

# USDA nitrite decision defined

WASHINGTON, D.C. — The U.S. Department of Agriculture recently acted to eliminate cancer-causing nitrosamines from fried bacon and to reduce the total level of nitrite in bacon.

Carol Tucker Foreman, assistant secretary of agriculture for food and consumers services, said, "Under the Meat Inspection Act we are required to prevent the sale of any product containing a substance that may be harmful to health. We have known for several years that there are cancer-causing nitrosamines in fried bacon. We are acting to eliminate them as quickly as possible.

"The public has a right to expect that federally in-

spected meat is wholesome. We want to assure that bacon can be eaten safely. Today's actions are another step toward that goal," she said.

Ms. Foreman announced two separate actions to reach these goals.

First, the Department issued a proposed regulation that will lower to 40 parts-per-million the level of sodium nitrite allowed to be used in curing bacon. The sodium nitrite (or an equivalent amount of potassium nitrite) would be used in combination with 0.26 per cent by weight of potassium sorbate. The proposed regulation is based on data which indicate that this formula provides an

equal or superior protection against botulism than formulas presently in use, and eliminates confirmable levels of cancer-causing nitrosamines.

The proposed regulation would reduce by at least two-thirds the amount of nitrite presently used by most meat packers. The proposed rule will become effective within one year unless data are provided to USDA to demonstrate that these reduced levels would not prevent the formation of confirmable levels of nitrosamines and would not prevent botulinal hazards.

Second, the Department issued a final regulation, effective June 15, 1978, which requires bacon to be made using 120 ppm of sodium nitrite (or the equivalent amount of potassium nitrite) plus 550 ppm sodium ascorbate or sodium erythorbate. Cooked bacon, under this regulation, will be permitted to contain only the lowest level of nitrosamines confirmable under present commercial laboratory capabilities — 10 parts-per-billion.

Ms. Foreman said the actions announced were developed after analyzing a substantial volume of data on bacon and the effects of nitrite and nitrate in the formation of nitrosamines. This included the comments received on a proposal

published in the November 11, 1975, Federal Register; the study undertaken by the Secretary's Expert Panel on Nitrites and Nitrosamines, and the data submitted in March 1978 by the industry in specific response to USDA's request last October.

Over the past five years, the industry has made considerable progress in reducing the level of nitrosamines found in bacon, Ms. Foreman said. At the present time, however, there are not enough private laboratories with the equipment and expertise to reliably test bacon for nitrosamines below the level of 10 ppb.

"The lowest level which can be reliably detected and confirmed is 5 ppb," Ms. Foreman said. "This, however, can be done only in a few government laboratories which have very sophisticated equipment. There are not enough government laboratories available to handle the volume of testing that would be required to test all bacon production down to the level of 5 ppb, however."

Additionally, Ms. Foreman said the data submitted by the industry demonstrated that it is possible to cure bacon using as little as 40 ppm of sodium nitrite, in combination with 0.26 per cent potassium

sorbate without reducing minute quantities of substances), all bacon in the plant — and all future production until adjustments are made — will be either retained or diverted to other products that are not cooked at temperatures at which nitrosamines are formed — such as pork-and-beans or bean-and-bacon soup.

In addition, the new regulation requires that within the year — as laboratory capabilities are developed — the permitted level of nitrosamines will be lowered to 5 ppb. Lots which exceed this level at that time will have to be destroyed.

Full texts of both documents will be published in companion notices in the May 16, 1978, Federal Register. Copies of these documents can be obtained by writing to FSQS Information, U.S. Department of Agriculture, Washington, DC 20250.

With regard to the final regulation concerning nitrosamines, USDA's Food Safety and Quality Service will begin collecting samples from bacon processors for inplant testing. If more than 10 ppb nitrosamines are present, as confirmed by mass spectrometry (a system for measuring

minute quantities of substances), all bacon in the plant — and all future production until adjustments are made — will be either retained or diverted to other products that are not cooked at temperatures at which nitrosamines are formed — such as pork-and-beans or bean-and-bacon soup.

In addition, the new regulation requires that within the year — as laboratory capabilities are developed — the permitted level of nitrosamines will be lowered to 5 ppb. Lots which exceed this level at that time will have to be destroyed.

Full texts of both documents will be published in companion notices in the May 16, 1978, Federal Register. Copies of these documents can be obtained by writing to FSQS Information, U.S. Department of Agriculture, Washington, DC 20250.

