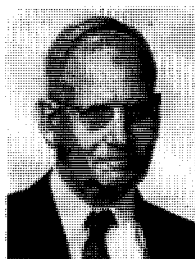


ASSOCIATIONS FORUM

Food Technologists to Honor Prescott, Hear 116-Paper Program

THE INSTITUTE OF FOOD TECHNOLOGISTS will confer its first annual citation on Samuel Cate Prescott when it meets in Boston next month. The citation will recognize Dr. Prescott's scientific research, his integrity and his contributions toward founding and developing the institute. Dr. Prescott, pioneer food technologist, is credited with applying the fundamental principles of bacteriology to food preservation and sterilization, thus laying the groundwork for the



Samuel C. Prescott



Charles N. Frey

modern food industry. Now retired he was for many years professor of biology, dean of the school of science and head of the department of biology and public health at the Massachusetts Institute of Technology.

Another highlight of the meeting, which takes place June 21 to 25, will be presentation of the Stephen Babcock Award to Charles N. Frey of Standard Brands, Inc. The award is being bestowed to honor Dr. Frey's "long and distinguished career in food science and in recognition of his zeal in promoting nutritional and other forms of biochemical research and in following that research through to technological application." Dr. Frey has been president of the Institute and of the American Association of Cereal Chemists. He has served on committees of the National Research Council.

In addition to the more formal aspects of the meeting, there will be a mixer Sunday evening in the ballroom of the Hotel Statler, the convention headquarters. Ladies and other guests are invited to attend.

Monday evening the convention delegates are scheduled to attend a concert of the Boston Pops Orchestra, under the direction of Arthur Fiedler. The entire ground floor of symphony hall has been

reserved for the convention and free refreshments will be served.

On Tuesday evening there will be a banquet with the presentation of the annual Appert Award.

Another social event is the clambake scheduled for Wednesday evening at the field house on the campus of MIT.

An item of widespread interest is the general meeting scheduled for Monday morning. Karl Compton, chairman of the corporation, MIT, will address the delegates.

Monday afternoon Charles Glenn King, scientific director of the nutrition foundation, will be in charge of a discussion program concerning geriatric feeding. There will be a presentation of the problems associated with providing proper nutrition for older people, and the implications of these problems for the food industry.

In addition to the awards, the Institute has planned a technical program, printed below, of 116 papers.

Monday Morning

(General Session—Ballroom)

Chairman: B. E. PROCTOR

Call to Order.

L. B. SJOSTROM. Greetings from the Northeast Section, IFT, and Announcements.

B. E. PROCTOR. Presidential Address: Food Frontiers.

K. T. COMPTON. In the Public Interest. G. A. REAY. The Ocean as a Potential Source of World Food Supply.

Presentation of Citation to Samuel Cate Prescott, Founder and First President of the Institute of Food Technologists.

Monday Afternoon

(Section A—Ballroom)

Dietary Problems of an Aging Population

Chairman: C. G. KING

W. H. SEBRELL, JR. The Changing Age Pattern of the American Population, With Its Implications in the Field of Public Health.

CHARLES DAVIDSON. Guiding Principles for the Solution of Dietary Problems of an Aging Population.

J. D. BLACK. Economic Adjustments That Have a Special Bearing Upon Food Supplies and Public Health.

J. N. JOLLIFFE. Obesity and Its Management As a Clinical Problem.

L. E. CLIFCORN. Trends in the Development of Foods for the Upper-Age Groups.

Monday Afternoon

(Section B—Room 406-8)

Meat Products

Chairman: GEORGE GARNATZ

A. A. KRAFT AND JOHN C. AYRES. Color Changes in Packaged Bologna.

J. W. HANLEY, C. W. EVERSON, LUCILLE Q. ASHWORTH, AND R. E. MORSE. Antioxidant Treatment for Bacon.

H. H. WEISER, H. S. GOLDBERG, V. R. CAHILL, L. E. KUNKLE, AND F. E. DEATHERAGE. Observations on Fresh Meat Processed by the Infusion of Antibiotics.

K. G. SHEA, I. S. MEYERS, MAURICE RARICK, O. E. SCHOTTE, AND R. E. MORSE. Vascular Perfusion of Animal Parts.

JEAN I. SIMPSON AND IRENE C. L. CHANG. Effect of Low Freezer Storage Temperatures and Wrapping Materials on the Quality of Frozen Meats.

W. R. DAVEN, K. M. CHRISTENSEN, AND R. E. MORSE. Low Temperature, High Speed Rendering.

C. H. KOONZ, M. I. DARROW, AND E. O. ESSARY. Factors Influencing Tenderness of Principal Muscles Composing the Poultry Carcass.

