

POS expansion

Work has been completed on a 14,520-square-foot expansion at the POS Pilot Plant Corp. in Saskatoon, Saskatchewan, Canada.

The expansion, which brings the facility's space to 55,820 square feet, includes three new laboratory areas, one of which is earmarked for oil research. A separate laboratory has been developed for supercritical extraction, with the third new laboratory splitting analytical services into wet chemistry and instrumentation.

In addition, an existing laboratory has been renovated to provide a sterile environment for projects requiring a high degree of microbiological sensitivity. Nearly 5,300 square feet have been added to the pilot plant area.

New names on the POS Board of Directors include Abe Liron of Norac Technologies Inc., Edward J. Campbell of the Archer Daniels Midland Co., Bernie Szuhaj of Central Soya, Herb W. Schafer of CSP Foods and Richard Letilley of the Department of Science and Technology, Government of Saskatchewan. Also, Ernie Unger of United Oilseeds Products Inc. has been elected vice chairman of the POS board.

Canola venture

Calgene Inc. and Central Soya Co. Inc. have announced they will form a joint venture to crush, refine and market canola. The venture marks the first commitment by any group to crush and refine canola in the U.S.

The joint venture will use Central Soya's Chattanooga soybean processing facility, which will be adapted and ready to begin canola crushing and refining operations in July 1989, in time for the 1988-89 U.S. winter canola crop harvest.

The Chattanooga facility also will retain soybean crushing capabilities and will process industrial rapeseed currently being produced by Calgene. Calgene has been forward-contracting industrial rapeseed production in the mid-South for two years and expects to grow over 8,000 acres of the crop this winter.

Calgene's canola planting seed subsidiary, Ameri-Can Pedigreed Seed, recently began selling Cascade, the first winter canola variety bred specifically for U.S. growers. Calgene and Central Soya said approximately 65,000 acres of canola will be grown domestically this winter, with the potential to increase to over 5 million acres by 1995.

"Canola's high yields, double-crop potential and comparative value to winter wheat make it very attractive to U.S. growers," according to David Swanson, Central Soya's president and chief executive officer.

Meanwhile, the U.S. Food and Drug Administration (FDA) has proposed that "canola oil" be recognized in the U.S. as an appropriate common name for low-erucic acid rapeseed oil.

In its proposed rule, FDA acknowledged that "canola oil" is the preferred nomenclature in Canada and has been adopted by both the Canadian canola industry and government. The agency added that American con-

sumers have been exposed to the name "canola" through product labeling, advertising, and newspaper and magazine articles, and thus understand the term.

In the proposed rule published in the Sept. 16, 1988, issue of the *Federal Register* (pp. 36067-36070), FDA said, "The agency recognizes the importance of consistency in nomenclature between two neighboring countries engaged in mutual commercial trade. FDA believes such consistency promotes trade and improves consumer understanding. Further, based on its consideration of available information, the agency believes that the term 'canola oil' is the term preferred by industry, and the name that would be most favorably perceived and easily understood by all consumers." FDA also noted no other vegetable oil is required to be identified in terms of a particular technical characteristic.

FDA will accept comments on the proposed rule until Nov. 15, 1988. Comments can be sent to the Dockets Management Branch, HFA-305, FDA, Rm. 4-62, 5600 Fishers Lane, Rockville, MD 20857.

Palm project

The European Bank of Investment is providing credit to Poliamba Pty Ltd. for financing a palm plantation and palm oil processing facility on the island of Papua-New Guinea.

According to the E.E.C. Seed Crushers' and Oil Processors' Federation (FEDIOL), the project will include a palm oil plantation covering 4,300 hectares, with another 835 hectares provided for cocoa. The oil facility is scheduled to be operational by 1991.

By the year 1999, the plantation is predicted to annually produce 22,500 metric tons (MT) of palm oil, 5,200 MT of palm kernel and 760 MT of cocoa beans.

Bahrain venture

A group of Saudi and Bahraini businessmen is negotiating the terms of a joint venture agreement to establish a vegetable oil production facility in Bahrain. According to the U.S. Department of Agriculture (USDA), the group is investing 10-12 million U.S. dollars in the project; 40% of the project will be owned by Bahraini businessmen and the rest by the Safola Co. in western Saudi Arabia.

