

A GOLDEN OPPORTUNITY

8. Cis-trans Isomerization in Dehydrated Castor Oil

CHICAGO FALL MEETING OFFERS RECORD TECHNICAL PROGRAM

The 38th Fall Meeting of the AOCS will open the Society's third successive record Technical Program on Monday morning, October 12 at the Pick-Congress Hotel, Chicago, Ill. In addition to two outstanding symposia, the 15 sessions will be devoted to Analytical Methods, Biochemistry, Coatings and Drying Oils, Composition, Cruciferae, Nutrition, Processing, Processing Problems, Reactions, Surfactants and Technical Safety. The first of the symposia will consider the subject of obesity, with Roslyn B. Alfin-Slater as Chairman. The second, dedicated to retiring Prof. J. B. Brown, will offer a spectrum of subject matter which vividly exemplifies the diverse fields in which Dr. Brown's students have excelled. These include lipid metabolism, studies on composition, chemistry and physical properties of fatty acid derivatives and new methods of hydrogenation. W. C. Ault, first to receive a doctorate granted under Dr. Brown's supervision, has co-authored two of the papers.

^ This unusually international Technical Program is presented below, followed by abstracts of the papers numbered to corre-

spond to the program.

MONDAY MORNING, OCTOBER 12, 1964 SESSION A—FLORENTINE ROOM

SYMPOSIUM: OBESITY

Chairman: Roslyn B. Alfin-Slater, School of Public Health, University of California. Co-Chairman: J. F. Proctor, National Dairy Products Corporation.

1.	Different	Types of	Obes	ity				10:00
	G. A. Laborat	Reichard,	Jr.,*	Smith,	Kline	and	French	

2.	Some Et	iological	Factors i	n Obesity	***************	10:30
	Hans	Kaunitz,	Columbia	University.		

3.	Weight Loss and Body Composition	11:00
	H P Sarett Mead-Johnson Research Center.	

MONDAY MORNING, OCTOBER 12, 1964

SESSION B-PLAZA ROOM

COATINGS AND DRYING OILS

Chairman: J. G. Endres, Armour & Company.

5.	Polyester Amides						10:00
	L. E. Gast, Wild USDA, Norther	ma J. 8 n Regi	Schneider ional Res	and search	J. C. La	. Cowan, boratory.	

G. A. Verburg, E. T. Rayner, D. A. Yeadon, L. L. Hopper, Jr., L. A. Goldblatt, F. G. Dollear and H. P. Dupny, USDA, Southern Regional Research Laboratory; and Emil York, U. S. Army Engineer Research and Development Laboratories.

Wilma J. Schneider and L. E. Gast, USDA, Northern Regional Research Laboratory.

0,	Derivatives Determined by GLC J. W. Breakey, Victor Wolf Limited, Manchester, England.	11:00
M	IONDAY AFTERNOON, OCTOBER 12, 1	964
SES	SION C—FLORENTINE ROOM	
SYM	Opening Remarks	2:00
9.	Serum Lipoprotein Transport of Exogenous and Endogenous Cholesterol as Influenced by the Nature of Diet Fat Raymond Reiser, Mary F. Sorrels, Betty S. Gibson and Mary C. Williams, Texas A & M University: D. A. Clark and F. H. Wilson, School of Aerospace Medicine, USAF.	2:20
10.		2:40
11.	Branched Chain Fatty Acids and Sulfonated Derivatives W. C. Ault, T. J. Micich, A. J. Stirton and R. G. Bistline, Jr., USDA, Eastern Regional Research Laboratory.	3:00
12.	Rearrangement of Epoxy Esters to Keto Fatty Esters H. A. Walens, R. P. Koob, W. C. Ault and G. Maer- ker, USDA, Eastern Regional Research Laboratory.	3:20
13.	Infrared Absorption Spectra of Methyl Hexenoate Isomers A. F. Mabrouk, Helen M. Peters and H. J. Dutton, USDA, Northern Regional Research Laboratory.	3:40
14.	Specificity of the Homogeneous Catalyst Penta- cyanocobaltate II	4:00
15.	Hydrogenation of Linolenate. XII. Effect of Solvents on Selectivity K. Sambasivarao and H. J. Dutton, USDA, Northern Regional Research Laboratory.	4:20
М	ONDAY AFTERNOON, OCTOBER 12, 1	964
	SION D—LINCOLN ROOM	
CRU	CIFERAE Chairman: L. H. Wiedermann, National Dairy Products Corporation.	
16.	Search for New Industrial Oils. XIII. Oils from 104 Species of Cruciferae R. W. Miller, F. R. Earle and I. A. Wolff, USDA, Northern Regional Research Laboratory.	2:00
17.		2:20
18.	Crambe: Compositional Differences Among Samples and Between Seed Components	2:40

