

operational cost as a result of increased capacity," researchers on the project noted.

P&G to use canola oil

Procter & Gamble (P&G) has reformulated its Puritan cooking oil to contain 100% canola oil.

The previous version of Puritan, a blend of 80% sunflowerseed oil and 20% soybean oil, was introduced in 1978. P&G in late May began shipments nationally of the reformulated Puritan to retail operations and expected to have the new product widely available on store shelves by late June.

According to P&G, the change-over was done in response to marketing studies showing consumers' preference for products lower in saturated fats. The label on the new Puritan will emphasize that the reformulated oil contains less saturated fat.

"We think it will be a big winner," P&G spokesman Don Tassone said, explaining that Puritan always has been marketed with a strong health image.

The P&G product is the first major fats and oils product in the United States to be reformulated to contain canola oil. The U.S. Food and Drug Administration in 1985 gave approval for the use of low erucic acid rapeseed (LEAR) oil in food products in the U.S. Canola is Canada's low erucic acid, low glucosinolate rapeseed.

P&G declined comment on how much canola oil it will use annually, but said it is importing crude oil from Canada for refining at its U.S. food processing plants. Canola Council of Canada (CCC) personnel said the CCC will be watching the levels of canola oil exports to the United States during the summer months to get an idea of the volume. CSP is the firm providing the crude canola to P&G.

Tassone said price was not the major factor for conversion and, in fact, the price of the reformulated product will be slightly higher than the previous version because the company is paying more for the

canola oil than it did for soybean and sunflowerseed oils. However, he added, it will compete with other premium vegetable cooking oils.

Tassone noted that P&G will continue to be a major user of United States-produced vegetable oil. He cited P&G's continued use of soybean oil in its Crisco product as an example.

World margarine production grows

World production of margarine, compound fats and shortenings, and cooking and salad oils increased sharply in selected countries during October 1984-September 1985, a trend that is continuing, according to *Oil World*.

The West German fats and oils weekly publication reported in June that world production of these products grew to 15.8 million metric tons (MT) during 1984/85 in selected countries of western and eastern Europe, America and Asia: margarine to 8.27 million MT; compound fats and shortenings to 3.49 million MT; and salad and cooking oils to 4.07 million MT. Production growth represented an increase of 5.1% over the previous year.

Production growth is continuing, except in India. *Oil World* credited a sharp decline in world vegetable oil prices, giving vegetable oils a favorable edge over butter and lard, as a major factor in increasing demand for secondary food oils and fats. *Oil World* noted that solid food fats have had a price advantage over salad and cooking oils, as the major ingredients of salad and cooking oils—soybean, rapeseed and sunflowerseed oils—have been relatively more expensive than palm and lauric oils.

Oil World noted that in India, the big decline in vanaspati output, by over 10% during October 1985-March 1986, was due to government policy to raise domestic prices for vegetable oils and oilseeds, accomplished in part through a restriction of supplies for the vanaspati industry. While the aim was to promote domestic oilseed production and reduce vegetable oil im-

ports, the Indian people reacted by buying less vanaspati and shifting to cheaper palm oil or olein. Since March 1986, the government has progressively eased the supply restrictions, but production is still less than the previous year.

Consultant firm

Five internationally known French specialists have formed a consulting bureau, known as Reseau International de Consultants (RiC).

Louis Faur, Jean-Paul Helme, Jean-François Platon, Jean Poré and Aldo Uzzan are offering their expertise as a consulting network. The bureau offers consultation in foods, oleochemicals and fine chemistry, including product development, research and development, market evaluation, and processing.

Address of the bureau is RiC, c/o Actiotech, 18 bis, rue Violet, 75015 Paris, France; telephone: 16 45-75-41-81.

Corn report

The Corn Refiners Association Inc. has issued its *Corn Annual, 1986*, report, accompanied by *Industry Statistics, 1986*. Statistics used reflect shipments by members of the association, not the entire corn industry.

Figures show Corn Refiners Association members shipped a total of 273,308 tons (546.6 million pounds) of crude and refined corn oil during 1985, compared to nearly 261,800 tons (523.6 million pounds) in 1984. Corn oil exports, meanwhile, dropped from 159,055 tons (318 million pounds) in 1984 to 130,664 tons (261 million pounds) in 1985.

For copies of the report, contact the Corn Refiners Association Inc., 1001 Connecticut Ave. NW., Washington, DC 20036.

