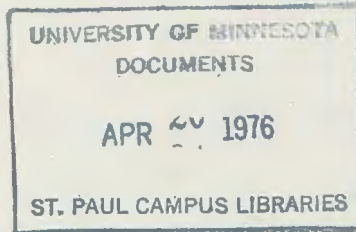


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(612) 373-0710

consumer radio briefs

April 16, 1976

Food Protection Paradox

(0:24)

A Food and Drug Administration official will address the Food Protection Paradox conference on May 4th at the University of Minnesota's St. Paul Campus.

Howard Roberts of the Bureau of Foods will discuss America's food supply--the safest in the world. For more information call (612) 373-1071.

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Moisture Standards

(0:52)

Too much moisture in the wrong kinds of foods can set up conditions for food poisoning. Better moisture standards for certain processed foods are needed, warn University of Minnesota scientists.

University food scientists call for the establishment of standards for relative humidity of food and for the specification of ways to measure the relative humidity of food. Scientist Ted Labuza says with cases of food poisoning reported in processed cheese in recent years, the FDA will be setting standards on relative humidity for processed cheese. The standards will be meaningless unless the method used to arrive at relative humidity is specified in the new rule.

With so many different methods for measuring relative humidity, just about any value can be arrived at, depending on the method used. The Minnesota scientists have collaborated with other institutions to examine 10 such methods.

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