

FGIS won't require oil, protein reports

The U.S. Department of Agriculture's (USDA) Federal Grain Inspection Service (FGIS) has withdrawn a proposal that would have required the reporting of soybean oil and protein content on official inspection certificates for grade. FGIS does offer optional testing for oil and protein content.

In a proposal published Feb. 23, 1989, in the *Federal Register*, FGIS had outlined a plan to require such reporting effective Sept. 2, 1991. However, in a final rule published in the *Federal Register* on Aug. 16, 1989, FGIS said comments submitted showed industry representatives disagreed on whether—or when—to require oil and protein content as factors on official certificates for grade. Therefore, FGIS said, it was withdrawing the mandatory oil and protein reporting proposal, but reserved the right to renew the idea at a later date.

FGIS said it will use approved near-infrared spectroscopy equipment to perform soybean oil and protein testing when requested and report the results to the nearest tenth of a percent on a 13% moisture basis.

Meanwhile, USDA's fifth annual export grain quality report showed that last year's drought had little effect on the overall quality of exported grain—all grain exported met or exceeded the grade requirements of importers' contracts.

Soybeans showed an increase in test weight and a decrease in the amount of damaged kernels, but an increase in the amount of foreign material and split soybeans when compared with 1987 quality evaluations. For more information or copies of the 1988 U.S. Export Grain Quality Report, contact Allen A. Atwood, USDA, FGIS, PO Box 96454, Washington, D.C. 20090-6454, FAX 202-447-4628.

Changes in food labeling apt to include fats

If any major reforms occur in U.S. food labeling laws or regulations during the next six months, chances are good the changes will affect fats and oils products, Robert Reeves of the Institute of Shortening and Edible Oils, and Richard Silverman, a principal attorney with Collier Shannon & Scott in Washington, D.C., and counsel to the Snack Food Association, told a food labeling legislation seminar in Dallas this past September.

There are several initiatives that could result in new labeling rules:

First, Food and Drug Administrator Frank Young has given high priority to a thorough study of labeling rules and potential changes, FDA regional administrator Elaine Crosby told the group. December 6

has been set as the deadline for comments on the FDA's general request for public comment on food labels. FDA asked for comments on whether the public wants more or different types of nutritional information than is now provided, whether new rules are needed on how the nutritional information is provided, on how ingredients are listed, on whether health messages should be included, and on how descriptive terms—low-sodium, reduced calories—should be used on labels.

Second, Sen. Orrin Hatch (R-Nev.) and Sen. Howard Metzenbaum (D-Ohio) have introduced separate bills on food labeling. California Democrat Henry Waxman has introduced a Metzenbaum-clone bill in the U.S. House of Representatives. Several speakers noted that FDA officials have been told by congressmen that if FDA does not take action on food labeling, then Congress will.

Reeves noted that about two-thirds of snack foods already carry nutritional labeling so that if mandatory labeling is enacted, snack food manufacturers will have experience with such labeling.

Steve Eure of the Snack Food Association said that with the exception of federal rules on use and labeling of saccharin, there have been no major significant food labeling changes. Eure used the meeting to seek support of edible oil refiners to support provisions in any federal legislation that would pre-empt any state laws. If states had varying labeling requirements, manufacturers would have to have separate labels to match each state's requirements and then make sure the properly packaged product was shipped to the correct state. During the past year, legislative proposals were introduced in seven of the 49 state legislature meetings. None was passed, Robbi Dietrich and Mary Staples of Frito-Lay told the group. They noted that Frito-Lay ships products into the state of New York from six or seven different manufacturing plants. But food labeling initiatives are expected to be revived in the next state legislative session, the Frito-Lay representatives said.

Eure reviewed the federal bills introduced by Hatch and Metzenbaum. The two senators represent opposite ends of the political spectrum in the Senate, Eure noted, and said their staffs had negotiated for some time to determine if a compromise bill could be developed. A proposal supported by both men would stand a better chance of Senate approval. No compromise could be reached, so the two bills remain separate. Each would require mandatory nutritional labeling on packaged food products. The Metzenbaum proposal would prohibit health claims (unless supported by verified scientific data) and would not prevent states from enacting more stringent labeling rules. Hatch's proposal for mandatory nutritional labeling would apply only to macro-ingredients, would require an educational program aimed at consumers on how to read and use labels, and would pre-empt any state legislative initiatives. Eure said if the Senate does approve a bill, he would expect mandatory labeling to be included. An education program would likely

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be approved as it is not a controversial matter, but federal pre-emption might not be approved as this is controversial, with state's righters opposing any diminution of state authority and environmental groups opposed to federal pre-emption of state authority.

