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COMMON OR USUAL NAME FOR CHEESANA CHEESE SUBSTITUTES PETITIONED

Anderson Clayton Foods has petitioned the Food and Drug Administration to establish a common or usual name standard for cheesana cheese substitutes.

Under the proposed §102 standard, the name of the food would be "Cheesana _____ substitute," with the blank filled in with the name of the variety of cheese product, such as mozzarella or American, if any, and the name of the food, such as cheese, process cheese, cheese food, or cheese spread, that the substitute "most nearly resembles."

The name would be accompanied by "an informative statement declaring the distinguishing ingredient or ingredients of the substitute food (e.g. 'made from vegetable oil')."

Anderson Clayton proposed nutritional requirements for a one-ounce serving of the product, but urged FDA to accompany any publication for comment with a request "for additional information on the nutritional characteristics of cheese and their relation to the functional characteristics of potential substitute products."

As proposed by the firm, a one-ounce serving (or portion) would meet the following minimum percentages of the U. S. Recommended Daily Allowance for vitamins and minerals: vitamin A, 6; riboflavin, 7; calcium, 20; vitamin B_{12}, 4; phosphorus, 12 (22 if phosphate emulsifiers are used at a 1.5% level or greater as disodium phosphate) and zinc, 7.

The minimum percentage of the U. S. RDA for protein would vary, depending on the cheese product substituted for, as follows: cheese substitute, 15; process cheese substitute, 13; cheese food substitute, 12; and cheese spread substitute, 10. The protein efficiency ratio of the protein would be not less than 2.5.

The firm urged that, beyond setting minimum nutritional requirements, manufacturers should be free to use any safe and suitable ingredients in making a product that simulates cheese.

A standard for the substitute cheese products is needed, Anderson Clayton stated, noting that the proposed §102.22 for plant protein products is not suited to the substitute cheese products. "It is ... more appropriate ... that cheese analogs, whether they contain animal or plant protein or both, should be governed by a single common or usual name rule," the firm explained.

It suggested that eventually the name "Cheesana" would be recognized by consumers and could be used without the accompanying substitute description, noting that consumers now recognize such terms as "margarine" and "mellorine."

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PCB'S IN FISH STILL A PROBLEM, REPORT TO EPA AND DRAFT MEMO SAY

Polychlorinated biphenyl levels in fish appear to have increased, according to a draft memo by the Environmental Protection Agency's Office of Toxic Substances (OTS),

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And, a report to EPA by the Lake Michigan Toxic Substances Committee concluded that PCB levels in the lake have not been reduced despite joint government-industry control efforts and that "an economic loss has already resulted to the commercial fishery as a result of PCB contamination."

The OTS draft memo, the Lake Michigan report, and a report EPA expects to get soon demonstrating PCB carcinogenicity are all being considered as the Agency pieces together a PCB's policy (See FOOD CHEMICAL NEWS, Aug. 18, Page 2).

EPA regulatory considerations range from controlling water effluent discharges under the Federal Water Pollution Control Act to advocating an eventual phase out of all PCB uses.

The OTS draft memo noted that while PCB levels in food appear to be declining because of Food and Drug Administration tolerance regulation, "the levels detected in fish and wildlife appear to have increased." It said:

> "... Unusually high levels of PCBs have been detected in recent months in the fish in Lake Michigan (up to 165 p.p.m.), Lake Pepin (up to 40 p.p.m.), the Hudson River (up to 350 p.p.m.), and Southern California (up to 6.6 p.p.m.)."

"The concentrations of PCBs in Lake Michigan fish are probably not decreasing and salmonids, particularly larger specimens, currently exceed the 5 p.p.m. maximum allowable levels," the Lake Michigan report said, adding, "Reported efforts by the manufacturer to restrict distribution and efforts by the agencies to restrict discharges have not resulted in PCB reductions in the lake" (See FOOD CHEMICAL NEWS, June 2, Page 36).

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FDA ADMINISTRATIVELY STAYS DIETARY SUPPLEMENT REGULATIONS

The Food and Drug Administration on Aug. 18 administratively stayed the long-delayed dietary supplement and special dietary foods regulations, as expected (See FOOD CHEMICAL NEWS, Aug. 18, Page 13).

FDA said firms may voluntarily comply with the Part 80 and 125 regulations issued in 1973, but this isn't required. A new date for compliance will be announced when the new revisions are finalized (See FOOD CHEMICAL NEWS, June 2, Page 3).

The agency said the stay was made necessary because FDA has been unable to meet the court-ordered deadline for revision. FDA also noted that it will not be able to complete the phase of the dietary supplement hearing ordered by the court until October because of prior commitments by the witness.

Meanwhile, Kirkpatrick W. Dilling, of the Chicago law firm of Dilling and Dilling, asked FDA to extend for 45 additional days the Aug. 29 deadline for filing of applications to permit vitamin-mineral formulations which would vary from the 1973