L. W. MURPHY. Hog Immobilizing Process.

Monday Afternoon

(Section C—Room 419)

Vegetable Products & Meats

Chairman: C. G. FERRARI

B. W. CLARKE. Sampling Procedures for Grading of Tomatoes.

AMIHUD KRAMER AND A. A. EL KATTAN. Effect of Application of Heat on Color Loss of Tomato Products.

R. B. DAVIS, W. A. GOULD, DUANE DEWEESE, AND G. L. PETERS. Consistency Measurements of Tomato Puree (Pulp).

G. L. PETERS, H. D. BROWN, W. A. GOULD, AND R. B. DAVIS. Effect of Added Calcium Chloride and Sodium Hexametaphosphate (Calgon) on the Relative Viscosity and Pectin Content of Tomato Puree (Pulp).

G. R. AMMERMAN AND N. W. DESROSIER. Measurement and Control of Odors from Tomato Cannery Waste Lagoons.

W. J. HART, JR., AND A. KRAMER. Recommendations on Procedures for Determining Grades of Raw, Canned, and Frozen Lima Beans.

C. F. DUNKER AND O. G. HANKINS. A Study of Rates of Freezing and Thawing Meats.

M. D. FIELDS, C. EDITH WEIR, AND C. F. DUNKER. Composition and Quality of Commercially Cured Picnic Shoulders.

C. EDITH WEIR. Variation in Tenderness in the Longissimus Dorsi Muscle of Pork.

Tuesday Morning

(Section D—Room 406-8)

Quality Control

Chairman: E. E. LOCKHART

N. F. GIRARDOT AND D. R. PERYAM. Monosodium Glutamate and Food Preferences.

H. V. SHUSTER AND E. E. LOCKHART. The Development and Application of Objective Methods for the Quality Evaluation of Capsicum Products.

N. W. DESROSIER. Color Grading Foods with the Purdue Color Ratio Meter.

IRENE C. L. CHANG. Photometric Determination of Peroxide Value.

T. HASSELSTROM, E. J. HEWITT, K. S. KONIGSBACHER, AND W. H. DANKER. The Sensory Panel as an Aid in Flavor Chemistry.

ELSIE A. LAUE, ELAINE T. ZLOBIK, AND N. H. ISHLER. Reliability of Taste Testing and Consumer Testing Methods.

JEAN F. CAUL AND W. A. RANZENBERGER. A Study of Pilot Consumer Tests of Sucrose vs. Dextrose Monohydrate in Commercially Baked White Breads.

J. SHAH AND O. J. WORTHINGTON. Comparison of Several Methods and Instruments for Specifying the Color of Frozen Strawberries.

T. HASSELSTROM, E. J. HEWITT, J. J. RITTER, AND K. S. KONIGSBACHER. The Formulation of Black Pepper Imitations.

Tuesday Morning

(Section E—Bay State Room)

Fish Processing

Chairman: H. L. A. TARR

B. E. PROCTOR AND J. T. R. NICKERSON. Ionizing Radiations for the Control of Fish Spoilage.

ERNEST ADAMS, MARIAN KLEIN, AND L. E. SIMERL. Five-Pound Shrimp Packaging Tests.

J. PUNCOCHAR. Freezing Fish at Sea.

C. H. CASTELL. Is There an Alternative to Freezing Fish at Sea.

Tuesday Morning

(Section F—Ballroom)

Chemicals in Foods

Chairman: C. N. FREY

ELLY HINREINER. A Plea for Standardization of Organoleptic Test Methods.

D. B. HAND. Progress Report on Work of the Food Protection Committee.

W. A. KREHL AND G. R. COWGILL. Public Education Regarding Chemicals in Foods.

E. L. SEVRINGHAUS. Medical Questions Concerning the Use of Chemical Additives to Food.

G. L. McNEW. Meeting the Dietary Requirements of Men, Insects, and Fungi in the United States.

G. E. HILBERT. Losses Occurring in Foods, and What Is Being Done About Them.

B. L. OSER. The Status of Proposed Amendments Affecting Chemical Additives.

H. J. DEUEL. The Metabolic Versus the Toxicological Approach Toward Food Additives.

Tuesday Morning

(Section G—Room 419)

Fermented Products

Chairman: F. W. FABIAN

W. B. ESSELEN AND E. E. ANDERSON. Thermal Inactivation of Pectolytic Enzymes in Genuine Dill Pickles.

I. D. JONES, J. L. ETCHELLES, AND R. J. MONROE. Varietal Differences in Cucumbers for Pickling.

J. H. LEVINSON AND R. H. VAUGHN. Sources and Types of Microorganisms Associated With the Softening of Fermenting Cucumbers.

