In continuing work on polychlorinated biphenyls, FDA's J.A.G. Roach reported detecting chlorinated dibenzofurans in Aroclors 1254, 1242 and 1016, but not in Aroclor 1221. Additional work is being conducted to quantitate the levels, which he estimated in the parts per million range.

OBJECTIONS FILED TO BAKERS YEAST PROTEIN ORDER

Objections to the newly-issued Food Additive Order for bakers yeast protein were filed with the Food and Drug Administration by Universal Foods (See FOOD CHEMICAL NEWS, Sept. 23 SPECIAL SUPPLEMENT, Page 24), but the firm did not request a public hearing on §121.1263.

FDA had decided that bakers yeast protein was not "generally recognized as safe," and could not be affirmed as GRAS, but issued the Order.

In addition to the specific comments, Universal Foods expressed the opinion that "the production and sale of a protein derived from Saccharomyces does not require the sanction of a Food Additive Order."

The name of the Order was hit by the firm, saying the name "implies ... use by bakers," whereas "what is meant is 'protein from baker's yeast.'" Saying that S. cerevisiae includes "several economic yeasts, among them baker's yeast, wine yeast, distiller's yeast, certain beer yeasts, etc.," the company said, "The way the Order is written at present, it would be possible to extract protein from brewer's yeast and to call it 'baker's yeast protein.'"

"There is no need to restrict the Order to protein extracted from baker's yeast," the letter said, adding, "If a restriction is deemed advisable, then it should be made on the basis of the species."

Hitting the specification of the procedures for mechanically rupturing cell walls or removing cell walls, Universal said alternative methods should be permitted. It also said "there is no need to specify the 'insoluble' proteinaceous material since solubility depends on pH, temperature and other variables and since different fractions of yeast proteins have varying solubilities."

The company discussed the specifications limiting heavy metal content, saying this is unnecessary "since the requirement for absence of toxic concentrations of heavy metals is covered in other regulations applying to other food-stuffs." Universal also said it is unnecessary to specify the nucleic acid content, and "undesirable to specify a 2% limit on nucleic acids." Saying that a maximum desirable intake of nucleic acids is established at about 2 grams a day, the firm added:

> "It is rather difficult to imagine circumstances in which adults consume 100 grams of yeast protein per day. If a limitation is imposed, it would be preferable to set it at 4% nucleic acid. In considering this restriction, it is well to keep in mind that the nucleic acid of yeast which is eliminated from the additive 'baker's yeast protein' appears almost entirely in the yeast extract fraction, and hence presumably in human food ..."