

THE FOUR CORNERS...



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International Relations Committee;
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Chile Jacobo Furman L.

Protein Food Committee

The Ministry of Health has formed a Counseling Committee for Protein Food. This group is composed of representatives of the National Health Department and various research institutions of the University of Chile and the Laboratory of Pediatric Research of the School of Medicine. The dairy and fat and oil industries are co-operating with this group. Part of the expenses for this research are financed by the University of California.

The purpose of this Committee is to find a protein-rich food to fight malnutrition in children beginning in their lactation as well as in their preschool periods. In certain areas of the country malnutrition reaches such a high proportion that Chilean authorities feel alarmed.

A food mixture made basically of extracted sunflower meal, fish meal (Chilean hake, *Merluccius Gayi*) and wheat flour, seems to give good results.

Research work carried out in laboratory as well as direct feeding of the children under careful medical control, greatly encourage those involved in these projects.

Revision of the Fat and Oil Legislation

On request of the Fat and Oil Industry, the Sociedad de Fomento Fabril (Society for the Promotion of Industry), took the initiative in forming a private Committee for the purpose of improving the Fat and Oil Legislation. The above Society is a private organization that comprises most of Chilean private industries and was formed with representatives from different scientific and research institutions as well as from the Fat and Oil Industry.

After a thorough revision of the regulations now in force, this Committee recommended many changes, the principal being the following:

- 1) To allow the manufacturing of shortenings and baking margarine up to a melting point of 45C. (Present rules permit a maximum of 40C for shortening and 38C for margarine).
- 2) To permit the addition of up to 8% of mono and diglycerides in the elaboration of superglycerinated fat.
- 3) To eliminate the present requirement that margarine labels should bear a wide color band with the word margarine as a distinctive warning.

The conclusions of this Committee will be submitted to the health authorities with the aim of having them adopted as regulations of new fat and oil legislation.

Italy G. Jacini

"Premio Tensiochimica" (Tensiochimica Award)

The Società Tensiochimica Industriale of Concesio (Brescia, Italy) established in 1964 an annual award of 1,000,000 lire to be assigned for the most interesting publication dealing with washing products.

The Commission charged with evaluating the papers includes university professors and industrial technicians.

In 1964 no prize was awarded since no work met the committee standards; consequently, the cash award of 1,000,000 lire was set aside for the following year. In 1965 the following prizes were assigned: The first prize of 1,000,000 was shared by P. Peri and A. Zanella (Montecatini-Edison, Milan) for their work, "Correlation Between Detergent Power and Composition of Straight-Chain Alkyl Benzenes: Parts I and II." The three second prizes of 350,000 lire each were won respectively by: A. Arpino and V. De Rosa (Stazione Sperimentale Oli e Grassi, Milan) for their work, "Research on Analytical Chemistry of Surfactants: Part IV. On Nonionic Substance Fractionation by Means of Thin-Layer Chromatography;" H. Bellingier (Henkel GmbH, Düsseldorf) for his work "The Influence of the Biological Effect of Phenol and Phenol Derivatives with Tenside"; A. Morpurgo (Industrial Chemistry Institute of the Polytechnic, Milan) for "New Method Proposed for Surface Tension Determination."

A Tensiochimica award of 1,000,000 lire has been announced for the years 1966-67. Those who wish to participate in the contest must send their papers before July 15, 1967 to the Award Secretary office, Società Italiana per lo Studio delle Sostanze Grasse, Via del Lauro 3, Milan, Italy.

Second Symposium on Detergents Milan, Oct. 7-8, 1966

On Oct. 7-8, 1966, a Symposium on Detergents took place at the Lombardy Industrial Association (Via Pantano 9, Milan), organized by the Società Italiana per lo Studio delle Sostanze Grasse in collaboration with the Italian Committee of Detergency and jointly sponsored by: the ACIMIT Group of Laundry and Dry Cleaning Machine Manufacturers; the ANIE Group of Household Electrical Apparatus Constructors; Chemical Industry National Association (Assechimici); Oil, Fat, Soap and Related Products Industry National Association (Assolearia); Federation of Economists Regional Associations (FARE); National Autonomous Union of Dyeing, Dry Cleaning, Laundry Establishments.

The Symposium was entitled, "Modern Methods for Performance Evaluation of Household and Industrial Use Detergents." The following papers were presented: E. Götte (President of the C. I. D. Testing Commission, Paris), "The Present State of International Efforts to Agree Upon Technically Applicable Tests of Tenside"; G. Mangeney (President of the C. I. D. International Analyses Commission, Paris), "Problems in the Chemical Analysis of Tenside-Active Detergents: A Present Situation of Great Importance to the C. I. A."; A. Zanella, A. Arpino, A. Bertini, G. Poles (Montecatini-Edison S. p. A., Milan); Experimental Station for Fats and Oils, Milan; Mira Lanza S. p. A., Genoa; Experimental Station for Cellulose, Paper and Vegetable and Artificial Textile Fibers, Milan), "Statistical Study of the Sources of Variability in the Evaluation of Detergency"; G. E. Fernley and E. L. Shepherd (Shell Research Ltd.-Egham), "Laboratory Scale Evaluation of Cotton Detergency: The Behaviour of Some Commercially Available Artificially Soiled Test Cloths Compared with a Naturally Soiled Cloth";

(Continued on page 129A)

• *The Four Corners* . . .