Neither chairman of supervisory committees in the House and Senate has shown much interest in food labeling legislation, Eure noted. John Dingell, chairman of the House Energy and Commerce panel, and Ted Kennedy, chairman of the Senate's relevant committee, have been involved in other issues. Disjunctive labeling—"contains one or more of the following"—has not arisen as an issue in discussions of the federal bills, Eure said.

In other presentations at the seminar, Robert Drotman of Frito-Lay discussed fat substitutes and the present proposals before the FDA. Drotman noted that a joint U.S.-British-Canadian panel has agreed that nonabsorbable edible oils are of mutual concern to the panel and therefore whatever is acceptable in one nation must also be acceptable in the others; and Margo Denke of the University of Texas, reviewed science, technology and politics of fats and health. In her talk, Denke noted that dietary surveys have shown U.S. residents obtaining about 40% of calories from fat, but that could be cut to about 35% by opting for low-fat products now available.

ADM plans to expand Europort protein plant

Archer Daniels Midland Co. will build a \$70 million soy protein complex at its soybean processing plant in Europort, Holland. Construction of the complex will begin when necessary permits are issued, and officials expect the complex to be in operation by the end of 1990.

The expansion will provide facilities to produce soy flour, soy protein concentrate, isolated soy protein, and textured soy products. ADM said that demand for soy proteins has grown because of consumer interest in cholesterol-free foods.

The existing plant in Holland is the world's largest soy processing operation.

Pakistan limits soy oil to ghee processors

Pakistan imposed a limit on soybean oil purchases by ghee processors to 35% of their processing capacity, according to a report from U.S. Department of Agriculture observers in Pakistan.

The report estimated processing capacity in Pakistan at 1.8 million metric tons. A state trading company imports virtually all soybean oil entering the country. The report said no constraints on soybean oil purchases by cooking oil processors are antici-

pated. Cooking oil production is about 55,000 metric tons annually.

Pakistan also has increased its import duty on palm oil by about one-third, to 4,570 rupees from 3,600 rupees per ton. At the time of the increase, the exchange rate was about 21 Pakistan rupees to a U.S. dollar. Import duty on soybean oil is about 3,000 rupees a ton.

Retail price of vegetable ghee was raised to 18 rupees per kilogram from 17.5.

Campbell Soup expands pilot plant facility

Campbell Soup Co. is spending \$24 million to expand the pilot plant at its Camden, New Jersey, research facility.

The project includes a two-story addition to the five-story Campbell Institute for Research and Technology (CIRT), a research facility adjacent to Campbell headquarters. The original pilot plant area, on the ground level of CIRT, will be integrated with the new building. The project will add 90,000 square feet to

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the pilot plant's original 30,000 square feet. Production operations will be on the ground floor, while the mezzanine will hold labs, offices and control room operations.

In the new facility, Campbell will be able to test packaging, processing and product know-how under one roof without having to interrupt schedules at production plants. The company also will manufacture small test batches of product for internal and external product testing, and experiment with manufacturing concepts. Target date for completion is 1991.

Campbell to close four U.S. food plants

Campbell Soup Co. has announced it will close four U.S. facilities by mid-1990 and consolidate operations overseas by late 1990, resulting in the elimination of approximately 2,800 jobs.

The restructuring includes closing the company's original plant near its headquarters in Camden, New Jersey. Other plants to be closed are food processing facilities in Pocomoke City and Crisfield, Maryland; and in Smyrna, Tennessee.

Internationally, the restructuring will include eliminating five older operations outside the U.S., and realigning the administration of business units. The company has not released details of those plans.

The company estimates that the restructuring will save almost \$15 million in fiscal 1990 and a total of about \$150 million during the next four years. Products made in the Camden plant, which employs

940 workers, will be shifted to other canned food plants in Maxton, North Carolina; Paris, Texas; and Napoleon, Ohio. The Camden plant is to be closed by July 1990.

