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said that ascorbate also altered distribution of ^{15}N in the bacon, the connective tissue containing less nitrite when cured with ascorbate.

NITRITE VIOLATIONS LEAD TO TIGHTER LABEL SUBMISSION REQUIREMENTS

Addition of too much nitrite to meat products, including frankfurters and bologna, has led the Department of Agriculture to begin requiring formula statements with meat labels submitted for its approval.

Formula statements listing all components in descending order of predominance have always been required with poultry product labels, but not for meat until recently, a USDA-er explained.

Another cause of the formula submission crackdown was the practice of calling flavorings "spices" on labels.

CDC Urges Better Labeling to Prevent Botulism from Pot Pies

A consumer misuse of commercial pot pies which led to an attack of botulism in a 13-year old California boy has prompted the Center for Disease Control to recommend that industry "should consider clear package instructions on the necessity to heat thoroughly these products immediately before serving."

Botulinal toxin was identified in the beef pie which the boy ate 20 hours after it had been cooked, but not in another beef pie of the same brand which was also cultured.

The episode, which occurred last December, is the third involving commercial pot pies since 1960, according to CDC.

CDC noted that frozen pot pies must be reheated if allowed to cool after cooking. In order to inactivate botulinal toxins which may be present.

ETHYL SUBMITS FINAL REPORT ON DATA SHOWING NON-MIGRATION LEVEL FOR VCM

Ethyl Corporation has submitted the final report on an experiment designed to elucidate a nonmigration level for vinyl chloride monomer to food simulating solvents as promised (See FOOD CHEMICAL NEWS, June 6, Page 2).

The firm said it has determined that: "1. VCM can be reduced in container walls to a point where VCM cannot be detected in container contents. 2. The proposed nonmigration level is well below the level that can be specially determined for VCM."

A summary of the experiment, the protocol for which was submitted to FDA in early 1977, states that a non-migration level of 0.04 p.p.m. VCM is established "which

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corresponds to the 95% confidence level that the areas of the chromatogram blips in the VCM region for the contents in a PVC bottle shall not be greater than with no VCM."

The experiment utilized five-week and 58-day storage tests with water and 50% aqueous ethanol at 120° F. in PVC bottles with seven different initial levels of vinyl chloride monomer in bottles which contained 0.01 p.p.m., 0.02 p.p.m., 0.03 p.p.m., 0.13 p.p.m., 0.8 p.p.m., and 1.9 p.p.m.

"With analysis by headspace and FID (flame ionization detector), both water and 50% aqueous ethanol contents show no statistical difference in extractants in the VCM region of the three (different) low level bottles which contained less than 0.09 p.p.m. VCM," Ethyl concluded, adding:

"The 0.09 p.p.m. VCM contents with both water and 50% aqueous ethanol show a significant increase in the VCM region of the chromatograms. These correspond to about 0.0006 p.p.m. VCM with water and about 0.0008 p.p.m. VCM with 50% aqueous ethanol after 58 days at 120° F.

"With analysis by GCMS (gas chromatography mass spectrometer), the sensitivity for VCM in water is 0.0016 p.p.m. and in 50% aqueous ethanol is 0.005 p.p.m. VCM is not confirmed by GCMS in the water and 50% aqueous ethanol contents of the 0.23 p.p.m. VCM bottles."

"In other words," the letter submitting the final data declared, "there is a level that might accurately be described as 'Vanishingly Small! ! !' "

In a separate letter, Ethyl declared its support for the Society of the Plastics Industry petition to redefine food additive (See FOOD CHEMICAL NEWS, May 30, Page 2). Support for the petition was also registered by Amoco Chemicals, Alm Packaging and Air Products and Chemicals.

FDA WINS INJUNCTION INVOLVING SALE OF VETERINARY Rx DRUG

The Food and Drug Administration recently won a permanent injunction against over-the-counter sales of the veterinary Rx drug corticosteroid injection. The consent decree was signed by Acme Agricultural Supply, North Little Rock, Ark.

A recent criminal case in which contamination of shelled pecans with E. coli was charged resulted in fines of \$500 against B. C. Tanner & Son Pecan Co., Inc., Mobile, Ala., on guilty pleas, and \$100 against the firm's president, Bertha C. Tanner, Jr., on nolo pleas.

FDA disclosed that another Class II recall was underway of pepper products because of failure to control acidity in the canning process. Victoria Brand Fried Sweet Peppers were being recalled by the importer/distributor, Victoria Packing Corp., Brooklyn, N.Y., from New York, New Jersey, Massachusetts and Connecticut. The product was packed by Bernal Packers, Murcia, Spain.

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