



AgEcon SEARCH
RESEARCH IN AGRICULTURAL & APPLIED ECONOMICS

The World's Largest Open Access Agricultural & Applied Economics Digital Library

This document is discoverable and free to researchers across the globe due to the work of AgEcon Search.

Help ensure our sustainability.

Give to AgEcon Search

AgEcon Search

<http://ageconsearch.umn.edu>

aesearch@umn.edu

*Papers downloaded from **AgEcon Search** may be used for non-commercial purposes and personal study only. No other use, including posting to another Internet site, is permitted without permission from the copyright owner (not AgEcon Search), or as allowed under the provisions of Fair Use, U.S. Copyright Act, Title 17 U.S.C.*

aHD9001
n275.3

5

FoodReview

the magazine • of food economics

United States Department of Agriculture • Economic Research Service • October-December 1992 • Volume 15 Issue 3

ISSN 0895-6665
CODEN FODREV
03 OCT 1992

**Focus on Food Safety:
Pesticide Residues,
Foodborne Illness**

UpFront

FoodReview (ISSN 1056-327X) is published three times per year by the Commodity Economics Division, Economic Research Service, U.S. Department of Agriculture.

Send questions, requests, and editorial comments to *FoodReview*, Room 228 USDA, 1301 New York Avenue, NW., Washington, DC 20005-4789.

Annual subscriptions are \$17 to U.S. addresses (\$21.25 foreign). Multiyear subscriptions are also available. Call toll free 1-800-999-6779 (weekdays 8:30-5:00 ET) to charge your order to Visa or MasterCard (callers outside the United States or Canada, please dial 703-834-0125). Or, order by mail from ERS-NASS, 341 Victory Drive, Herndon, VA 22070. Make check or money order payable to ERS-NASS. Please include your complete address and daytime telephone number. Sorry, but refunds cannot be issued.

The use of commercial or trade names does not imply approval or constitute endorsement by USDA or ERS.

Economics Editors:

Rosanna Mentzer Morrison
Stephen L. Ott
(202) 219-0313

Managing Editor:

Mary E. Maher
(202) 219-0494

Art Director:

Robert Gresh

Editorial Assistance:

Priscilla B. Glynn
Cliola Peterson
Karen Sayre
Susan Yanero

Contents of this magazine may be reprinted without permission.

Photos courtesy of *Vindicator, Inc.*, and *USDA*.

New Report Assesses Industrial Uses of Ag Materials

With excess productive capacity, farmers are working with agribusiness and government to deliver a host of industrial products that use renewable resources. Chief among these products, which can be substituted for those from nonrenewable sources and are more environmentally friendly, are:

- Fuels, such as biodiesel—made from animal fats, oilseeds, etc.—to supplement or replace diesel fuels made from petrochemicals
- Biodegradable polymers and packaging materials— from corn starch and other agricultural products
- Fibers—new sources, techniques, and environmental benefits are making natural products more more attractive than synthetics

Other new industrial uses for agricultural products include biopesticides, inks, adhesives, pharmaceuticals, road deicers, and lubricants and coatings. For example, kenaf makes a good quality newsprint. And, many lubricants, coatings, and plastics are made from industrial rapeseed oil or its derivatives.

In response to the growing importance of nonfood uses of agricultural crops and materials, USDA's Economic Research Service is introducing a new situation and outlook report that will examine how agricultural materials are used by industry.

Industrial Uses of Agricultural Materials is designed for people involved in the research, development, production, processing, marketing, and policy issues surrounding agriculturally based industrial products.

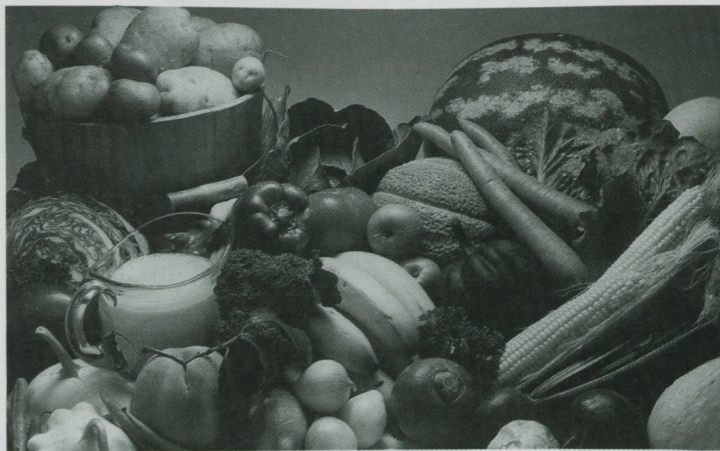
Available in July and December, this semiannual report will cover seven categories of uses: starches and carbohydrates; oils, fats, and waxes; fibers; animal products; forest products; natural plant products; and natural rubber and resins. It will analyze markets and uses of new and traditional agricultural crops and products, as well as general economic and specific industrial sector trends on the national and international scene.

For more information about the series, call Greg Gajewski or Lewrene Glaser at 202-219-0888.

Or, call 1-800-999-6779 to subscribe to *Industrial Uses of Agricultural Materials Situation and Outlook* (stock # IUS). Subscriptions are \$16 domestic (\$20 foreign).

FoodReview

C O N T E N T S



Addressing Pesticide Residues

2 Lettuce Provides Indication of Pesticide Use and Residues

—Ann Vandeman, David Shank, Ram Chandran, & Utpal Vasavada

USDA's new Pesticide Data Program helps examine the relationship between pesticide use on the farm and residues found on produce. Monitoring of lettuce—which is consumed fresh, so any residues that would remain on the harvested produce would not be removed by processing—shows pesticide use is widespread and varied. But, few samples contained pesticide residues, most of which were below established tolerance limits.

6 Consumers Respond to Information About Pesticide Residues

—Young Sook Eom

Despite food scientists' opinion to the contrary, consumers rank pesticide residues on produce as a major food safety concern. According to a recent survey, many consumers preferred to buy produce tested for pesticide residues—and would pay a premium price—after receiving information about risks. Yet consumers' ability to distinguish between risk levels depended largely on their demographic characteristics and their attitudes toward health.

A New Technology Awaits the Marketplace

11 Food Irradiation Still Faces Hurdles

—Rosanna Mentzer Morrison

Along with the potential to give perishable food products a longer shelf-life and to substitute for chemical fumigants, irradiation may

offer consumers safer food by retarding spoilage and by destroying microbial pathogens that cause foodborne illnesses. Yet irradiation first must overcome high investment costs, consumer wariness, and competition from other technologies.

16 Irradiation of U.S. Poultry—Benefits, Costs, and Export Potential

—Rosanna Mentzer Morrison, Tanya Roberts, and Lawrence Witucki

Last fall, USDA approved irradiation of uncooked poultry to control bacteria that cause diseases, such as salmonellosis and campylobacteriosis. With poultry treatment costs at a few pennies per pound, the public-health benefits could outweigh the irradiation costs and the longer shelf-life could offer expanded export opportunities. But irradiated poultry will enter the marketplace slowly with the uncertainty over consumer acceptance and the lack of approved facilities.

The Federal Front

22 The National School Lunch Program Serves 24 Million Daily

—Masao Matsumoto

25 Domestic Food Assistance . . . At a Glance

26 Food and Nutrition Legislation

—Robert C. Green

Information Updates

30 Reports of Interest