The Bahraini Ministry of Industry and Development has approved a factory site; the business group still must ask the Ministry of Commerce and Agriculture for permission to carry out the project. However, it is expected to be operational by the end of 1989 or early 1990.

Ghanian market

Lever Brothers is expected to expand its market shares for palm olein in Ghana, according to reports from the U.S. Department of Agriculture (USDA). USDA said

Lever Brothers is to begin fractionating palm oil to produce clear palm olein which will be marketed in two sizes: four-gallon containers and 0.9-liter plastic bottles.

Edible oil consumption in Ghana presently is estimated at 60,000 metric tons (MT) per year, but could increase as economic conditions improve. USDA estimated that Lever Brothers could produce 6,000 MT of edible oil in Ghana in 1989 and about 10,000 MT annually in a few years. The Ghanaian government and World Bank also are trying to expand Ghanaian vegetable oil production.

Food additives

European markets for food additives will expand despite safety concerns, according to a study by Frost & Sullivan. However, overall growth in Belgium, Luxembourg, France, West Germany, Italy, The Netherlands and the United Kingdom will be gradual—from 2,231,400 metric tons (MT) in 1987 to 2,243,900 MT in 1992.

The study, entitled "Food Additive Market in the EEC," predicted consumption of emulsifiers, phosphates, hydrocolloids, humectants, sequestrants, acids and noncaloric sweeteners would increase; use of salt, colors, yeast and preservatives will decline.

Although low-calorie products have been introduced only recently and represent a tiny sector of the market, Frost & Sullivan predicted dramatic future growth. The study also covered the development of polydextrose and other similar compounds for use in low-calorie deserts.

Disease immunity

Some dietary antioxidants, particularly vitamin E and glutathione, can improve immune system responsiveness in the elderly, according to Simin Nibkin Meydani, a researcher with the U.S. Department of Agriculture's (USDA) Human Nutrition Research Center on Aging at Tufts University.

Speaking at the American Chemical Society's meeting in September, Meydani said that in a study of 34 healthy, elderly human subjects, those receiving vitamin E supplements for one month showed increased cellular immunity. These results indicate that dietary requirements for vitamin E may be greater than currently recommended, she said.

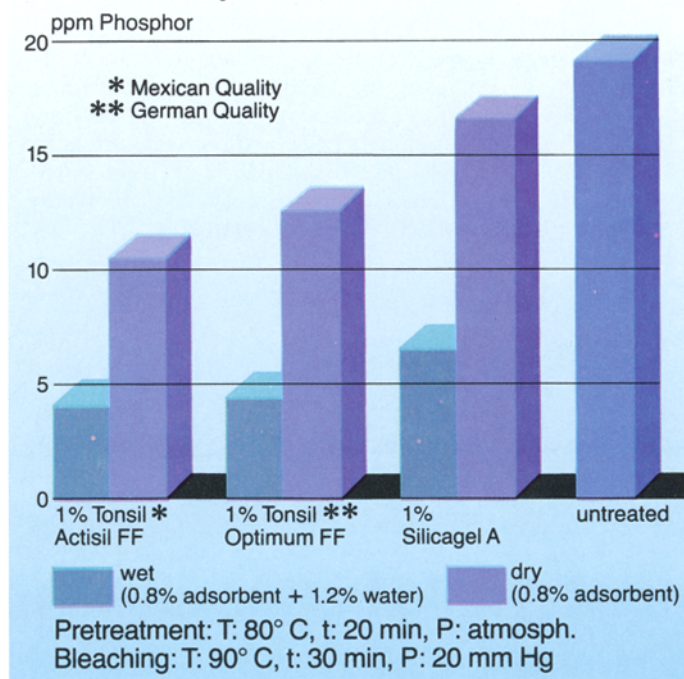
How the antioxidants work is unknown, Meydani said. But, studies using vitamin E have indicated the production of interleukin-2 increases, whereas the production of prostaglandin E2 decreases. Interleukin-2 promotes the growth of white blood cells; prostaglandin E2 suppresses white blood cells, and the body seems to make more of the substance with age, Meydani said. "Our research suggests that intervention in the aging process through increased intake of dietary antioxidants like vitamin E may be beneficial, but further research is necessary to substantiate this hypothesis." Meydani also described research on animals that showed dietary

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Example: Removal of phosphatides

Bleaching of Soybean oil Phosphatide Removal



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requirements for vitamin E increased with greater consumption of polyunsaturated fats.

