

Meetings

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- discuss methodology used for qualifying lecithins.

For more information about the meeting planned for October, contact Tom Watkins, PO Box 2568, New York, NY 10009, USA.

Jojoba meeting

The Seventh International Conference on Jojoba, slated for Jan. 17-22, 1988, in Phoenix, Arizona, will focus on potential uses of jojoba as well as its processing and production.

The meeting will include four days of technical sessions and one day devoted to field trips to jojoba plantations and processing facilities.

Social activities and a guests' program also are being planned. An international exposition of firms providing equipment and supplies to the jojoba industry will accompany the conference.

Organizers are AOCS and the Jojoba Growers Association.

For more information, contact AOCS, PO Box 3489, Champaign, IL 61821-0489, USA, telephone 217-359-2344.

Separation meeting

Scientific and economic aspects of the role played by separation principles in biotechnology will be

examined and discussed at the Separation Science and Biotechnology Seminar Jan. 19-21, 1988, presented by the Washington Chromatography Discussion Group at the Bahia Mar, 801 Seabreeze Boulevard, Fort Lauderdale, Florida.

Chromatographic techniques, membrane separations, ultra centrifugation, sedimentation field flow fractionation, capillary to preparative gel electrophoresis and other biomacromolecular and particle separation techniques will be reviewed. Recent advances applying separation science and engineering to biotechnological processes will be included.

For program and registration information, contact Mrs. Janel Cunningham, Barr Enterprises, PO Box 279, Walkersville, MD 21793, USA.

From Washington

USDA revises grain standards

The U.S. Department of Agriculture's Federal Grain Inspection Service (FGIS) has announced several changes in grain handling regulations and in standards for insect infestation levels. It also has revised the U.S. grain standards to "simplify and facilitate the use of the standards and to make them conform to present trading practices," W. Kirk Miller, administrator of FGIS, said.

The new grain handling rules will prohibit the recombining or adding of dockage or foreign material to grain. Dockage and foreign material include dust from bins and sweepings from elevators. The regulations specifically prohibit the addition of dust and sweepings at export elevators; FGIS is recommending that non-export facilities do likewise.

The blending of different grains also is forbidden except when the blended grain is to be labelled as a mixed grain. However, grains of the same kind may be blended to adjust quality.

The dockage and foreign material restrictions became effective July 30 for non-port elevators and will become effective Jan. 1, 1988, for export elevators at port locations. The dust and sweepings restrictions for export elevators also went into effect July 30.

FGIS has changed the definition of insect infestation for grains. Soybeans, sunflowerseed, barley, corn, oats, sorghum and mixed grain samples will be considered infested when they contain two or more live weevils, or one live weevil and five or more other live insects injurious to stored grain, or 10 or more other live insects that are injurious to stored grains. This standard goes into effect May 1, 1988.

The changes in the Official U.S. Standards for Grain establish a new format for the standards and include a general provision section which defines terms common to the 11 grain standards. To improve uniformity in the standards, FGIS has changed the term "weevily" to "infested" to designate insect infestation and has changed rounding procedures for percentages to conform with standard mathematical methods. Details: *Federal*

Register, June 30, 1987, pp. 24414-24442.

Meanwhile, the Community Nutrition Institute (CNI) and the Public Citizen Litigation Group have asked the U.S. Court of Appeals to prohibit the Food and Drug Administration (FDA) from allowing the adulteration of clean grain with grain contaminated with aflatoxin.

According to the two groups, FDA allows aflatoxin-contaminated corn to be blended with corn free of the substance even though the Food, Drug and Cosmetic Act prohibits adulteration of food products. Details: *Nutrition Week*, July 2, 1987, p. 2.

Soy drinks not infant formulas

The Food and Drug Administration (FDA) has extended its import alert on soy drinks and other beverages touted as infant formula substitutes.

FDA's alert says it will automatically detain all soy-based drinks that are not registered as

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From Washington

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infant formulas if their labeling either directly or indirectly implies the product can be used as an infant formula. It also said that soy-type beverage labeling should include the statement: "This product is not to be used as an infant formula or as the sole source of nutrition."

Reports of nutritionally inadequate products promoted as infant formula should go to Curtis E. Coker Jr., Center for Food Safety and Applied Nutrition (HFF-314), FDA, 200 C St. SW, Washington, D.C., 20204. Details: *Federal Register*, July 8, 1987, pp. 25636-25637, and *Food Chemical News*, July 13, 1987, pp. 42-43.

In other food-related decisions, FDA has affirmed that beta-carotene is generally recognized as safe (GRAS) when used as a nutrient supplement and when used in dairy product analogs, fats and oils, and processed fruits and fruit juices. Details: *Federal Register*, July 6, pp. 25209-25211.

Likewise, enzyme-modified refined beef fat, enzyme-modified butterfat, and enzyme-modified steam-rendered chicken fat were

affirmed as having GRAS status when used as flavoring agents and adjuvants. In addition, the agency expanded the list of sources for the preparation of enzyme-modified milk powder to include reconstituted milk powder, whole milk, concentrated or condensed whole milk and evaporated milk. Milkfat now can be used in the preparation of enzyme-modified butterfat. Details: *Federal Register*, July 10, 1987, pp. 25974-25976.

Research lab for nutrition, cancer

A subcommittee of the National Cancer Institute's (NCI) Division of Cancer Prevention and Control has issued a report recommending that a nutrition and cancer research laboratory be built at NCI. Currently there is no intramural nutrition lab at the National Institutes of Health.

The committee cited the need for research to determine the relationship of diet, nutrition and cancer in humans. It suggested that the lab be divided into three

divisions: basic sciences, human studies and nutrition epidemiology. Such a laboratory would house 35-45 scientists and have an estimated annual budget of \$10-\$18 million. Details: *Nutrition Week*, July 2, 1987, p. 6.

FDA extends color closing

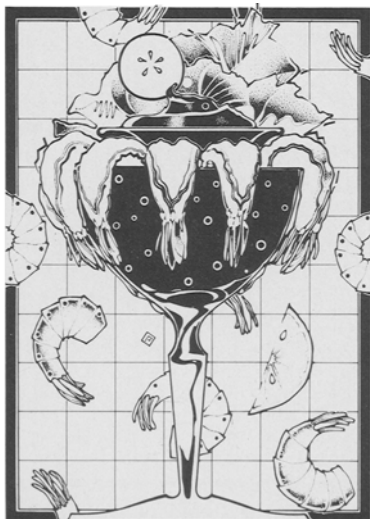
The Food and Drug Administration (FDA) extended the closing for the provisional listing of D&C Reds 33 and 36 until Sept. 4, 1987. The colors are used as color additives in drugs and cosmetics.

FDA has said it considers the two colors safe and will permanently list them. FDA said it still had to complete the documents supporting its decision. Details: *Federal Register*, July 6, 1987, pp. 25209-25211.

The Cosmetic, Fragrance and Toiletry Association also has petitioned the FDA to clear three additional colors for cosmetics. Those colors are FD&C Yellow 5, FD&C Blue 1, and D&C Green 5. Details: *Food Chemical News*, July 20, 1987, pp. 29-30.

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of the
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