between USDA's Foreign Agricultural Service and the American Soybean Association (ASA), with ASA coordinating the activity on behalf of U.S. soybean growers. USDA will reimburse ASA with generic marketing certificates for commodities owned by the Commodity Credit Corporation.

Meanwhile, USDA has announced plans for a \$4.5-million program to

expand exports of edible peanuts to Western Europe. USDA will work with the National Peanut Council to help promote U.S. brands to increase consumer awareness. USDA said the object is "to offset the adverse effects of Japan's restrictive import quota."

**Program reduces cotton acreage**

The U.S. Department of Agriculture (USDA) announced a 25% upland cotton acreage reduction as part of its 1987 upland cotton program.

Other provisions include an established target price of 79.4 cents per pound and a minimum loan level of 52.25 cents per pound for the base quality. Details: Robert Feist (telephone 202-447-6789).

Meanwhile, USDA's National Economics Division, Economic Research Service, this fall estimated U.S. cottonseed production will be 4.27 million tons in 1986-87. This, coupled with carryover stocks of 300,000 tons, would bring 1986-87 supplies to 4.57 million tons, down 20% from 1985-86. USDA estimated world cottonseed production at 28.7 million tons.

**USDA to drop container limit**

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) has proposed removing the restriction limiting the packaging of artificially flavored and colored meat fat shortening to three-pound containers.

The proposal would allow producers to market their product in institutional and other size containers. It also would make USDA policy consistent with that of the U.S. Food and Drug Administration (FDA), which does not restrict the container size for vegetable shortening. Ed Miniat Inc. of Chicago, Illinois, which supplies animal fat shortening to fast-food restaurants, had petitioned for the change. Details: *Federal Register*, Oct. 2, 1986, pp. 35239-35240.

In other action, FSIS has amended federal meat inspection regulations to permit the surface application of d- and dl-alpha-tocopherol in pump-cured bacon. FSIS, making the ruling in response to a petition, cited FDA's determination that alpha-tocopherols are generally recognized as safe (GRAS) for use in or on pump-cured bacon as inhibitors of nitrosamine for-

mation. Details: *Federal Register*, Oct. 7, 1986, pp. 35630-35631.

## New deadline for labeling

The U.S. Food and Drug Administration (FDA) has set Jan. 1, 1989, as the date companies must completely comply with food labeling regulations published in the *Federal Register* between July 2, 1986, and Dec. 31, 1987.

FDA's previous compliance deadline had been July 1, 1987; the agency said it was changing the deadline to give industry sufficient lead time to make label changes. Details: *Federal Register*, Sept. 25, 1986, pp. 34085-34086.

In the Sept. 24, 1986, issue of the *Federal Register*, pp. 33895-33897, FDA published a rule affirming glucono delta-lactone is generally recognized as safe (GRAS) as a direct food ingredient, effective Oct. 24, 1986. FDA said it can be used in food as a curing and pickling agent, leavening agent, pH control agent or sequestrant at levels not to exceed current good manufacturing practice.

Meanwhile, an FDA official said the agency intends case-by-case evaluation of biotechnologically produced foods rather than new regulatory efforts. In a paper on the legal considerations of genetically engineered foods and food ingredients, Gerad McCowin of FDA's Center for Food Safety and Applied Nutrition said FDA believes new laws are not necessary to assess the safety of food products produced by genetic engineering either through recombinant DNA technology or other biotechnological applications.

However, he said, more stringent toxicological studies may be required "in cases where new microorganisms are used as sources of enzymes or other food ingredients, of microorganisms that are related to pathogenic organisms and for which current information does not clearly establish non-pathogenicity, of high dietary exposure, or where adequate information on the genetic manipulations employed is not available for safety review." Details: *Food Chemical News*, Oct. 6, 1986, pp. 26-27.

The first law in the U.S. that mandates nutrition and ingredient information disclosure by chain restaurant operators has been enacted by the San Francisco Board of Supervisors. According to a report in the Sept. 27, 1986, issue of *Food Institute Report*, the ordinance applies to fast-food establishments of 10 or more units that serve ready-to-eat foods, primarily in disposable containers, for consumption on or off the premises. Information provided must include calories, protein, carbohydrates, total fat, saturated fat and polyunsaturated fat, cholesterol and sodium, and vitamins and minerals. Details: *Food Institute Report*, Sept. 27, 1986, p. 10.

Meanwhile, an FDA official in September said the agency shortly would publish a *Federal Register* notice regarding health-related claims or information on food

labeling. F. Edward Scarbrough of the agency's Office of Nutrition and Food Sciences made the announcement at a conference on diet and cancer sponsored by the American Institute for Cancer Research, held in Washington, D.C. Details: *Food Institute Report*, Sept. 27, 1986, pp. 9-10.