Other findings presented at the American Chemical Society's meeting indicated freshwater fish dwelling in very cold water are good sources of omega-3 fatty acids. According to Ya-Jane Wang from the University of Minnesota, the best sources of omega-3 fatty acids had been thought to be cold-water marine fish; as freshwater fish tend to be relatively low in omega-3 fatty acids, little attention has been paid to Lake Superior fish, she said. However, she and her colleagues studied deep-water lake trout, lean lake trout, chub, herring, whitefish and smelt from the lake and found them to be equal or superior to cold-water marine fish as sources of n-3 fatty acids.

Test materials

Researchers requiring fish oil test materials may obtain them from the Fish Oil Test Materials Program. The program, established through the cooperation of the National Institutes of Health, the Alcohol, Drug Abuse and Mental Health Administration, and the National Oceanic and Atmospheric Administration, is meant to provide investigators with quality-controlled test materials.

Currently available test materials include: n-3 ethyl ester concentrate; encapsulated, purified, steam-deodorized menhaden oil; encapsulated commercial preparations of corn, olive and safflower oil, and bulk vacuum-deodorized menhaden oil. Requests may be directed to Rene S. Cesaro, Program Assistant, Fish Oil Test Materials Program, Division of Nutrition Research Coordination, Building 31, Room 4B63, National Institutes of Health, Bethesda, MD 20892.

Corn aflatoxin

Agricultural inspectors reported in late September that a portion of the newly harvested U.S. corn crop is contaminated with aflatoxin.

State regulators found some samples of corn stored in Iowa and Indiana grain elevators were contaminated with the naturally occurring poison, produced from the fungus *aspergillus flavus*. Officials said the extent of the contamination would not be known until mid-October.

The fungus in question is rarely found in the Midwest U.S. It flourishes in dry weather, occasionally infecting peanut and cottonseed crops in the Southeast U.S. As a result of this year's drought, some toxicologists and plant pathologists speculate that 5% to 25% of the Midwest corn crop might be contaminated with aflatoxin.

According to U.S. government guidelines, corn containing more than 20 parts per billion of aflatoxin should not be used in food for human consumption nor should it be fed to dairy cows. Corn containing more than 100 parts per billion is considered dangerous for most livestock. Contaminated corn, however, can be used to make ethanol.

News briefs

AOCS member **Odette L. Shotwell**, research leader at the U.S. Department of Agriculture's Northern Regional Research Center, is the 1989 president of the **Association of Official Analytical Chemists (AOAC)**. She currently is leader of the Mycotoxin Research Unit at USDA's Peoria, Illinois, center.

AOCS member **Robert C. Lindsay**, of the University of Wisconsin's Department of Food Science, has been named a Fellow of the **Institute of Food Technologists**.

Reorganizing from a product-line to a market orientation, **Capital City Products Co.** has appointed **John Pease** as vice president of sales and marketing for the company's edible oils and derivatives division. **Jack Wolf** will be director of marketing for edible oils and emulsifiers. Also, the company announced it has appointed **Trophichem International Inc.** as its exclusive representative in New Jersey, New York, eastern Pennsylvania, Delaware and Maryland.

Allan E. Earl has resigned his position as president of the **Canola Council of Canada** to become general manager with B.C. Tree Fruits Ltd. Earl had been with the council, formerly known as the Rapeseed Association of Canada, for 11 years.

AOCS member **Martin E. Ginn**, an associate professor of business administration at Illinois Institute of Technology, has expanded his consulting services to include career planning and analysis management. The service is named **IMEGA Careerwatch** and is based Evanston, Illinois.

Roland Faugere has stepped down as president of the administrative council of the **Institut des Corps Gras (ITERG)**, France. His successor is **Jean-Paul Helme**. Faugere held the post since 1979.

Borden Inc. has announced it will distribute **De Cecco** olive oil in the U.S.

AOCS member **Arthur E. Walkling** of **Best Foods' Research and Engineering Center** in Union, New Jersey, has been named a Fellow of the **Association of Official Analytical Chemists (AOAC)**.

Anderson International Corp. has named **J.R. Dykes Sales & Service Inc.**, Granbury, Texas, as distributor for Anderson in the U.S. J.R. Dykes will handle Anderson's products and services for both the vegetable oilseed processing and conventional rendering industries.