## Craft festival set

BEL AIR, Md. — Steppingstone Museum, a Harford County institution dedicated to the country's past, will hold its eighth annual Old-Time Arts & Crafts Festival on June 1, 10 to 5 p.m., and on June 4, noon to 5 p.m.

Fifty artisans and craftsmen will demonstrate crafts of the eighteenth and nineteenth century such as spinning and weaving, basketmaking, rug hooking, broommaking, soap making, chair caning, horn braking, blacksmithing, painting artistry of all kinds, various types of needlework, quilting, and scores of other crafts to amaze and delight the twentieth century visitors.

Members of the Steppingstone Museum Association will guide visitors through the five buildings, arranged as a rural home and craftsmen's shops, which house 14,000 artifacts that comprise the fine collection of tools, home appliances, farm implements, dolls, toys and other items of the past century. Antique cars will also be on display.

Entertainment during Festival weekend will feature musical groups, square dancers and other events. Food will be available.

Steppingstone Museum, a non-profit organization, is

located on a hillside at the corner of Rt. 136 and Macton Road, three miles north of Rt. 1, midway between Dublin and Whiteford, Md. It is also open on weekends, Saturday and Sunday, 1 to 5 p.m., from May to mid-October. Admission is Adult, \$1; Children, 25 cents.

## Lincoln school reunion set

MOUNT JOY — All students and their families who ever attended Lincoln School are invited to attend a drop-in reunion on July 15 from 2 p.m. to sundown. The get-together will be held on the lawn of the school grounds by the Manheim/Mount Joy Road in Rapho Township.

Those attending are asked to bring a lunch, lawn chairs, and an old group photo. A cool drink will be provided.

In case of inclement weather, the reunion will meet in the Erisman Church basement located next door.



"Hitch your silo blower to a star"

**WEAVER STAR SILO INC.**

"Honey Pak" "Topper" "Energy Pak"

R.D. 4 MYERSTOWN, PA. 17067  
CALL COLLECT 717-866-5708

**Myers MITY-MIST**  
ORCHARDS • ROW CROPS  
TURF • VINEYARDS

... with Lightweight, Rust Free Molded Tank

**A32MG**

- Compact, 3 point Hitch PTO Air Sprayer
- Multi-purpose chemical applicator for Parks, Golf Courses, General Farming, Orchards and Vineyards
- Multi-use Design Cuts Cost in Half
- Big Piston Pump offers Full Range from 20 to 500 P.S.I. and 12 GPM

**LESTER A. SINGER**  
RONKS, PA. PHONE (717) 687-6712  
Open Sats. 8 to 12 Thru June 3

**NEED A FARM-URBAN-COMMERCIAL BUILDING?**

**Call Your HUSKEE-BILT MAN!**

Huskee Gives You More!

- Full 6" x 6" Poles
- American made steel
- Spacious Doors
- Factory Assembled Trusses
- Top grade lumber throughout
- Eave heights to 19'

Also ask about our CONTROLLED ENVIRONMENT BUILDING. A Three Center controlled environment building means heavier healthier animals, reduced labor and feed costs and almost no manure handling or odor. They pay for themselves in no time!

THRIVE CENTRE SYSTEMS BY HUSKEE BILT

Name \_\_\_\_\_  
Address \_\_\_\_\_  
Town \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Send more information  Have representative call  
 My phone number is \_\_\_\_\_  
 Student  Farmer  Businessman

ALSO ask about Thrive Center Environmental our Total Animal Confinement Systems

**MERVIN MILLER**  
R R 2 — KEENER ROAD  
LITITZ, PA 17543  
PHONE (717) 626-5204

**NEW MARTIN LIQUID & SEMI-LIQUID MANURE TANK**

- Manure tank can be filled with barn cleaners, scrape-off ramp, front-end loader, or pump.
- Large 12" opening from tank to discharge fan.
- Auger through bottom.
- 1500 - 2100 - 3300 gallons available.
- Also Available - Open top and tank spreaders.

Used #346 New Holland tank spreader w/hydraulic lift, less than 1 yr. old.

**MODEL V 1575**

**MATERIAL HANDLING EQUIPMENT**

Zero Concord SYSTEM    acorn EQUIPMENT    MARTIN SPREADERS & PUMPS    FIDELITY ELECTRIC TRUE ALTERNATORS    CLAY PUNBUTON FARMING

**CONSULTING    LAYOUT    MODERNIZING**

PROMPT SERVICE  
SERVING LANCASTER, CHESTER AND CECIL COUNTIES

**W & J DAIRY SALES**  
R.D. 2, OXFORD, PA. 19363  
CALL BILL GUHL 717-529-2569