Dairy Board okays $460,000 for research projects

ARLINGTON, VA — The National Dairy Promotion and Research Board has approved more than $460,000 in funding for the Dairy Research Foundation to support seven product and process research projects over the next three years.

To begin in 1986, the projects consist of six basic research studies at land grant universities and a national workshop on product/process research opportunities for the dairy food industry.

"Dairy farmers recognize the need for and have committed themselves to a broad research effort that will ultimately make dairy products even more competitive in the marketplace," said the Board's Chief Executive Officer, Joseph Westwater. The Board is already funding 19 basic research projects designed to lead to improved or new products and processing methods.

Dairy Research Foundation, a division of Dairy Research Inc. (DRINC) that is administered by National Dairy Council (NDC), also conducts symposia, funds grants-in-aid through United Dairy Industry Association, recognizes outstanding dairy research through an awards program, and provides technical information to the industry. According to Dairy Research Foundation's Manager Joseph A. O'Donnell, Ph.D., "Dairy industry support of basic research, such as these new grants funded by National Dairy Promotion and Research Board, builds a pool of researchers who are experts in dairy products. It ensures continuing development and improvement of products and processes."

"Dairy Research Foundation is now actively encouraging non-traditional dairy food scientists to turn their attention toward product and product research," said M.F. Brink, Ph.D., NDC president.

In one project, David M. Barbano, Ph.D., Cornell University, will try to determine the exact relationship between somatic cell counts in milk and cheese yield from that milk. This will help dairies set a precise economic value of high quality (low cell count) milk for making premium payments to farmers.

A. Morrie Craig, Ph.D., of Oregon State University will study a toxin in groundsel, a weed common in silage in the Northwest. The toxin is known to cause liver disease in many animals, including humans. He will look for the toxin's effects on cows and whether it passes into milk.

The study by Peggy M. Foegeding, Ph.D., North Carolina State University, will examine bacterial spore processes to help find ways to control them to improve food preservation. Her research could form the basis for long shelf life, non-refrigerated dairy products, such as cheese foods.

John E. Kinsella, Ph.D., of Cornell University will look for ways to control the adverse effects of heating on nonfat dry milk. Controlling factors in drying milk will enable the industry to produce nonfat dry milk that is much easier to use in making cheese, cottage cheese, yogurt, and baked goods.

Thomas Richardson, Ph.D., University of California, will use genetic engineering techniques to produce altered caseins in milk, ultimately to change the flavor and texture of dairy products (particularly cheese) made from such milk.

Research by R.L. Richter, Ph.D., Texas A & M University, will look at the role of starter bacteria in the development of flavor and aroma in Cheddar cheese. This information might be used in the future to control or accelerate aging of cheese.

The National Dairy Promotion and Research Board was established by Act of Congress to develop a coordinated program of promotion designed to strengthen the dairy industry's position in the marketplace and to maintain and expand domestic and foreign markets and uses for fluid milk and dairy products.

This national program of promotion, research and nutrition education is financed by a mandatory 15-cent per hundredweight assessment on all milk produced and marketed in the contiguous 48 states. The 36-member policy-making Board is composed of dairy producers.

Tobacco Field Day scheduled at U of Maryland

COLLEGE PARK, Md. — The University of Maryland will host its annual Tobacco Field Day Wednesday, July 31, at the university's Southern Maryland Research and Education Center near Upper Marlboro.

Tours of research at the Center begin at 9:30 a.m. and will continue until 12 noon. Following are some highlights of the field day:

- No-till systems have been popular in Maryland for years with such crops as corn and soybeans. Now tobacco is getting into the act. Research at Southern Maryland focuses on chemical weed control programs in no-till tobacco.
- Results from the 1984 test for sucker control will include effectiveness of a number of chemicals in addition to the effects of harvest date on yield, quality, and chemical content of cured leaf.
- UM scientists revealed two years ago that tobacco should not be grown on soils amended with treated sewage sludge because plants tended to accumulate heavy metals found in the sludge. But what if you stopped using sludge on your land now—could you plant tobacco again sometime in the future? After tests on yield, quality and heavy metal content of cured leaf, scientists have some answers.
- UM breeders will display advanced breeding lines and compare them to the standard varieties in the field.
- Maryland 609 tobacco has excellent quality and buyer acceptance, but it has poor resistence to lodging in wind storms. UM scientists are experimenting with cultural practices and "wind machines" to help farmers overcome this problem.
- A two-year study shows that good conservation measures can stop erosion from tobacco fields, and thus stem the tide of damaging runoff finding its way into the Chesapeake Bay.

In addition to these research highlights, all-day displays of tobacco diseases, harvesting and planting equipment, and weather information are planned for the field day.

For more information contact Skip Myers, (301)454-3622.

USDA approves vitamin E, Lecithin in bacon

WASHINGTON, D.C. — Starting Sept. 3, the U.S. Department of Agriculture will permit meat processors to use vitamin E as an additive to the curing solutions for bacon in order to inhibit the formation of nitrosamines.

Under the new rule, bacon processors can use two forms of vitamin E in the curing solutions that are pumped into pork bellies in bacon production. The rule also allows lecithin to be added during processing to help incorporate vitamin E into the curing solutions. The two forms of vitamin E and lecithin are generally recognized as safe for food additives by the Food and Drug Administration.

The rule was developed in response to petitions from Hoffman-LaRoche, Inc., the Diamond Crystal Salt Company, and Central Soya Company.

Interested persons may send comments or questions about this action no later than Sept. 3 to the Food Safety and Inspection Service Regulations Office, Room 3803 South Bldg., USDA, Washington, D.C. 20250.