R. C. ZALKAN AND F. W. FABIAN. The Influence of Vinegar Eels (*Anguillula aceti*) on Vinegar Production.

C. S. PEDERSON AND MARGARET N. ALBURY. Fermentation of Sauerkraut as Affected by Salt and Temperature.

A. H. JONES, G. S. HARPER, AND W. R. PHILLIPS. Factors Affecting the Quality of Cucumber Pickles.

R. C. FULDE AND F. W. FABIAN. Influence of Gram-Negative Bacteria on the Sauerkraut Fermentation.

M. D. LABBEE AND W. B. ESSELEN. Effect of Peroxidase Concentration, Acidity and Storage Temperatures on the Development of Off-Flavors in Fresh Pack Pickles.

C. S. PEDERSON AND MARGARET N. ALBURY. The Fermentation of Green Tomatoes.

Tuesday Afternoon

(Section H—Room 406-8)

Fruit Products

Chairman: W. H. COOK

S. A. EMODI, W. V. CRUESS, AND KADRI RAMAZANOGUL. Observations on Dried Beverage Bases from Fruits.

DOROTHY C. WILSON AND H. D. BROWN. Heat Induced Inhibitory Agents Obtained from Processed Fruits and Vegetables.

G. E. LIVINGSTON, W. B. ESSELEN, AND C. R. FELLERS. Storage Changes in Processed Apple Sauce.

O. W. BISSETT, M. K. VELDHUIS, AND N. B. RUSHING. Pasteurization and Storage of Sweetened and Unsweetened Lime Juice.

G. W. M. PHILLIPS, N. C. ACETO, AND R. W. ESKEW. Leach Pressing of Apples: A Method of Increasing the Yield of Full-Flavor Juice Concentrate.

R. K. ESKEW, H. I. SINNAMON, AND V. A. TURKOT. Grape Juice Powder.

G. J. KELLER, R. G. RICE, R. J. MCCOLLOCH, AND E. A. BEAVENS. The Stabilization of Frozen Citrus Concentrates by Heat Treatment.

J. H. DIETZ. Gelation and Clarification in Concentrated Citrus Juices. IV. Changes in Pectic Substances during Storage.

A. H. ROUSE. Distribution of Pectinesterase and Total Pectin in Component Parts of Citrus Fruits.

R. W. OLSEN AND E. L. MOORE. Sugar Hydrate Formations in Frozen Citrus Concentrates.

A. D. D'ERCOLE AND H. S. MADSEN. Copacker Quality Control with Particular Reference to Frozen Concentrated Citrus Juices.

V. V. ALMENDINGER, C. A. DILLMAN, AND C. G. BEISEL. Determination of Free Galacturonic Acid in Citrus Products.

Tuesday Afternoon

(Section I—Room 419)

Miscellaneous

Chairman: R. C. SHERWOOD

HAROLD SALWIN, I. LBOCH, AND J. H.

MITCHELL, JR. Dehydrated Stabilized Egg. Importance and Determination of pH.

W. K. STONE, T. F. CONLEY, AND J. M. McINTIRE. The Influence of Lipoidal Materials on Self-Dispersion and on Ease of Dispersibility of Whole Milk Powder.

R. D. COLEMAN, S. J. BISHOV, AND J. H. MITCHELL, JR. Calcium Removal from Fluid Milk by Ion Exchange.

H. W. VAHLTEICH, C. M. GOODING, C. F. BROWN, AND D. MELNICK. Esters of Citric Acid in Stabilizing Edible Oils.

A. L. TAPPEL AND M. R. EMERSON. Unsaturated Fat Oxidation Catalyzed by Hemin, Hemoglobin, and Cytochrome C.

MAX MILNER. Significance of the Browning Reaction in the Deterioration of Stored Grain.

A. S. MELASPINA AND R. S. HARRIS. Evaluation of Concurrent Feeding of Complementary Food Proteins to Man.

R. S. HARRIS AND H. SHERMAN. Comparative Nutritive Values of Mono-, Di-, and Triglycerides Fed at Equicaloric Levels in the Diets of Rats.

R. HARRIS AND FELIX BRONNER. Phytates, Nutrition, and Food Processing.

C. W. OFELT, A. K. SMITH, AND P. A. BELTER. Crumb Softness from Soy Fractions.

AGNES F. CARLIN, J. C. AYRES, AND P. G. HOMEYER. Evaluation of the Flavor of Angel Cakes Prepared from Yeast Fermented and Enzyme Treated Dried Albumen.