^{*} Speakers shown in italics.



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19.	abyssinica and Related Oilseeds	3:00
20.	J. E. McGee, L. D. Kirk and G. C. Mustakas, USDA, Northern Regional Research Laboratory. Strongly Polar and Non-Extractable Lipids of Rapeseed and Other Cruciferae	3:20
	Jan Pokorny, Technical University, Prague; and Ivo Zeman, Fat Research Institute, Utsi, Czecho- slovakia.	
21.	Prepress-Solvent Extraction of Crambe: First Commercial Trial Run of New Oilseed	3:40
22.	The Incorporation of Acetate-1-C ¹⁴ into Lipid by Systems Derived from Maturing Rape Seeds T. Negishi, Obihiro College, Hokkaido, Japan; and R. P. A. Sims, Food Research Institute, Ottawa, Canada.	4:00
23.	Flavor and Oxidative Stability of Some Linolenic Acid-Containing Oils	4:20
24.	Metabolism of C ¹⁴ Labelled Erucic Acid and Nervonic Acid in the Rat	4:40
	TUESDAY MORNING, OCTOBER 13, 19	64
	SION E—PLAZA ROOM CESSING	
	Chairman: R. W. Bates, Armour & Company.	
25.	Processing Ironweed Seed, Vernonia anthelmintica (L.) Willd C. F. Krewson, C. L. Ogg and F. G. Oelshlegel, USDA, Eastern Regional Research Laboratory; and Reginald Hale and A. H. Hale, Angola Soya Company.	9:00
26.	New Pilot Plant Equipment for Mixed Solvent Extraction of Cottonseed	9:20
27.	A Simple and Efficient Method for the Recovery of Deodorizer Distillates	9:40
28.	Continuous Recovery of Acid Oil	10:00
29.	Engineering and Economic Aspects of Continuous Soapstock Acidulation	10:20
29a	Continuous and Automatic Saponification of Fatty Acids	10:40
,	TUESDAY MORNING, OCTOBER 13, 19	964
SES	SSION F—LINCOLN ROOM	
COA	APOSITION Chairman: B. L. Gregory, Swift & Company.	
30.	Composition and Structure of Phospholipids in Chicken Muscle Tissue	9:00
31.	Dihydroxy Fatty Acids in the Petroleum Ether Extract of Cardamine impatiens Seed	9:20
32.	Helichrysm Seed Oil. I. Separation and Characterization of Individual Acids	9:40
33.	An Optically Active Tetraester Triglyceride from the Seed of Sapium sebiferum	10:00