(Continued from page 119A)

A. Suter (Milan), "Enzymatic Deteratives"; C. Gomez Herrera (Instituto de la Grasa y sus Derivados, Seville), "Activities of the Commission of Methods of Testing of the Spanish Committee on Detergency"; K. H. Nieuwenhuis (Instituut voor Textielreiniging T. N. O., Delft, Holland), "Popular New Detergents in the Netherlands and Methods for Their Evaluation"; E. E. Lindermer (Ciba S. A., Basel), "The Application, Incorporation and Formulation of Fluorescent Brighteners for Modern Detergents in Relation to the Advertising Claim of Detergent Makers 'whitest whiteness'"; H. Brüscheweiler (Eidgenössische Materialprüfungs und Versuchsanstalt für Industrie, Bauwesen und Gewerbe, St. Gallen), "Testing Detergents with Artificially Soiled and Unsoiled EMPA Test Fabrics"; A. Lunetti (Unione Nazionale Autonomia Tintorie, Puliture a Secco, Lavanderie, Milan), "The Use of Detergents in Industrial Laundries"; A. M. Fontanelli (Federazione Associazioni Regionali Economi, Milan), "Deteratives for Use in Hospitals and Other Large Communities"; N. Fumagalli (Candy S. P. A., Brugherio, Milan), "Proposal for the Appointment of a Study Committee for the Preparation of a Standard for the Evaluation of the Effectiveness of Deteratives Used in Domestic Laundries."

The meeting was highly successful in terms of the interesting reports presented and the large number of attendees, including the most representative members of Italian and foreign industries in the field of detergents, of detergent raw materials, of domestic and industrial washing machines, as well as of large communities (hospitals, hotels, asylums, etc.).

During the symposium the possibilities have been set forth for a control of detergent performance on the part of the Dutch, German and Swiss Institutes. The ever-increasing improvement of use characteristics of some detergent categories have been emphasized. The possibility of employment of a new detergent category has been exposed, based on concepts other than those of most commonly used products (reference is made to the paper on enzymatic detergents).

On the part of major consumers and of washing machine manufacturers an increment has been anticipated of the studies on the washing process characteristics with their respective requirements.

The utility has also been underscored of enhancing the potentiality of the surfactants laboratory by the Experimental Station for Fats and Oils, in order to make it possible to perform consulting and controlling functions as it is done already with competence by similar specialized foreign institutes.

Also, for this purpose the appointment has been proposed of a commission or a study group, charged with promoting further research on washing and detergent performance. The representative of the Società Italiana per lo Studio delle Sostanze Grasse has promised his support for the purpose of having a meeting promoted by the Society itself, of the parties interested in the problem in order to discuss the role of the appropriate future program.

Olive Oil and MEC

Effective Nov. 1, 1966, the communitary act on fatty materials has come into force. According to this act, a production premium is granted to olive growers in the European Economic Community (EEC) countries (Italy, France, Federal Germany, Netherlands, Luxemburg and Belgium).

The premium is ca. 200 lire per kilo; consequently, the price of olive oil in the EEC area has proportionally decreased. The country deriving the highest benefit from the MEC act is Italy, the major olive producer in the Community.

AOCS "Volunteer Executive" Makes Friends in the Middle East

IESC Representative Surveys Food Industry in Iran

JAACS is fortunate in having the following special report from J. A. Skogstrom (1956) on his overseas service in the International Executive Service Corps (IESC). Mr. Skogstrom and the group he represented on this tour are unique in their achievements in developing vitally needed industries overseas.

Mr. and Mrs. J. A. Skogstrom, of Palm Desert, Calif., recently returned from a tour of the Middle East and Europe. They spent six months in Iran, Mr. Skogstrom working as a volunteer for the International Executive Service Corps. He acted as a consultant to the Industrial and Mining Development Bank of Iran on agricultural and food industry projects.

One vitally important segment of Iran's economy, and that of the entire world, for that matter, is the development of improved agricultural practices as well as sound food processing and distribution methods.

The Bank had requested the services of an IESC executive with broad experience in the food purchasing and merchandising, canning, preserving, processing, and cold storage operations, as well as in the fish, fertilizer and animal feed industries.

Since he has had more than 30 years' experience in all phases of the food and chemical industries, with such firms as Procter & Gamble, Kroger and Safeway food chains, Hunt Foods and Langendorf Bakeries, Mr. Skogstrom was requested to undertake the assignment.

In recent years Iran, under the leadership of the Shah, has seen an increasing development of the free enterprise system that has fused new life into this ancient country. The country has a wealth of basic natural resources and an oversupply of labor. Yet its available work force is mainly unskilled. It is estimated that, in order to maintain its upsurge in its standard of living, Iran must provide at least one million new jobs. The manpower is available and abundant, but the crucial problem is the lack of well-trained management personnel to assume responsibility and to develop the labor potential. The country needs more food and a better balanced diet for its growing population and improving standard of living.

During the early stages of the food industry project, Mr. Skogstrom visited the agricultural and citrus-producing areas of the country to study methods, availability of the various products, harvesting, storage, grading, transportation and distribution, either to markets for immediate sale, or to plants for processing, preserving and storage. He also spent time at some of the principal processing and canning factories to study their operations and methods, and looked in on one of the country's leading sausage manufacturers, with an eye to improving certain production practices and the quality and marketability of the finished product.

Specific Recommendations Produced by Study

By the end of his assignment, Mr. Skogstrom was able to report to the Bank's management on a canning and fruit and vegetable processing operation which had been handicapped by poor equipment and lack of technical competence; cold storage plants; the citrus industry, with particular attention to lime products; soybean cultivation and processing, agricultural improvements; meat production and refrigeration; and the catching, storage, preservation and distribution of fish and fish by-products from the Persian Gulf. Recommendations were made to increase manufacture and the use of chemical fertilizers to improve crop output, and on distribution of products, both from the standpoint of the domestic market and, where possible, the export market.

Just before he left Iran, Mr. Skogstrom wrote: "I have travelled from the Caspian Sea to the Persian Gulf evalu-

(Continued on page 142A)