Tuesday Afternoon

(Section J—Ballroom)

Fish Processing

Chairman: W. F. HAMPTON

E. A. FIEGER AND J. J. FRILoux. A Comparison of Objective Tests for Quality of Gulf Shrimp.

M. E. STANSBY. The Chemical Composition of Certain Species of Fresh-Water Fish.

LIONEL FARBER. Observations on the Canning of Pacific Coast or Dungeness Crabmeat.

LIONEL FARBER AND ANNE CEDERQUIST. The Determination of Volatile Reducing Substances as an Aid in Quality Control of Canned Fish Such as Tuna.

H. L. A. TARR. The Maillard Reaction in Flesh Foods with Special Reference to Fish.

S. R. PETERSON. The Armed Forces Research and Development Program for Seafoods.

H. O. A. OSMAN AND O. J. WORTHINGTON. Optical Density as a Measure of the Quality of Frozen Chinook Salmon.

NORMAN JARVIS. Peruvian Tuna.

Wednesday Morning

(Section K—Room 419)

Microbiology

Chairman: W. B. ESSELEN

H. W. VAHLTEICH. Sorbic Acid—A New Fungistatic Agent for Foods.

H. J. DEUEL, JR., AND R. ALFIN-SLATER. Harmlessness of Sorbic Acid as a Fungistatic Component of Foods.

D. MELNICK, F. H. LUCKMANN, AND

ASSOCIATIONS FORUM

G. M. GOODING. Fate of Sorbic Acid Applied to Cheese Wrappers.

D. P. SMITH AND N. ROLLIN. The Cheese Industry's Need for a Harmless Fungistatic Agent and the Value of Sorbic Acid Applied to Cheese Wrappers.

W. LITSKY AND C. L. GOLDMAN. The Vitamin Synthesis of *Acetobacter Xylium*.

E. C. HILL, F. W. WENZEL, AND A. BARRETO. A Colorimetric Method for Detection of Microbiological Spoilage in Citrus Juices.

C. D. LA BAW AND N. W. DESROSIER. Influence of Plant Hormones on Heat Resistant Bacterial Spores.

I. J. PFLUG AND W. B. ESSELEN. Observations on the Thermal Resistance of Putrefactive Anaerobe No. 3679 Spores in the Temperature Range of 250 to 300°F.

A. M. KAPLAIN AND HOWARD REYNOLDS. Determination of the Lethality of Baking & Cooking Procedures for the Destruction of Food Contaminating Microorganisms.

Wednesday Morning

(Section L—Ballroom)

Canning and Processing

Chairman: C. O. BALL

J. P. BOLANOWSKI. Continuous Heat Transfer and Processing in the Food Industry.

SHERMAN LEONARD, BOR SHIUN LOR, AND ELLY HINREINER. Flavor Evaluation of Canned Cling Peaches.

J. W. HOLMQUIST AND L. E. CLIFCORN. Steam Blanching of Peas.

Wednesday Morning

(General Session—Ballroom)

Nicholas Appert Address.

Wednesday Morning

(Section M—Bay State Room)

Packaging Problems

Chairman: L. W. ELDER

F. J. GIBBS. New Saran Film Applications in Food Packaging.

N. H. STRODTZ AND R. E. HENRY. The Influence of Nitrates in Foods on Tin Plate Corrosion.

J. M. FULTZ. Some Recent Developments in Aluminum Foil Packaging of Food.

T. L. JOHNSON. The Eco Packaging System.

DAVID EOLKIN. A Nondestructive Method for Determining Microleakage in Commercial Glass Containers.

Wednesday Morning

(Section N—Room 406-8)

Fruit and Vegetable Research

Chairman: J. WAGNER

E. M. LITWILLER. Dehydrated Green Beans.

D. B. HAND, J. C. MOYER, AND A. C. WAGENKNECHT. Effect of Processing Conditions on Moisture Retention by Dehydrated Peas and Snap Beans.

A. N. COOLEY AND D. E. SEVERSON. Studies on Dehydrated Potato Granules.

G. H. NEEL, M. W. COLE, R. L. OLSON, W. O. HARRINGTON, AND G. S. SMITH. Problems in the Add-Back Process for Production of Potato Granules.

R. H. TREADWAY, R. J. WAGNER, C. F. WOODWARD, E. G. HEISLER, AND R. M. HOPKINS. Development and Evaluation of Potato Chip Bars.

M. SIMON, J. WAGNER, V. SILVEIRA, AND C. E. HENDLE. Influence of Piece Size on Production and Quality of Dehydrated Irish Potatoes.