34.	Cyclopropenoid Fatty Acid Content and Fatty Acid Composition of Crude Cottonseed Oils from Successive Solvent Extractions	10:20	50. Lipids of Cancerous Persons
	A. V. Bailey, W. A. Pons, Jr. and E. L. Skau, USDA, Southern Regional Research Laboratory.		TUESDAY AFTERNOON, OCTOBER 13, 1964
35.	Tocopherol Content of Safflower Varieties J. E. Ruckman and A. B. Hill, University of Cali-	10:40	SESSION I—PLAZA ROOM TECHNICAL SAFETY
36.	fornia. Isolation and Structural Analysis of Flavonol Glycosides from Cottonseed	11:00	Chairman: N. H. Moore, N. Hunt Moore and Associates. Co-Chairman: F. M. Bloomberg, Arkansas Grain Corporation.
_	College.	24	51. Control of Static Electricity in Hazardous Areas 2:00 Panel Discussion.
	TUESDAY MORNING, OCTOBER 13, 19	904	52. Proper Methods of Dust Control in Hazardous
SES	SION G—FLORENTINE ROOM		Locations
BIO	CHEMISTRY Chairman: L. A. Witting, Illinois State College of Medicine.		53. Proper Methods of Disposing of Waste Process Water from Vegetable Oil Plants
37.	Radioactivity of Individual Carbons in the Chains	0.00	Panel Discussion.
	of Unsaturated Acids from the Soybean	9:00	TUESDAY AFTERNOON, OCTOBER 13, 1964
38.	Characterization of Unsaturated Fatty Acids by	0.00	SESSION J—LINCOLN ROOM
	Gas-Liquid Chromatography H. H. Hofstetter, N. Sen and R. T. Holman, The Hormel Institute.	9:20	REACTIONS Chairman: R. A. Reck, Armour Industrial Chemical Company.
39.	The Fatty Acid Composition of the Lipids from Bovine and Porcine Reproductive Tissues	9:40	54. Epoxidation of Methyl Linoleate. Isolation of the Second Isomer of Methyl 9,12-Diepoxystearate G. Maerker, E. T. Haeberer and S. F. Herb, USDA, Eastern Regional Research Laboratory.
40.	Fatty Acid Synthesis in Lactating Rat Mammary Gland	10:00	55. Studies of the Ozonization of Sterculene, cisand trans-9-octadecene
41.	Glyceride Distribution in Depot Fats of Animals R. A. Barford, F. E. Luddy, S. F. Herb and P. Magidman and R. W. Riemenschneider, USDA, Eastern Regional Research Laboratory.	10:20	56. Autoxidation of Fatty Materials in Emulsion. III. Application of GLC and TLC to Studies of Catalytic Autoxidation of Methyl Oleate
42.	Anatomical Variation in Fatty Acid and Glyceride Type Distribution	10:40	Eastern Regional Research Laboratory. 57. Lipid Oxidation in Flour Doughs
43.	Dietary Fatty Acid Utilization and Influence on Fatty Acid Biosynthesis	11:00	58. Kinetics of the Aminolysis of Hydrogenated Tallow by Allylamine and Other Primary Amines in Methanol
43a.	The Effect of Varying Dietary Levels of Petro- selenic and Linoleic Acids on Body Fat of Mice Frances Hicks, J. M. Bell and B. M. Craig, Prairie Regional Research Laboratory, Saskatoon, Saskatche-	11:20	E. F. Jordan, Jr., Bohdan Artymyshyn and A. N. Wrigley, USDA, Eastern Regional Research Laboratory. 59. Synthesis of Some Conjugated cis, cis-Octadecadienoic Acids
T	wan. JESDAY AFTERNOON, OCTOBER 13,	1964	S. G. Morris, USDA, Eastern Regional Research Laboratory.
	SION H—FLORENTINE ROOM		60. Production of Cyclic Fatty Acids: Water as a Reaction Solvent
	CHEMISTRY AND NUTRITION Chairman: E. G. Perkins, University of Illinois.		R. E. Beal, R. A. Eisenhauer and V. E. Sohns, USDA, Northern Regional Research Laboratory.
44.	Free Radical Lipid Peroxidation Damage: A Deteriorative Pathway in Biological Systems	2:00	61. Cocoa Butter-Like Fats by Direct Esterification 4:20 Betty B. Gajee, N. V. Lovegren and R. O. Feuge, USDA, Southern Regional Research Laboratory.
	W. T. Roubal, U.S. Bureau of Commercial Fisheries; and A. L. Tappel, University of California.		WEDNESDAY MORNING, OCTOBER 14, 1964
45.	Comparison of in vitro and in vivo Lipid Peroxidation Reactions L. A. Witting and M. K. Horwitt, University of Illinois College of Medicine.	2:20	SESSION K—LINCOLN ROOM REACTIONS
46.	Kinetics of in vivo Lipid Peroxidation and the Competitive Inhibition by a-Tocopherol	2:40	Chairman: R. S. Klonowski, Swift & Company. 62. Free Radical Addition to Esters of Unsaturated Fatty Acids. Preparation of Dicarboxylic Acids
47.	Brain Cholesterol Metabolism as Influenced by Dietary Lipids	3:00	and Other Polyfunctional Products
	R. B. Anderson and Raymond Reiser, Texas A & M University.		63. Homogeneous Hydrogenation of Methyl Linoleate Catalyzed by Iron Pentacarbonyl
48.	Effects of Double Bond Configuration in Lecithin Synthesis	3:20	E. N. Frankel, E. A. Emken and V. L. Davison, USDA, Northern Regional Research Laboratory.
49.	Studies on the Ethylene Glycol Lipids of Lung Peter Johnson, H. E. Carter and R. K. Yu, University of Illinois.	3:40	64. Homogeneous Hydrogenation of Unsaturated Fats: Metal Acetylacetonates