John E. Luppino has been named purchasing manager for the chemical division of **J.M. Huber Corp.**

The **American Soybean Association**, in cooperation with the Foreign Agricultural Service, sponsored a short course on refining for Arabic-speaking persons at Texas

A&M University in September. Twenty participants, from such countries as Algeria, Tunisia, Morocco and Egypt, attended the short course, which was taught in Arabic.

The Nichimen Trading Co. of Japan has begun a soybean improvement project in China. The firm began test cultivation of a new high-yielding, high-oil-content variety last year in China's Heilongjiang area.

Idemitsu Petrochemical Co. of Japan plans to expand its gamma-linolenic acid business from two tons to five tons per year. The oil will be sold to food producers.

Miyoshi Oils and Fats Co. of Japan will sell powdered fats in Japan, using technology from Beatream Inc. of the U.S. The powdered fats will be used in baking, whipping cream and coffee whitener, as well as other foods. Annual sales are projected at three billion yen by the year 1990.

SmithKline Beckman Corp. and Symphar SA of Geneva have signed a research agreement to conduct collaborative research on novel drug compounds to treat hyperlipidemia and coronary heart disease. Research will focus on acyl-coenzyme A cholesterol acyltransferase.

From Washington

Tropical fats labeling 'unfair'

U.S. Food and Drug Administration (FDA) Commissioner Frank Young has called proposed tropical fats-labeling legislation "pejorative" and "misleading." In a statement submitted to a House subcommittee examining the bill, Young suggested House Resolution 2148 would be unfair in its application because it would require information on saturated fat content "only when saturated fatty acids from certain sources were present."

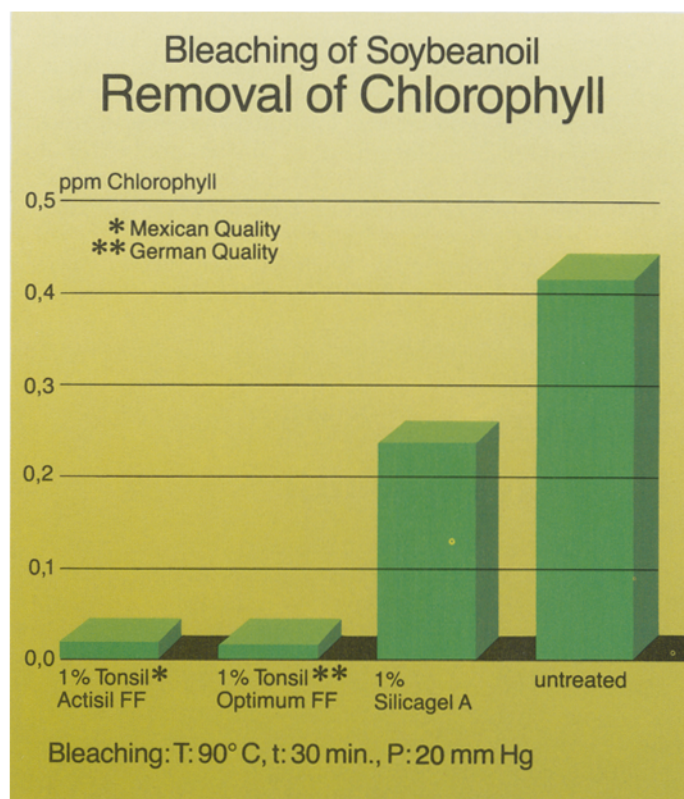
The legislation, proposed by Kansas Democrat Dan Glickman and 161 cosponsors, would require manufacturers to specifically note the presence of palm, palm kernel or coconut oil on labels. The phrase—a saturated fat—would have to be included immediately after the name of the tropical fat. Young suggested that tropical oils should not be singled out as the only source of saturated fatty acids for which moderation is desired. Instead, he said, the emphasis should be on the reduction of total saturated fatty acids.

Labeling singling out particular oils used in a blend would not be useful and, in the agency's view, is misleading, Young said. He noted that manufacturers may blend several oils into a product; the amount of saturated tropical oils in combination with less saturated oils could form a blend that would be less saturated than tropical oils used alone, or conversely, hydrogenation of less saturated oils could produce a more saturated

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Example: Removal of chlorophyll



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