F. E. LINDQUIST, M. P. MASURE, W. C. DIETRICH, AND MARVEL-DARE NUTTING. Effects of Processing Variables on Storage Stability and Dehydrated Sweet Potatoes.

Wednesday Afternoon

(Section O—Ballroom)

Canning and Processing

Chairman: E. J. CAMERON

W. J. BIEHL. Processing Requirements for Canned Sterile Whole Milk.

J. M. REED AND B. H. MORGAN. Resistance of Bacterial Spores to Gamma Irradiation.

S. A. GOLDBLITH, B. E. PROCTOR, S. DAVISON, B. KAN, D. A. LANG, C. J. BATES, M. KAREL, AND E. M. OBERLE. Comparative Bactericidal Effects of Three Types of High-Energy Ionizing Radiations.

H. L. SMITH, JR., AND C. OLIN BALL. Smith-Ball Pressure Canning Process.

Wednesday Afternoon

(Section P—Room 406-8)

Fruit and Vegetable Research

Chairman: M. A. COOLEY

R. G. TISCHER AND E. W. JERGER.

Effect of Freezing, Sulphuring, and Storage Conditions on the Quality of Dehydrated Sweet Corn.

A. I. NELSON. Studies on the Dehydration of Sweet Corn.

C. E. HENDLE. In-Package Desiccation of Dehydrated Foods.

H. K. BURR AND V. SILVEIRA. Stabilization of Dehydrated Cabbage by In-Package Desiccation.

R. H. VAUGHN. Microbiology of Dehydrated Vegetables.

M. MILLER, J. RECCA, J. KILBUCK, AND E. M. MRAK. Dehydration of Clingstone Peaches.

S. I. STRASHUN, ANN M. MYLNE, AND W. F. TALBURT. Production of Stable Dehydrated Orange Juice.

Symposia on Fermentation, Antibiotic Use at ACS Fall Meet

Symposia on "Instrumentation in Industrial Fermentations" and "Non-therapeutic Uses for Antibiotics" are being planned for the ACS fall meeting in Chicago by the Fermentation Subdivision of the ACS Division of Agricultural and Food Chemistry.

E. L. Gaden, department of chemical engineering, Columbia University, is chairman of the symposium on fermentation instrumentation. Chairman of the symposium on antibiotic use is N. O. Bohonos, Lederle Laboratories, Pearl River, N. Y.

The symposium on antibiotic use will cover antibiotics in nutrition, plant pathology, and food preservation. Those wishing to participate in this symposium may contact Dr. Bohonos.

The Chicago AMERICAN CHEMICAL SOCIETY meeting will take place on Sept. 6 to 11.

Forest Products Researchers to Convene in Memphis in June

Members of the Forest Products Research Society will discuss such matters as quality control, gluing, chemical utilization, packaging, and several other subjects at their meeting in Memphis, Tenn., June 15 to 17. The sessions are to be held at the Peabody Hotel.

A schedule of plant tours is also being arranged as well as entertainment.

August Tour of Ohio Plots Treated with Pesticides

The annual tour of the Ohio Pesticide Institute will be held on Aug. 12, 13, and 14. Vegetable and fruit plots treated with numerous pesticide formulations applied with various forms of applicators will be available for inspection. The tour will originate on the grounds of the Ohio Agricultural Experiment Station at Wooster and end at the Northwest Test Farm at Hoytville.

CALENDAR

Bioengineering Symposium. Rose Polytechnic Institute, Terre Haute, Ind. May 23.

National Confectioners' Association. 70th Annual Convention and 27th Confectionery Industries Exposition, Waldorf-Astoria, New York, N. Y. June 14-18.

Forest Products Research Society. National Meeting, Peabody Hotel, Memphis, Tenn. June 15-17.

American Plant Food Council. 8th Annual Convention, Homestead, Hot Springs, Va. June 11-14.

National Fertilizer Association. White Sulphur Springs, West Va. June 15-17.

American Association for the Advancement of Science. Pacific Division, Santa Barbara, Calif. June 15-20.

Institute of Food Technologists. 13th Annual Meeting, Hotel Statler, Boston, Mass. June 21-24.

American Dairy Science Association. Annual Meeting, University of Wisconsin, Madison, Wis. June 22-24.

11th Conference on the Standardization of Methods for Sugar Analysis. Paris, France. June 22-July 1.

Union of Cellulose Chemists and Engineers. General Meeting, Bad Kissingen, Germany. July 14-17.

6th International Congress of Radiobiology, Copenhagen, Denmark. July 14-25.