
FROM WASHINGTON

U.S. Trade Representative delays oilseed decision

Ruling there are indications European Economic Community (EEC) subsidies of oilseed production and processing have adversely affected U.S. trade, the U.S. Trade Representative's (USTR) office, however, announced in July it would not take action on a Section 301 trade complaint against the EEC at that time. A panel has been established under the General Agreement on Tariffs and Trade (GATT) to consider the issue.

The American Soybean Association protested in December 1987 that EEC oilseed and protein crop subsidies were unfair to U.S. soybean exporters. Under provisions of the 1988 Omnibus Trade Act, the U.S. trade representative was required to evaluate that complaint within 18 months of accepting the petition.

The U.S. trade representative's office said it would delay considering any retaliatory measures against the EEC until Jan. 31, 1990, or before then if progress is halted in relation to the dispute. Details: *Federal Register*, July 11, 1989, pp. 29123-29124.

FDA warns against hair restorer claims

The U.S. Food and Drug Administration (FDA) has announced it will ban the sale of any nonprescription

hair cream, lotion or other external product claiming to grow hair or prevent baldness. FDA announced in the July 7, 1989, issue of the *Federal Register* that it will ban the products beginning Jan. 8, 1990.

FDA also said there is no evidence that other products taken by mouth—such as vitamins or food supplements—retard baldness or grow hair. FDA warned that these products would be banned on a case-by-case basis if companies continue to make such claims. Details: *Federal Register*, July 7, 1989, pp. 28772-28777.

FDA will review data on fat substitute

The U.S. Food and Drug Administration (FDA) will review a petition filed by Kraft General Foods (KGF) for generally recognized as safe (GRAS) status for a protein-based ingredient that KGF says can be used to reduce the amount of fat in foods.

KGF said the ingredient is made by a proprietary process, combining ingredients that have been in use in a wide variety of foods for many years. The ingredient, which has not been named, is made from milk and egg-white proteins and "contributes a creamy, fat-like texture to foods," KGF said, noting that it will enable the company to develop products substantially lower in fat, cholesterol and calories.

KGF's petition covers use of the ingredient in frozen desserts, but the company said it also functions well in a wide variety of products.

SAFETY

Lab safety: then and now

Today's laboratory safety procedures and equipment contrast sharply with those of past years, as outlined in the following article by Nadine Drennan of San Labs, 405 8th Ave. S.E., Cedar Rapids, Iowa. The article was prepared at the request of Harold J. Sandvig, JAOCS Associate Editor for Safety and Environmental Issues.

Eight bronze cannons, each five feet long and with a muzzle eight inches in diameter, were mounted at the Quaker Oats exhibit at the 1904 World's Fair in St. Louis. The muzzles were loaded with rice to the sound of music and fanfare. Then they were rotated for 40 minutes in gas-fired ovens. The guns were removed from the heat chambers and were wheeled rapidly on a narrow-gauge railroad track to a huge cage 40 feet wide and two stories high. With the command "Fire," the artillery spewed fluffy puffs of rice. A new product—Puffed Rice—was introduced.

The research for the event was done in a secret

laboratory built and equipped in a grain bin in Chicago. At the critical moment of each puffing experiment, the chemist's life was actually in danger. "It's a wonder that he didn't blow himself up," according to John Stuart, one of the founders of the Quaker Oats Company.

Now, fast forward to the dawn of the Occupational Safety and Health Administration (OSHA), federal and state "Right-To-Know" regulations, hazardous communications and corporate safety programs. Safety in the chemical laboratory has come a long way!

Wayne Montgomery, H.H. Schopmeyer and Philip Devoe collectively have 140 years of experience working in grain plant laboratories and their chemical careers cover the period from 1930 to 1989. Through the decades, these chemists have worked in laboratories which supported soybean, oat and corn processing. Schopmeyer, who has worked in the field of chemistry for 58 years, said, "Workers had a lot less regard