## USDA to revise grain standards

The U.S. Department of Agriculture's Federal Grain Inspection Service (FGIS) has proposed revising the format of the official U.S. Standards for Grain to provide uniformity among the grain standards. Included in the standards are provisions for barley, corn, flaxseed, mixed grain, oats, rye, sorghum, soybeans, sunflowerseed, triticale and wheat. Details: *Federal Register*, Oct. 2, 1986, pp. 35224-35239.

In addition, FGIS in September relaxed its interpretive line slide for mold damage in soybeans. Noting that it had tightened a number of damage interpretive slides for soybeans effective Sept. 1, 1986, FGIS said it could relax the interpretation of mold damage without compromising soybean marketability. In the revision, only soybeans with downy mildew on 50% or more of the seed coat would be considered damaged. Details: *Federal Register*, Sept. 24, 1986, p. 33909.

## EPA considers LEAR oil use

The U.S. Environmental Protection Agency (EPA) has proposed that low erucic acid rapeseed (LEAR) oil be exempted from tolerance requirements when used as a surfactant in pesticides applied to growing crops.

In a proposed rule published in the *Federal Register* Sept. 24, 1986, EPA noted that LEAR is generally recognized as safe (GRAS) as an edible fat and oil in food except infant formula. In the same notice, EPA proposed exempting from tolerance requirements oleic acid when used as a defoaming agent in pesticides applied to animals. Oleic acid, EPA noted, is cleared as a defoaming agent in processed foods, is cleared as a direct food additive and occurs naturally in the human diet. Details: *Federal Register*, Sept. 24, 1986, pp. 33906-33907.

In a separate rule in the *Federal Register* Sept. 24, 1986, EPA issued five guidelines for assessing the health risks of environmental pollutants. These consisted of guidelines for carcinogen risk assessment (pp. 33992-34003), mutagenicity risk assessment (pp. 34006-34012), health risk assessment of chemical mixtures (pp. 34014-34025), health assessment of suspect developmental toxicants (pp. 34028-34040) and estimating exposures (pp. 34042-34054).

The guidelines, products of a two-year agency-wide effort, emphasize that assessments will be conducted

## From Washington

on a case-by-case basis. For more information, contact Robert E. McGaughey, Carcinogen Assessment Group, Office of Health and Environment Assessment (RD-689), U.S. EPA, 401 M St. SW, Washington, D.C. 20460.

## FDA extends color listings

The U.S. Food and Drug Administration (FDA) in October postponed until Dec. 5, 1986, the closing of the provisional listing of D&C Reds 8 and 9 for use as color additives in drugs and cosmetics and FD&C Yellow 6 as a color additive in food, drugs and cosmetics.

FDA took the action to provide time for *Federal Register* documents to permanently list the general food, drug and cosmetic uses of FD&C Yellow 6 and the ingested drug and cosmetic lip product uses and uses in externally applied drugs and cosmetics of D&C Reds 8 and 9. The previous date had been Oct. 6, 1986. Details: *Federal Register*, Oct. 6, 1986, p. 35511.

Also, FDA announced it had received objections to permanently listing D&C Orange 17 and D&C Red 19 as color additives in externally applied drugs and cosmetics. The objectives filed by the Public Citizens Litigation Group contended that the Delaney Clause prohibits FDA from approving the use of the two colors because they are animal carcinogens. Rejecting the objections, FDA established Oct. 6, 1986, as the new date for permanently listing the two colors, from the original date of Sept. 9, 1986. Details: *Federal Register*, Oct. 6, 1986, pp. 35509-35511.

Meanwhile, a government expert panel reviewing data on FD&C Red 3 has concluded in its draft report that the color appears to be a secondary carcinogen. Details: *Food Chemical News*, Oct. 13, 1986, pp. 3-6.

## Report available on carcinogens

The National Toxicology Program has announced its *Fourth Annual Report on Carcinogens* is available. The current report, a congressionally mandated listing of carcinogens, contains 148 entries. Copies of Report No. PB85-134633 may be obtained from the National Technical Information Service, 5285 Port Royal Rd., Springfield, VA 22151, for \$46.95 plus a \$3 handling fee.

A limited number of free copies of a summary of the report is available from the National Toxicology Program, Public Information Office, MD B2-04, PO Box 12233, Research Triangle Park, NC 27709. Details: *Federal Register*, Oct. 2, 1986, pp. 35297-35298, Oct. 14, 1986, pp. 36607-36609.

