



Newsletter

The International Lecithin and Phospholipid Society

June, 1998

Randy Zigmont, Editor

Analytical Subgroup Initiates Additional Round Robin Test

In September, an analytical round robin test for HPLC methodology validation of hydrolyzed lecithin will be performed. Any interested parties wishing to participate in this exercise can contact Susan Gurkin at 217/875-3660 or Willim van Nieuwenhuyzen at 32/2/257-0628. To participate, the method requires an evaporative light scattering detector. ❖

Availability of Analytical Standards & Methodology

The ILPS will continue offering analytical standards for standard lecithin and purified phosphatidylcholine. In the U.S., contact Steve Burgess of Avanti Polar Lipids at tel: 205/663-2494 or fax: 205/663-0746. In Europe, contact Dr. Bernd Diehl of Spectral Services at tel: 49/22/154-1471 or fax: 49/22/154-1921. ❖

An Update on Gene Modified Soybeans

The ILPS European Analytical Subgroup is in ongoing discussions regarding the consequences of the worldwide processing of GMO beans for the lecithin production.

United States, Japan, and European Union (EU) authorities have approved the Monsanto-Roundup soya bean variety, which is resistant to the glyphosate (GTS) herbicide. These beans are successfully grown in the USA with higher yields per acre with a reduced use of herbicides. GTS beans consisted of approximately 2% of the 1996 crop, increasing to 12%

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Food & Nutrition Board Establishes an AI for Choline

On April 7th, the Food and Nutrition Board, a group within the National Academy of Sciences officially recognized choline as an essential nutrient.

The board recommended a daily choline intake of 550 mg for adult men, 425 mg for adult women and lesser amounts for children. With the need for increased choline supplementation in pregnant women and infants, the board recommends women taking 450 mg daily during pregnancy and 550 mg daily during lactation. A "tolerable" upper intake level of choline at 1 g per day for children and 3.5 g for adults was also established. Choline and lecithin, a nutritional source of dietary choline, are known for improving heart health by reducing blood levels of cholesterol and homocysteine, an amino acid found to increase the risk of cardiovascular disease. ❖

Reorganization of the ILPS

In January, 1997, the ILPS Board agreed to enhance the awareness of phospholipid research by collaborating with other industrial organizations such as the Institute of Food Technologists (IFT) and the American Association of Pharmaceutical Scientists (AAPS).

Our success to date, includes an ongoing technical cooperation with the IFT at their annual meetings. In Atlanta in June, 1998, the ILPS will co-sponsor a technical symposium entitled, "*Phospholipids as Functional Food Ingredients*", chaired by Lance Colbert and Bernie Szuhaaj. The topics to be addressed during the symposium are:

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in 1997, and forecasted to be 25-30% in 1998.

EU consumer pressure groups, among them Greenpeace, have questioned the use of GMOs in food. As a consequence EU has issued a Novel Food Directive, arranging the procedures and labeling of ingredients for GMO plants. It is likely that soy proteins have to be labeled, unless non-GMO origin can be proven. Soya oil does not need labeling, because no residual DNA or protein can be detected.

Soy lecithin is a well-accepted food emulsifier, which does not require labeling according to the current regulations. Nevertheless, food companies have been requesting DNA-free lecithin supplies. Due to co-mingling of beans, no guarantees can be given anymore. The EU administration is considering the definition "natural strain" in the additive regulation, which would complicate our business. ILPS members are working together with the European Oil Seed Crushers Association, FEDIOL, and the European Food and Drink Association, CIAA, as well as national industrial associations, to address correct information to the EU authorities. ❖

ILPS Board Considers Scientific Advisory Board

The ILPS recognizes the need to include more academia within its organization. One initiative currently being discussed is the appointment of four academic leaders to a new academic advisory board. The objective of the board is to provide insight into current academia research for potential phospholipid integration. ❖

For further information regarding the ILPS or its membership, please contact the following officers:

Walter Shaw, President, at 205/663-2494
Randall E. Zigmont, Vice President, at 203/262-7100.
Marolyn Chambers-Dorman, Treasurer, at 501/225-0936
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Lecithin Production, Composition, & Functionality, presented by Frank Flider, Riceland Foods

Lecithin as an Ingredient in Chocolates and Confections, presented by Willem van Nieuwenhuyzen, Eridania Beghin-Say

Liposomes, Versatile Carrier System for Both Water and Oil Soluble Ingredients, presented by Susan Gurkin, Lucas Meyer

The Use of Lecithin to Improve Functional Properties of Reduced and Low-Fat Cheeses, presented by Dr. M.A. Drake, Univ. Of Mississippi

Lecithin in Baking Applications, presented by Karen Allen-Seabolt, Central Soya Co.

The Use of Phospholipids in Instantizing and Release Applications, Joseph Casey, Central Soya Co.

In 1999, the second technical cooperation will be entitled, "*Liposomes in Food Systems*".

Topics and speeches will be forthcoming. ❖

Publication of Brussels Conference Now Available

Choline, Phospholipids, Health, and Disease, by Steven H. Zeisel and Bernard F. Szuhaj, Editors is now available.

This book is based on the 7th International Congress on Phospholipids held in Brussels, Belgium, in September 1996. Medical researchers, nutritionists, and those working in academia will find this book of interest.

Call the AOCS Press at 1/217/359-5401, ext. 128 to place an order. ❖

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