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As one of Votator's field engineers, Fred Heina has the responsibility for checking out, starting up and testing every Votator deodorizing system that we sell, making certain that it operates precisely as it should.

Even more important, it's his job to work with your personnel . . . instructing them in the correct operation and care of the system to assure years of economical production and consistent product quality.

You get this kind of personal, on-the-spot service with any Votator deodorizer you buy . . . either semi-continuous or fully continuous.

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Symposium on Odors and Flavors Attracts 200 Chemists

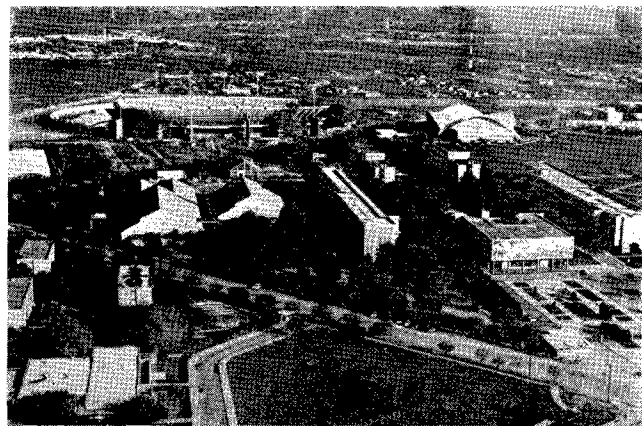
The two-day symposium on odors and flavors which was held during the 40th Fall Meeting of the American Oil Chemists' Society in Philadelphia on October 2-5, 1966, has received numerous favorable comments. The symposium was organized by S. S. Chang of Rutgers, The State University and consisted of twelve papers contributed by four universities, three government laboratories, and four industrial laboratories.

The first session of the symposium was chaired by Dr. Chang. It was opened by D. G. Moulton of Clark University who discussed the physiology of odor and flavor detection and by A. Dravnieks of Illinois Institute of Technology Research Institute who reported the recent advances in the measurement of odors and of odor components of flavors. Dr. Chang then described the methodology he and his associates developed for the isolation, fractionation, and identification of volatile flavor compounds in fats and oils. The recent development in the flavor stability of soybean oil was reported by J. C. Cowan of Northern Regional Research Laboratory. The identification of components responsible for the hydrogenation flavor and in the autoxidative products of methyl linoleate were then discussed by J. G. Keppler of the Unilever Research Laboratory and R. J. Horvat of the Western Regional Research Laboratory respectively.

The second session was also chaired by Dr. Chang. It was opened by E. H. Polak of the Polak Frutal Works, Inc., with a discussion of the methods for the industrial reconstitution of a flavor from the compounds identified by the procedures reported in the first session. The flavor chemistry of milk, cheese, meat, and potato chip was then reported by J. E. Kinsella of Pennsylvania State University, E. A. Day of International Flavors and Fragrances, Inc., I. Hornstein of ARS, USDA, and R. E. Deek of Rutgers, The State University, respectively. The symposium was concluded by H. P. Andrews of Rutgers, The State University, with a discussion of the application of statistics to sensory evaluation research.

This symposium was so successful and well received that a similar symposium is being planned for the 1968 Fall Meeting in New York City.

Monterrey Section Readies For First AOCS Latin American Short Course Set For January



Pictured above is the Instituto Tecnológico y de Estudios Superiores de Monterrey (Monterrey Institute of Technology) which will be the host institution for the first Latin American Short Course of the AOCS, scheduled for Jan. 23-24, 1967. Ing. M. A. Zavala, Associate Professor of the Department of Animal Science and Nutrition is chairman; Q. B. Fidel Villarreal of the Chemistry Department of ITESM is co-chairman.