Northeast Section

Award to Dr. Melnick at September Meeting



Daniel Melnick

The September 19th Meeting of the Northeast Section of AOCS will be held at Whyte's Restaurant in New York City.

The speaker will be Daniel Melnick, Director of Research and Quality Control of Corn Products Co. (Bayonne and Associated Laboratories). Dr. Melnick is the 1967 Lipid Award Winner. The title of his talk will be, "Essential Fatty Acids or Polyunsaturates—That Is the Question." The talk will deal with natural and unnatural (man-made) polyunsaturates,

methodology and biological responses.

Dr. Melnick will receive the Lipid Award for his "Research in Industry," primarily for his research in the absence of aflatoxins from refined vegetable oils.

Background and Research Activities Noted

Dr. Melnick received his Bachelor's degree, with a major in Chemistry, and the PhD degree, with a major in biochemistry, from Yale University. Following four years of postdoctorate research at both Yale and at the University of Michigan, he entered industry as Chief Chemist and Supervisor of Research at Food Research Laboratories, New York. Ten years were spent in serving all segments of the food industry, at the latter consulting laboratory and then as Chief of the Food Development Division of the Quartermaster Food and Container Institute for the Armed Forces. During the past eighteen years, he has been with The Best Foods Division of Corn Products Company, first as Chief Technologist and then as Director of Research.

Dr. Melnick is a member of the American Chemical Society, American Society of Biological Chemists, American Institute of Nutrition, Institute of Food Technologists, American Association of Cereal Chemists, and, of course, of the American Oil Chemists' Society.

He is certified as a Specialist in Human Nutrition by the American Board of Nutrition, is a member of the honor societies of Sigma Xi and Phi Tau Sigma, is a member of the National Research Council Committee servicing the U.S. Army Natick Laboratories on Oil and Fat Product Developments, and is a member of the Council on Basic Science of the American Heart Association. He was Chairman of the Food and Nutrition Section of the Gordon Research Conferences sponsored by the American Association for the Advancement of Science, Associate Editor of the journal "Food Research," President of the New York Institute of Food Technologists and a National Councilor for this Chapter.

June Meeting Draws Record Attendance!

The final spring meeting of the Northeast Section of the AOCS was held at Whyte's Restaurant, and overflowed with the largest turnout in the history of the Section.

Reason—Karl Zilch, of Emery Industries (Cincinnati) was the guest speaker and his subject, "Synthetic Fatty Acids" (derived from petroleum factions).

Dr. Zilch's talk dealt with the possible methods that could be used to produce the desired results. He pointed out that the present products now available suffer from purity, odor and taste problems (where these can be objectionable); however, uses for even the crude material now being produced have met with acceptance. He pointed out that, given time and an upward turn in the cost of the "natural origin," the synthetics "will be in."

As a result of tremendous attendance at this meeting, the Northeast Section is planning a "follow-up" in June of 1968 with its supper meeting dealing with the actual manufacturing of the synthetics.

TUESDAY MORNING, OCTOBER 17, 1967

SESSION J—AVENUE WEST ROOM SYMPOSIUM: SAFETY IN SOLVENT EXTRACTION Chairman: N. H. Witte, Central Soya, Inc.

56.	History of AOCS Safety and Engineering Committee N. H. Witte	10:00					
57.	Hazards in Solvent Extraction as Seen from a Property Insurance Point of View	10:30					
58.	58. Methods and Results of Purging Extractors L. Kingsbaker, Blaw-Knox Company						
59.	Some Specific Extraction Plant Safety Problems						

TUESDAY MORNING, OCTOBER 17, 1967

and Suggestions for Control

N. W. Myers, Archer-Daniels-Midland Co.

11:30

SESSION K—FLORENTINE ROOM

REACTIONS AND COMPOSITION

Chairman: E. C. Leonard, National Dairy Products Corp.

61. Improved					
Alcohols .					9:00
	ore and E. I esearch Labo		Northern	rve-	

66. Industrial Uses for High-Oleic Safflower Oil 10:40
M. J. Diamond and G. Fuller, USDA, Western Regional Research Laboratory

67. Isomeric Phenylstearic Acids and Related Compounds. Composition and Partial Separation
 11:00
 F. D. Smith and A. J. Stirton, USDA, Eastern Regional Research Laboratory

68.A. Fatty Acid Composition of Cod Liver Oil Determined by Urea Fractionation and Modified PTGC

J. L. Iverson, Department of Health, Education and Welfare, FDA

TUESDAY AFTERNOON, OCTOBER 17, 1967

SESSION L—PLAZA ROOM

BIOCHEMISTRY

Chairman: E. E. Rice, Swift & Co.

70. Studies on the Autoxidation of Human Serum Lipoproteins Using Ultraviolet Spectrophotometry
 W. L. Robinson and G. J. Nelson, University of California

71. Quantitative Determination of Glyceryl Alk-I-enyl and Aklyl-Alkenyl Ethers in Neutral and Phospholipids

 $Randall\ Wood$ and Fred Snyder, Oak Ridge Institute of Nuclear Studies

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2:20