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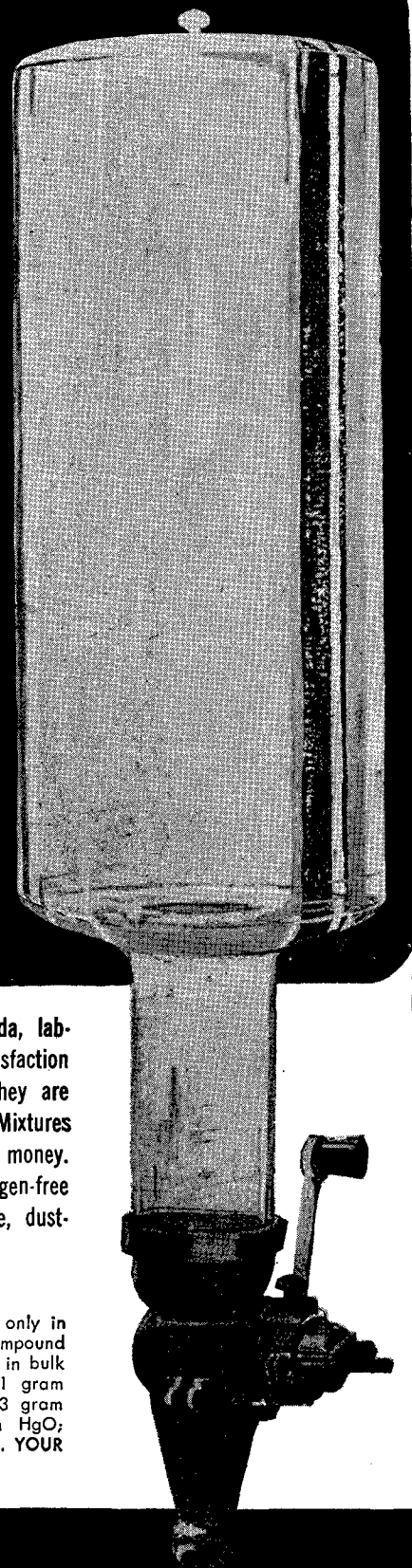
POPE

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International Seminar on Gel Permeation Chromatography

The Third International Seminar on Gel Permeation Chromatography will be held at the Hotel Des Burgues, Geneva, Switzerland, May 19-20, 1966. The program shall consist of formal papers presented by users of Gel Permeation Chromatography and workshop sessions with the entire assembly participating. The seminar shall be similar in scope to the two seminars held in the United States in previous years.

Gel Permeation Chromatography is a rapidly developing technique which allows polymer scientists to obtain molecular weight distribution curves in a matter of hours. The technique is fast becoming the standard for characterization of polymer materials.

Information regarding the seminar is available by contacting Waters Associates, Inc., 61 Fountain Street, Framingham, Massachusetts.

Frantisek Stanek Retires From Czechoslovakian Industrial Post

Frantisek Stanek (1960), technical director of the Czechoslovakian Fat and Oil Industry, retired from his position with the end of 1965.

He concludes a notable forty years of service in the fats and oils field. At the time of his resignation he was serving as the deputy of the General Director of the Association of the Fat and Oil Field, which supervises this industry in Czechoslovakia, as well as the research institutes at Usti and Labem.

Mazzoni Announces New Refining Method

G. Mazzoni, S.p.A., has released descriptive literature illustrating their new plant type DAG/D for the physical refining of edible fats and oils without the use of chemicals.

The advantages of their new process are listed as: elimination of soapstock; distilled fatty acids as a by-product; drastic reduction of processing time; reduction of processing costs; higher yield, due to absence of soapstock; possibility of converting into edible products; reduced steam and cooling water consumption; small space requirements.