

Varex Corp. of Rockville, Maryland, has acquired Peris Industries Inc. of State College, Pennsylvania.

AOCS member Gollamudi Lakshminarayana has been elected president of the Oil Technologists' Association of India. He is deputy director and head of the Oils and Fats Division, Regional Research Lab, Hyderabad, India.

The Brazilian firm Ricinor has announced plans to build a \$27.7-

million facility in Brazil to produce castor oil derivatives that currently are made in the U.S. and elsewhere from Brazil's crude oil.

Obituary

ROBERT M. HAGMAN

AOCS member Robert M. Hagman died of cancer Jan. 7, 1987. Hagman, 47, became a member of the society in 1981. At the time of his

death, he was manager of the dryer division of Dedert Corporation, an Olympia Fields, Illinois, firm that designs and engineers equipment for the food processing industry.

From 1969 to 1971, Hagman worked as a plant manager for Durkee Foods. Hagman completed his bachelor's degree in chemical engineering at Iowa State University in 1963.

He is survived by his wife, Sandra, and two children, Michael and Barbara (Missy).

From Washington

Groups endorse fat labeling

The National Corn Growers Association (NCGA) has joined the Center for Science in the Public Interest (CSPI) and the American Soybean Association (ASA) in urging the U.S. Food and Drug Administration (FDA) to require more specific label declarations of saturated fats in food products.

Because of a lack of specific saturated/unsaturated fat content labeling, NCGA said, consumers are unable to make informed judgments about the effects of foods on cholesterol levels. The association also said the lack of labeling interferes with the corn growers' ability to increase its share of the U.S. food oils market.

NCGA noted that in 1986, American consumers ate nearly two billion pounds of imported palm, palm kernel and coconut oils. Much of that oil is in processed foods labeled as being manufactured with "all vegetable oil or shortening," which American consumers interpret as high in polyunsaturated fats. Yet palm, palm kernel and coconut oils contain "among the highest levels of saturated fat of any fat or oil product in the U.S. diet, exceeding even the saturated fat content of many animal fat products," NCGA said.

In response to ASA's recent campaign for FDA labeling of

tropical fats, the Embassy of Malaysia in Washington, D.C., held a press conference and reception in March to defend palm oil use in foods. Kurt G. Berger, associated with the Palm Oil Research Institute of Malaysia, and Tunku Mansure Yaacob, of the Malaysian Palm Oil Producers' Council, disputed ASA claims that palm oil is a saturated fat and raises blood cholesterol levels. They pointed out that palm oil contains 50% unsaturated fatty acids, while preliminary findings from studies indicate palm oil may have an anticlotting effect.

FDA has told CSPI that it will address concerns on specific tropical oil labeling in its final rule on cholesterol. Details: *Food Chemical News*, March 9, 1987, pp. 57-58.

Meanwhile, a number of associations and institutions have responded to the FDA's cholesterol proposal. The National Cottonseed Products Association and ASA have endorsed FDA's cholesterol labeling proposal and have urged that it be adopted. However, the American Heart Association said the proposal does not go far enough in continuing only to encourage voluntary nutritional labeling. AHA said FDA "should mandate nutritional labeling of all foods including disclosure of the amount and type of fat, the amount of cholesterol, and the caloric content in relation to a well-defined serving measurement." The National Heart, Lung, and Blood Institute said the

agency should consider a precise definition of "inconsequential" amounts of cholesterol based on absolute amounts and frequency of consumption in a day. Details: *Food Chemical News*, March 16, 1987, pp. 25-26.

Soy oil control of grain dust

The U.S. Federal Grain Inspection Service (FGIS) has ruled that soybean and other edible oils may be used to control grain dust in elevators. The announcement was published in the March 4, 1987, *Federal Register*.

"We're delighted that FGIS has finally made this ruling allowing unrestricted use of soybean oil to control dust," David Haggard, American Soybean Association (ASA) president, said.

The FGIS ruling cited previous approval by the U.S. Food and Drug Administration (FDA) that soybean oil and soybean lecithin are generally recognized as safe (GRAS) and can be applied to grains. FDIS noted that addition of oil for dust control must be noted on the inspection certificate. Details: *Federal Register*, March 4, 1987, pp. 6493-6497.

The FGIS ruling came on the heels of an ASA request that the U.S. Patent Office reexamine a