Brennan did not rule on the expertise of the witness, leaving the matter for cross examination. Actually, there was little tough questioning of the younger Klensch during cross examination.

Borden Attorney Jerome R. Schindler asked a number of questions on possible use of enzymes in production of Parmesan Cheese, but the witnesses replied that their firms do not use enzymes in the process.

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FOOD INDUSTRY TO MEET WITH FDA ON PCB PROBLEM

The Food and Drug Administration is calling food manufacturers to Washington Tuesday (Sept. 14) to discuss problems of contamination of their products with polychlorinated biphenyls from packaging materials (See FOOD CHEMICAL NEWS, Sept. 6, Page 21).

Manufacturers of packaging materials, particularly from the paper and paperboard industries, may also attend the meeting aimed at presenting the problem to industry.

FDA last week rushed out a program to the field asking the 17 Districts to survey foods in 15 categories to determine whether their packages contain PCBs, and, at the same time, whether or not the substances had migrated to the food.

The agency is considering amending a number of Food Additive regulations dealing with indirect additives to specifically include requirements that would prohibit migration of PCBs from packaging materials.

Other alternatives to the problem of contamination of foods with PCBs are being considered, but FDA is hoping to move slowly to prevent widespread disruption of current marketing practices that could have an unnecessary impact on the economy.

Monsanto officials last week shared information with FDA on the various PCB uses, and supplied considerable data that may help the agency get an idea of the extent of the contamination from PCBs.

FDA to Survey 15 Product Groups for PCB Contamination

As expected, FDA ordered a survey of packaging materials, particularly of greyboard and other recycled papers, used for packaging: (1) crackers, bread crumbs, and related products; (2) macaroni and noodle products; (3) pretzels, chips, and specialty items; (4) ready-to-eat breakfast cereals; (5) prepared mixes, including cakes, pancakes, and biscuits; (6) dried milk and dried milk products; (7) dried desserts and pudding mixes, including unflavored gelatin; (8) infant cereals; (9) cookies; (10) refrigerated unbaked specialties; (11) rice, oatmeal, and farina; (12) chocolate and cocoa products; (13) grated cheese and cheese products; (14) dried fruits; and (15) frozen fruit juices.

The use of PCBs in so-called carbonless carbon paper, at rates as high as 3% (30,000 p.p.m.) by weight of the paper, is theorized as being the cause of most

of the contamination of paperboard products used in packaging of foods. Recycled paper has been customarily used for the greyboard or combination board used in food packaging.

The manufacturer of the carbonless paper, National Cash Register, discontinued use of PCBs on June 1, and industry officials believe it will take up to six months to get most of it out of the paper reaching trash dealers. Industry officials see the problem diminishing, however.

Use of PCBs in ink may also be contributing to the problem, some FDA-ers believe. Other avenues of contamination may include PCBs from lakes and streams. An investigation is being conducted by the American Paper Institute which has been cooperating closely with FDA.

The Grocery Manufacturers of America was arranging the food industry participation in the closed meeting that was being veiled in utmost secrecy. Technical experts from about 10 companies are expected to attend.

Meanwhile, the Department of Agriculture released some 36,000 pounds of processed frozen eggs from plants at Dean Farms, Inc., Louisburg, N.C., and S. F. Sauer, Greenville, S.C., after a re-check indicated they contained PCBs below the 0.5 p.p.m. guideline for eggs (See FOOD CHEMICAL NEWS, Aug. 30, Page 3).

Initial tests had indicated levels above the guideline. USDA has approximately 100,740 pounds of eggs still under detention, *pending the outcome of further testing.*

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LABEL DECLARATIONS OF CHOLESTEROL CONTENT URGED

Standard Brands last week urged the Food and Drug Administration to revise its proposed regulation on fatty acid labeling of foods to permit that "the content of cholesterol can be made on the label in the same manner as has been proposed in the case of fatty acids . . ."

The firm based its argument, in part, on the recent report of the Inter-Society Commission for Heart Disease Resources (See FOOD CHEMICAL NEWS, Dec. 14, Page 9) which recommended for the general public a reduction in dietary cholesterol to less than 300 mg. per day and that "the food industry develop and promote to the public foods with reduced cholesterol levels . . ."

Meanwhile, FDA on Sept. 8 extended the time for comment on the fats and fatty acids proposal an additional 60 days to Nov. 12, as expected (See FOOD CHEMICAL NEWS, Sept. 6, Page 11). The additional time was urged by the National Association for Advanced Foods.