65.	Urethane Foams from Animal Fats, I. Oxyethylated 9,10-Dihydroxystearic Acid	10:00	78.	Polarographic Reduction of Unsaturated Conjugated Lipids	12:00
66.	Amines from Aldehydes Derived from the Ozoni-		WE	DNESDAY AFTERNOON, OCTOBER 14,	1964
	D. E. Anders, E. H. Pryde and J. C. Cowan, USDA. Northern Regional Research Laboratory.	10:20		SION N—FLORENTINE ROOM LYTICAL METHODS Chairman: C. W. Hoerr, Durkee Famous Foods.	
67 .	Nitrosyl Chloride Adducts of Unsaturated Fatty Acid Derivatives	10:40	79.	A Rapid Low-Temperature Method for Prepara-	
	W. R. Miller, E. H. Pryde, J. C. Cowan and H. M. Teeter, USDA, Northern Regional Research Laboratory.	10:40		tion of Methyl Esters of Fatty Acids	2:00
68.	Preparation of N-2-Mercaptoethyl Amides of Fatty Acids—A New Class of Derivatives	11:00	80.	Direct Conversion to Methyl Esters of Fatty Acids in Biological Materials	2:20
69.	Quaternary Pyridinium Salts from Olefins, Pyridine and Chlorine or Bromine D. H. Wheeler and J. Gross, General Mills, Incorporated.	11:20	81.	Properties of Frying Fats. I. The Relationship of Viscosity to the Concentration of NAF S. P. Rock and H. Roth, DCA Food Industries, Incorporated.	2:40
W	EDNESDAY MORNING, OCTOBER 14, 1	1964	82.	Reactions of Dioctylcyclopropene with Silver Nitrate H. W. Kircher, University of Arizona.	3:00
SES	SION L—PLAZA ROOM		83.	Gas-Liquid Chromatographic Analysis of Cyclo-	
PRO	CESSING PROBLEMS Chairman: W. J. Lehmann, Swift & Company.			P. K. Raju and Raymond Reiser, Texas A & M University.	3:20
	series of open discussions on practical problems in i refining, bleaching, deodorization and other unit		84.	Determination of Aflatoxins in Cottonseed Prod-	3:40
esses Each	, has been organized by W. J. Lehman, Swift & Co of these discussions will be led by an individual of ical experience on the unit operations involved	mpany. of wide		W. A. Pons, Jr. and L. A. Goldblatt, USDA, Southern Regional Research Laboratory.	3:40
prep the	aration of finished oil from crude. Details will apport of finished oil from crude. Details will apport of the crude of the company of the crude of	pear in	85.	Assay of Aflatoxin in Peanuts and in Peanut Products Using Acetone-Hexane-Water for Extraction J. A. Robertson, Jr., Louise S. Lee, Alva F. Cucullu and L. A. Goldblatt, USDA, Southern Regional Research Laboratory.	4:00
		1704	***	DUFCDAY AFTERNADAL OCTORER 14	10/4
	SION M—FLORENTINE ROOM			DNESDAY AFTERNOON, OCTOBER 14,	1904
ANA	Chairman: L. D. Metcalfe, Armour Industrial Chem-			SION O—LINCOLN ROOM	
70	ical Company. Polarized Infrared Spectra and Structure of Long		SUR	FACTANTS Chairman: E. Jungermann, Armour & Company.	
