

## Meetings

### Soybean course

The Food Protein Research and Development Center at Texas A&M University will offer its first short course in soybean extraction and processing during July 10-15, 1988.

The course is designed for oil mill supervisors and other persons interested in the details of soybean processing. It will cover all aspects of processing, from soybean storage through dehulling, flaking, extrusion, solvent extraction, meal desolventizing/toasting and degumming of the oil.

Enrollment is limited and will

be filled on a first-come, first-served basis. For information about fees and registration, contact Les Watkins, Food Protein Research and Development Center, Texas A&M University, FM-183, College Station, TX 77843-2476, telephone 409-845-2741.

### TSOMSA meets

The Tri-States Oil Mill Superintendents Association (TSOMSA) will hold its 63rd annual convention on June 19-21, 1988, at Royal d'Iberville in Biloxi, Mississippi.

The program will include presentations on grain handling standards, use of soybean oil in ink manufacture and bean quality. David Erickson, director of technical services for the American Soybean Association (ASA) will be the keynote speaker.

An AOCS representative will speak on AOCS operations, programs and activities. The program also tentatively includes a presentation by John Harrington, U.S. Secretary of Energy.

For further information, contact James M. Lay, Bunge Corp., PO Box 113, Cairo, IL 62914, telephone 618-734-4141.

## From Washington

### House has bill on Lite labeling

U.S. Rep. Jim Cooper has introduced a bill to Congress that stipulates that products carrying a Lite label must have a one-third reduction in fat, calories or sodium content. The Tennessee Democrat said he sees the proposed "Fair Food Labeling and Advertising Act" as a way to "eliminate the confusion about the term 'Lite' by creating a uniform standard for it."

The bill, which has 11 cosponsors, also would limit comparative terms to describe the reductions in fat, sodium or calories. Advertising of foods as Lite products would be prohibited if the terms used to describe them did not conform to the bill's requirements.

The proposed legislation also directs the U.S. Food and Drug Administration (FDA) to officially define "low fat." Details: *Food Chemical News*, March 7, 1988, pp. 46-47, and *Food Institute Report*, March 12, 1988, p. 10.

Meanwhile, the Canadians are discussing "light" (Lite) labeling. A discussion paper by the Canadian government on proposed guidelines for nutrition labeling suggests that the term "light" (or any modified spelling of "light") "be restricted as much as possible to de-

scribing the characteristic of low- or reduced-energy value." Although the term might be used to denote foods that are low in energy-yielding nutrients such as fat and sugar, the paper suggested it also could be permitted as a description for low-sodium products if they meet Food and Drug regulations for low-sodium food.

In another labeling issue, the Canadian government has proposed that nutrition claims linked to a disease should not be permitted in labels or in advertising. The discussion paper said any label claims on a product "may not refer directly or indirectly to the treatment, mitigation or prevention of any disease, disorder or abnormal physical state, or symptoms of same, nor may it refer directly or indirectly to correcting, restoring or modifying organic functions," and "it may not refer directly or indirectly to the treatment, prevention or cure, of disease listed in Schedule A of Canada's Food and Drugs Act." Details: *Food Chemical News*, March 7, 1988, pp. 4-9.

### Peanut machine improves quality

A peanut-cleaning machine developed by U.S. Department of Agriculture (USDA) researchers may im-

prove the flavor and quality of peanuts.

According to USDA, studies indicate the cleaning machine removes more than 90% of field debris and between 80% and 90% of poor-quality peanuts that are picked up by harvesting equipment. Because the machine removes immature peanuts and loose kernels that are more likely to contain aflatoxins and to produce off-flavors, it has the potential to improve flavor quality, Richard J. Cole, director of USDA's Agricultural Research Service in Dawson, Georgia, said.

Peanut quality is becoming more important as states such as California as well as the European Economic Community (EEC) propose tighter regulations on aflatoxins, according to Cole. He noted that the EEC export market is on the verge of demanding a near-zero level for aflatoxins. The EEC purchased nearly 70% of the 700,000 pounds of peanuts exported by the U.S. last year, according to USDA data.

The cleaning machine, designed by James I. Davidson Jr. and colleagues at National Peanut Research Lab and developed by USDA in cooperation with the peanut industry, cuts cleaning costs for shelling facilities by an estimated \$5 per ton, Davidson said. He noted that cleaning unshelled