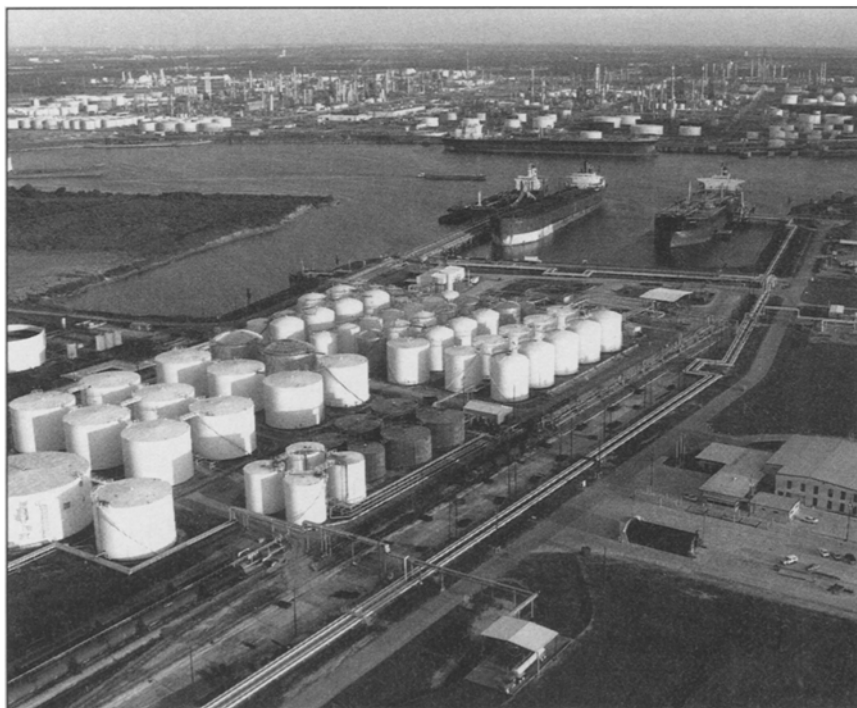
Most of the Pocomoke City frozen food plant's work force and production will be moved to a Salisbury, Maryland, frozen food plant. Production at the Mrs. Paul's Kitchens plant in Crisfield will be shifted to other plants. Production at the Mrs. Giles Country Kitchens refrigerated salad plant at Smyrna, Tennessee, will be moved to Lynchburg, Virginia.

The company's board of directors has approved capital expenditures of \$430 million for fiscal 1990, up from \$302 million in fiscal 1989; the expenditures will be used to upgrade existing plants and to build a new Pepperidge Farm plant in Adamstown, Pennsylvania.

Hidden Valley builds salad dressing plant

The Hidden Valley Ranch Co., a subsidiary of The Clorox Co., is building a salad dressing production plant on a 55-acre site in Reno, Nevada.

Scheduled for completion in early 1990, the 140,000-square-foot facility will produce dry salad mixes and bottled salad dressings and will provide "a major increase in the company's capacity," according to Frederick Reicker, director of corporate communications for The Clorox Co. Fluor Daniel, a unit of Fluor Corp., is providing engineering, procurement and construction management for the project.



EXPANDED HOUSTON FACILITY

Stolt-Nielsen has opened Stolthaven Houston, its expanded bulk liquid storage and distribution facility in Houston, Texas. The terminal now has 63 storage tanks ranging in size from 3,400 to 30,000 barrels, with a total capacity of 799,000 barrels. It is designed for parcel tanker cargoes and has two deep-water ship docks, a barge dock with five berths, and rail and road connections. Phase 2 of the expansion, slated for completion in mid-1990, will increase storage capacity by another 30%.

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The facility will replace Hidden Valley's small-capacity dry salad mix facility in nearby Sparks, Nevada, and also will include bottling production. It is expected to employ approximately 70 persons.

Currently, Hidden Valley's primary bottled-dressing facility is in Wheeling, Illinois.

Butte canola refinery planned by Canbra

Canbra Foods Ltd., of Lethbridge, Alberta, Canada, has announced that it plans to build a canola oil refinery in Butte, Montana, at an estimated cost of 15 million U.S. dollars. Officials at Canbra estimate the refinery will be completed during early 1991. The firm will bring crude canola oil for the Montana operation from its extraction plant in Lethbridge. The company plans to sell its product in the United States.

Patent voided on using soy oil for dust control

The U.S. Patent Office has rejected a patent held by Seed Technology of Texas Inc. on controlling elevator grain dust with oils, fats or greases. The American Soybean Association said the decision removes a major stumbling block to the use of soybean oil as a dust suppressant in grain elevators.

ASA's Dave Erickson, who spearheaded the drive to void Seed Technology's patent, said Seed Technology had threatened legal action against smaller companies using soybean oil to suppress grain dust unless the companies paid it a royalty.