70.	Chain Methyl Carboxylates and Methyl Sulfonates H. Susi, USDA, Eastern Regional Research Laboratory.	9:00	86.	Detergent Alcohols. I. The Effect of Alcohol Structure and Molecular Weight on Surfactant Properties	2:00
71.	Separations by Dielectric Distribution: Theory B. C. Black and E. G. Hammond, Iowa State University.	9:20		B. M. Finger, G. A. Gillies, G. M. Hartwig, E. E. Ryder, Jr., and W. M. Sawyer, Shell Development Company. To be presented by <i>Helmut Stupel</i> , Shell International Chemical Company, London, England.	
72.	Separations by Dielectric Distribution: Application to the Isolation and Purification of Soybean Phosphatides and Bacterial Spores	9:40	87.	The Synthesis and Some Surface Active Properties of Alkylthioalkyl and Alkoxyalkyl Sulfates J. R. Livingston, Jr. and Robert Drogin, Esso Research and Engineering Company.	2:20
73.	Determination of Triglyceride Structure via Silver Nitrate-TLC	10:00	88.	The Effect of Surfactants on Germicides and Preservatives W. P. Evans, Unilever Research Laboratory, Port Sunlight, England,	2:40
	Hormel Institute.		89.	The Effect of Tallow-Based Detergents on An-	
73a.	Paper Chromatography of Higher Esters of Fatty Acids of Sucrose Jirí Zajic and Milan Bares, Institute of Chemical Technology, Prague, Czechoslovakia. To be presented	10:20		aerobic Digestion E. W. Maurer, T. C. Cordon, J. K. Weil, M. V. Nuñez-Ponzoa, W. C. Ault and A. J. Stirton, USDA, Eastern Regional Research Laboratory.	3:00
74.	by R. A. Reck, Armour Industrial Chemical Company. Simplified Method of Lipase Hydrolysis	10:40	90.	A Colorimetric Method for the Determination of Parts Per Million of Nonionic Surfactants	3:20
75.	Quantitative Estimation of Isomeric Monoglycerides by Thin-Layer Chromatography	11:00	91.	A Natural Soil and Mechanism of Removal Shinichi Tomiyama and Masahide Imori, Lion Fat and Oil Company, Ltd., Tokyo, Japan.	3:40
	Ralston, Durkee Famous Foods Division, The Glidden Company.		92.	Soil Redeposition vs. Deposition Tests in Evalua-	
76.	The Quantitative Determination of Emulsifiers in	11:20		J. W. Hensley, Wyandotte Chemicals Corporation.	4:00
	W. M. Schwecke and J. H. Nelson, General Mills, Incorporated.	11.20	93.	A Laboratory Method for Testing Laundry Products for Detergency	4:20
77.					
	Observations of the Response Factors for Thermal Conductivity Detectors in GLC Analysis of Fatty Acids	11:40	94	 W. G. Spangler, H. D. Cross III and B. R. Schaafsma, Colgate Palmolive Company. Consumer Testing Liquid Syndets. III. Effect of 	