Meanwhile, a Canadian government advisory committee on mutagenesis testing of environmental contaminants has recommended mutagenicity testing be a

part of any routine toxicological evaluation of chemicals to establish their safety.

The advisory committee, established in 1975 under the Canadian Environmental Contaminants Act, proposed a four-level scheme to determine the extent of tests required for individual chemicals. Copies of the 84-page report are available from Public Affairs Directorate, Health and Welfare Canada, 5th Floor, Brooke Claxton Bldg., Ottawa, Canada K1A 0K9. Details: *Food Chemical News*, Sept. 22, 1986, pp. 7-8.

## Cholesterol, fish oil issues

The National Cholesterol Education Program Coordinating Committee, which met Oct. 7, 1986, said cholesterol management, as well as treatment, should be included in its objectives.

According to a report in *Food Chemical News* Oct. 13, 1986, the meeting of the the National Heart, Lung and Blood Institute's committee included presentations encouraging low-cholesterol dietary habits stressing consumption of fish oil and leaner meats; an overview of ongoing community model studies for the prevention of cardiovascular disease in California, Minnesota and Rhode Island; and a committee discussion on cholesterol reduction by a population-

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## From Washington

based approach, rather than high-risk approach. The committee voted to form a study panel to consider the community-based approach.

The committee's next meeting is scheduled for February 1987. Details: *Food Chemical News*, Oct. 13, 1986, pp. 36-37.

Meanwhile, "Fats in the Diet: Why and Where?", a scientific status summary prepared by the Institute of Food Technologists, concluded that a balanced diet is one that contains moderate amounts of fat. The summary, which appeared in the October issue of *Food Technology*, reviewed the role of fats in the diet and provided definitions of terms associated with fats, such as polyunsaturated, partially hydrogenated and essential fatty acids.

The summary said it was difficult to make specific recommendations for the consumption of omega-3 fatty acids from fish because there currently is insufficient data to evaluate their bene-

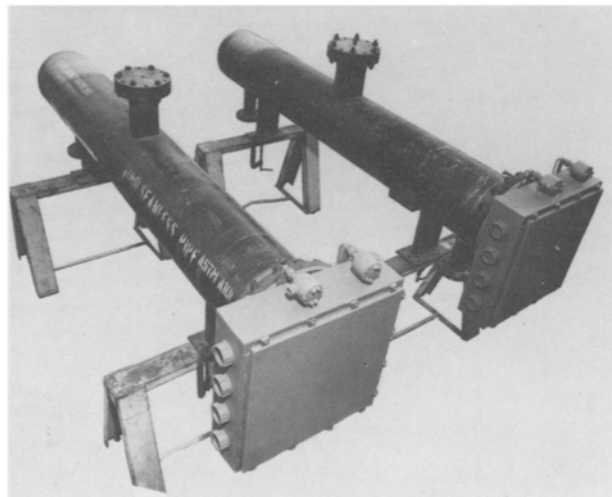
fits and possible side effects.

In other comments relating to omega-3 fatty acids, two researchers at the Vanderbilt University School of Medicine, in the Oct. 2, 1986, issue of the *New England Journal of Medicine*, recommended clinical studies under controlled conditions be undertaken before widespread use of dietary omega-3 supplements can be recommended. They questioned the current rush to bring fish oil supplements to market. The October 1986 issue of *FDA Consumer* also included an article entitled "The Greenland Diet: Can fish oils prevent heart disease?", while other information published in the *New England Journal of Medicine* (Sept. 25, 1986) and the *American Journal of Clinical Nutrition* (No. 44, pp. 336-340) pointed out that omega-3 fatty acid is also found in some vegetables and fruits. For instance, Michael A. Weiner of Port Washington, New York, said other good sources include walnut oil and

walnuts, wheat germ oil, rapeseed oil, soybean lecithin, soybeans, tofu, common beans, butternuts and seaweed, while former National Institutes of Health official Artemis P. Simopoulos and Norman Salem Jr. of the National Institute on Alcohol Abuse and Alcoholism recommended consumption of purslane as a source of omega-3 fatty acids.

Retail sales of omega-3 fatty acids are forecast to reach an estimated \$20 million this year, according to Eldib Engineering & Research Inc., which predicted that omega-3 fatty acids from fish oils will be the "next big craze" in the health-food market. In September, Warner-Lambert announced it was introducing fish oil dietary supplements under the Promega name. Meanwhile, Cyanotech Corp. of Woodinville, Washington, announced plans to develop an algal eicosapentaenoic acid product on behalf of a major pharmaceutical company.

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