Burma project

A total of US \$35 million has been loaned by the Asian and Develop-

ment Bank to the Government of Burma to finance a new project aimed at increasing edible oil production, according to a report in the May 15, 1986, issue of *The Cocomunity*.

The report said that with the project, oilseed production in Burma is expected to reach 962,000 tons by 1986/87. The project also will finance improved storage, processing and distribution to aid in increasing production, including bulk storage, transportation, and village-level storage for oilseeds and means for crop drying.

Bunge purchase

Bunge Corp. in June announced that it was acquiring the business and assets of the Dari-Tech Division of Moxie Industries Inc. The company said it expected to complete the acquisition on June 30, 1986.

Dari-Tech, which operates facilities in Atlanta, Georgia, and Baltimore, Maryland, produces stabilizers, processed fruits and flavors for dairy industry products, including ice cream, yogurt and other frozen desserts. It also produces flavor concentrates for private label carbonated drink bottles.

According to John E. Klein, Bunge's president, "The acquisition of Dari-Tech is another step in Bunge's expansion into technically oriented, value-added food ingredients that can be marketed on the basis of unique quality and service. It is a continuation of the strategy followed in recent years that led to Bunge's purchase and development of its edible oil and dry corn milling divisions."

Fatty acid source

Cyanotech Corp. of Woodinville, Washington, says it has successfully developed an algal source for eicosapentaenoic acid (EPA) that will make purification of the acid much simpler.

EPA, under study as a potential dietary way to reduce risk of heart disease and to prevent the formation of atherosclerotic plaques in

human arteries, is found in certain fish oils. Several fish oil products containing EPA are currently available on the market. However, such fish oils also contain other fatty acids with closely similar chemical structures, thus complicating the separation and purification process. According to Cyanotech, the algal source contains no closely related fatty acids, so it would simplify EPA purification.

The company has been producing EPA in pilot facilities at Woodinville but wants to mount a commercial-scale operation at its processing facilities in Kona, Hawaii.

News briefs

After 38 years in the fats and oils industry, Karl Ruckenstein is retiring to set up a consulting and marketing office in Switzerland for the vegetable oil processing industry. Ruckenstein, a member of AOCS since 1975 and a past chairman of AOCS' Committee for International Relations, was marketing director of H.L.S. Ltd. until 1984. During 1984-1986, he was the marketing and technology director of USOP Ltd. During 1985 and 1986, he spent seven months in China where he headed the food department of the USOP-Eisenberg Group.

Arthur P. Blackburn Jr., marketing manager of food service for the Capital City Products Co., has been promoted to the newly created position of director of food service.

M.D. Tucker has been appointed president of Chickasha Cotton Oil Co., succeeding Charles C. Wisler Jr. who has become chairman of the board.

Mario Guida has been elected president of ASSITOL, the Italian association for the fats and oils industry. Vice-presidents are U. Aprile, C. Calegari Calivaro and E. Zanotti F.

Crown Iron Works Co. in June moved to a new office and warehouse on Broadway and Johnson

Streets N.E., Minneapolis, Minnesota. The 108-year-old firm was previously at another Minneapolis address.

Stolt-Nielsen has relocated its Ship Management Division to Panama City, Florida. The new address is Stolt-Nielsen Inc., Ship Management Division, PO Box 15309, 1000 W. 15th St., Panama City, FL 32406-5309.

Sasso, Italian olive oil producer, has announced its 1985 sales totaled 85 billion lira, with a net profit of 0.5 billion lira. Total foreign sales amounted to 18.5 billion lira, the firm said.

Italiana Oli e Risi, Ferruzzi Group, a major Italian vegetable oil producer, announced plans to increase capital from 7.4 billion lira to 44.4 billion lira by offering shares at regular price. The company has 70% of seed oil production in Italy, with six extraction plants, six refining facilities and four canning plants.

Mary R. Rice has been named business manager for color dispersions at Harshaw/Filtrol Partnership.

Warren Wong has been appointed vice-president, technical director, for Firmenich Inc.'s flavor division, while J. Frank Perkins has been named vice-president, regulatory affairs, in the flavor division.

Whatman International has entered into an agreement with Rintekno Oy of Espoo, Finland, to license Rintekno's FERMAC technology for manufacturing pilot-scale microbial fermentors. A second agreement, between Whatman and Invicta BioSystems Inc. of Santa Fe Springs, California, is for the further development of that technology.

AOCS member Kenneth C. Scott has joined A.E. Staley Manufacturing Co. as director of chemicals research and development. He previously was director of performance chemicals and chemical engineering research at BASF Wyandotte Corp.