Report says fish meal good for dairy cows

Giving dairy cows a high-protein seafood supplement—an accepted practice in Europe—could increase milk production efficiency of U.S. cows, a U.S. Department of Agriculture (USDA) scientist reported at an American Dairy Science Association meeting.

Glen A. Broderick, of USDA's Agricultural Research Service in Madison, Wisconsin, reported on 12-week feeding studies conducted on 20 Holstein cows at the U.S. Dairy Forage Center in Madison. He said that although fish meal costs 11 cents more per day than solvent-extracted soybean meal, his tests showed cows gave 4% more milk—representing 36 cents per cow per day more at current prices—with the fish meal supplement. Cows are able to use more of the protein in the fish meal than in solvent-extracted soybean meal, Broderick said.

Broderick said he would do more studies to compare fish meal with other high bypass proteins, such

as expeller soybean meal and roasted soybeans.

An industry source said fish meal does not affect the flavor of dairy products from those cows.

Meanwhile, a spokesman from Zapata Haynie Corp. said that firm soon will market a processed fish meal for dairy cows.

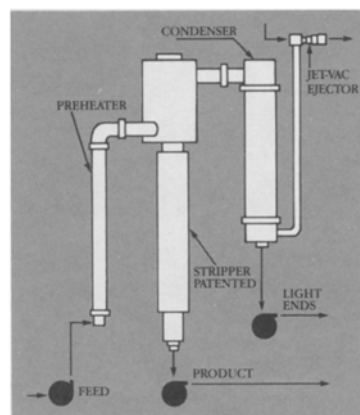
News briefs

Supercritical Processing Inc. (SCP) has announced it is developing a supercritical extraction process to remove cholesterol and saturated fats from butterfat. SCP, of 966 Postal Rd., Allentown, Pennsylvania, is seeking the participation of industrial sponsors in further development and commercialization of the process.

Novo-Nordisk a/s is forming a wholly owned U.S. pharmaceutical operation, Novo-Nordisk Pharmaceuticals Inc., with headquarters in Princeton, New Jersey.

Jose Romero, former chairman of the Philippine Coconut Authority, has been elected an executive direc-

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tor of the United Nation's Conference on Trade and Development Common Fund. Coconut research and development funding is being considered under the program.

Stephen S. Chang, a past president of AOCS, has received a framed citation from Prime Minister Yu Kuo-Hwa of the Republic of China for his services as the convener and chairman of the Advisory Committee to Research and Development of the Taiwan Food Industry for 10 consecutive years. Dr. Chang was commended for his efforts in the education, research, planning and technology transfer to the food industry in Taiwan.

Armour Dairy and Food Oils Co., a division of ConAgra, has added a research and development center to its processing plant in Springfield, Kentucky. The 3,000-square-foot facility includes a pilot plant for dehydration of food products. The company has relocated its R&D unit from Scottsdale, Arizona, to Springfield.



SMITH PROMOTED

AOCs member Stanley Smith has been promoted by Colfax Inc. to the newly created position of vice-president of operations. He will be in charge of operations at the company's facilities in Pawtucket, Rhode Island. Smith has been employed at Colfax for 28 years and previously served as vice-president of quality control and product development. Colfax manufactures shortening and vegetable oils for the commercial and consumer markets.

Unilever is acquiring the French firm "A la Tour d'Argent" in Blois as an expansion of its interest in the European market for quick-frozen bakery materials. Unilever is an active supplier of quick-frozen dough in France, Germany, Italy, Spain and the United States. The French firm had 1988 sales of approximately 75 million French francs.

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This collection of papers, previously published in the *Journal of the American Oil Chemists' Society*, was presented at the symposium on *The Biology, Biochemistry and Technology of Lipases* held at the 78th American Oil Chemists' Society Annual Meeting in New Orleans, Louisiana, on May 17-21, 1987. This symposium was organized because of the interest being generated in the industrial, academic, and governmental communities on the effects and mechanism of lipase action. *In vivo* it is necessary to maintain the lipase in an inactive state to preserve the integrity of oilseeds during storage. Conversely, lipase activity is essential to the initiation of oilseed germination. *In vitro* reaction of lipases are of interest because these enzymes have the ability to catalyze reactions that produce fatty acids, form esters, or rearrange the triglyceride structure. A symposium devoted to all aspects of lipases, chemical and biological, should bring to the attention of researchers the work being done in many diverse areas. This effort should, hopefully, serve to cross-fertilize the work being done in all areas of this field.

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