

NUTRITION

Ice Cream Substitute

Synthetic ice cream, tasting much like the real thing, now on the market in certain cities. Controversy considered to be like that over oleomargarine versus butter.

► ARE WE going to have a substitute for ice cream? Will your sundae or cone or the carton you take home for dinner have ice cream in it? Or will it be filled with what is called in trade circles a "foreign fats product?"

"Foreign fats" mean vegetable fats or oils instead of butter fat or cream.

In some quarters this new product is considered a substitute or synthetic ice cream. The situation is said by some to be like the oleomargarine-butter situation.

Not so, says the International Association of Ice Cream Manufacturers. This group looks on the new product simply as a new product. A manufacturer may make ice cream, sherbet, ices and now, or in the future, this new product. He will not call it ice cream, but will give it a "fanciful" name, such as Freezert or Partyfreeze.

The new product will taste very much like ice cream. Some say only an expert ice cream judge can taste the difference. It will sell at a lower price than ice cream. In one

large city where it is now on the market, the price is reported to be 19 cents a pint.

Nutritionally, ice cream and the new "foreign fats product" are almost the same. Both probably furnish about the same number of calories per serving and the same quantity of non-fat milk solids. Flavorings are the same. But, unlike oleomargarine, the cottonseed, soybean, peanut or whatever vegetable oils are used in the new kind of ice cream are not fortified with vitamin A.

Whether you can now buy the new "foreign fats product" instead of ice cream depends on where you live. In Texas you can get it. It is sold there under the name Mellorine. This state has already established standards for the product and any Mellorine sold there must come up to those standards and be sold as Mellorine.

In Illinois, a State Supreme Court decision now allows sale of the new "foreign fats product," and it is apparently being sold there under various names coined by the manufacturers.

In Oklahoma and Missouri, "weak laws" governing ice cream standards allow sale of the new product.

In Kansas, manufacture and sale of a soya frozen dessert was started but stopped by a restraining order and the case is now pending before that state's Supreme Court.

The U. S. Food and Drug Administration has no jurisdiction over this new product of ice cream manufacturers unless it is shipped for sale or barter across state lines. So far, Food and Drug officials have not heard of this being done.

Federal standards for ice cream itself are now in process of being established. The Food and Drug Administration is resuming hearings and testimony will be given on the use of surface active agents, that is, quaternary ammonium compounds, as emulsifiers in ice cream.

Most states have very strict laws prohibiting the use of "foreign fats" in ice cream or any product sold in semblance of ice cream.

A new kind of carton, sales in factory-filled packages only, special labels and advertising are considered by some ice cream manufacturers as necessary to prevent deception of the consumers with the new product.

The new product can be made with regular ice-cream-making equipment, except in California where a state law prohibits this. So far, all of the new product is being made by ice cream manufacturers in addition to their regular line. The one known exception is a manufacturer in St. Louis who makes this product exclusively. He had previously made another dairy product, but not ice cream.

Questions

AERONAUTICS—How can runways and landing gear be made obsolete? p. 181.

• • •

ASTRONOMY—From what source do older stars get their energy? p. 180.

• • •

GENETICS—What is the rate of white-Negro mixing in the U. S.? p. 189.

• • •

INVENTION—What steps are recommended for patenting an idea? p. 186.

• • •

PHYSICS—How large is the core of the experimental breeder reactor? p. 181.

• • •

PHYSIOLOGY—What makes snails and tortoises move so slowly? p. 181.

• • •

PSYCHOLOGY—In what type of jobs are men over 40 most successful? p. 185.

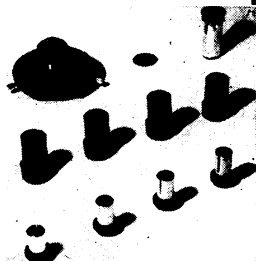
• • •

Photographs: Cover, Ohio State University; p. 179, New York University; p. 181, U. S. Navy; p. 183, Chas. Pfizer & Co.; p. 186, Fremont, Davis.

PHASE CONTRAST ACCESSORIES

A \$550
Value!

No finer quality at any price. Complete outfit for any standard laboratory or research microscope includes: 4-phase objectives (10x, 20x, 40x, 100x); rotatable turret-type changer; iris diaphragm; Abbe condenser; centering telescope; filter; wooden cabinet. Choice of 4 contrasts.



\$349 Postpaid

PHOTOMICROGRAPHY SET

Use your present camera (35mm., No. 120, etc.) to take photos with any standard microscope. Illustrated with 35mm. camera and laboratory microscope described below. Focusing telescope permits critical focusing and continuous observation of specimen.

\$39.95 Postpaid

50-1500X LAB. MICROSCOPE

Outstanding value in an instrument made to highest professional standards. Completely equipped with mechanical stage, Abbe condenser and iris diaphragm, rack and pinion substage, 3 eye-pieces, 3 objectives, including oil immersion, wooden cabinet, etc. (four objective model available).

\$198 Express Collect

All Instruments Fully Guaranteed
Send check or m.o. or write for literature to:

UNITED SCIENTIFIC CO.

204-6 Milk St., Dept. L-93, Boston 9, Mass.

PUBLIC HEALTH

DDT More Dangerous, Fat Accumulation Hints

► A WARNING that the widespread use of DDT insecticide may be more dangerous than has been thought appears in a report from Drs. G. W. Pearce, A. M. Mattson and W. J. Hayes, Jr., of the U. S. Public Health Service's Communicable Disease Center, Savannah, Ga.

Tests of DDT deposits in human fat from persons who had no known excessive exposure to the insecticide showed a large proportion of a chemical believed to be a degradation product of DDT. This chemical, the scientists think, is one called DDE, short for 2,2-bis(p-chlorophenyl) 1,1-dichloroethylene.

Whether DDE gets into human fat as a result of partial degradation of DDT on food plants before eating, or whether it gets there because DDT is degraded during digestion or after deposit in human fat are still unanswered questions.

"If DDT is slowly degraded after deposition in the fat, it would seem of great importance in assessing any potential danger from food contamination with DDT," the scientists state in their report to *Science* (Sept. 5).

"In any case, the evidence for the occurrence of substantial proportions of DDE suggest that the possible health hazards involved in the widespread use of DDT need to be reconsidered and further investigated."

Science News Letter, September 20, 1952

Science News Letter, September 20, 1952