

• Local Section News

Northeast Section

Full Year's Activities Scheduled

At the July organizational meeting of the officers and directors of the Northeast Section of AOCS, an outline of the 1967-68 season was prepared.

Led by newly installed President Frank Naughton, the group prepared the technical dinner-meeting program, including the annual symposium. A. M. Rossetto, Vice President, chaired the overall section technical meeting.

Treasurer David Meshnick noted that the financial picture was still good, although an increase in meeting costs is anticipated.

The new addition to the staff of officers was A. N. Wrigley, who will long be remembered as Chairman of the 40th Annual Fall Meeting in Philadelphia.

The Board of Directors for the Northeast Section includes Manuechr Bijadi, George Raupp, Kent Smith, Frank White and Robert Casparian.

Award to Dr. Melnick

The first dinner meeting of the 1967-68 year will be held at Whyte's Restaurant in New York City, September 19. The guest speaker will be Daniel Melnick of Corn Products Co., and the title of his talk will be "Essential Fatty Acids of Polyunsaturates—That is the Question." At this meeting Dr. Melnick will receive the Lipid Award for his outstanding work in the oil industry and most notably for his latest publication on aflatoxin.

At the same meeting, S. S. Chang and Kent Smith, former presidents of the Northeast Section, will receive Past Presidents' certificates in appreciation of leadership and guidance given to the Section. Dr. Chang, Professor of Food Chemistry, Rutgers University, is active not only in the Section but also in the National Society Governing Board. He is chairman of the program committee for the AOCS Annual Fall Meeting to be held in New York, Oct. 20-23, 1968. Kent Smith is Manager of the Technical Division of Baker Castor Oil Company in Bayonne, N. J.

October Meeting in Philadelphia

The second Northeast Meeting of the fall program will be held in Philadelphia October 31. "Isopropyl Stearate" will be the title of a talk given by guest speaker Dr. Rothman of the US Department of Agriculture. The meeting place is to be announced.

On December 5 the meeting topic will be pollution of air and water. The February 6 meeting will cover volatile flavor components of soybean oil. Both meetings will be held at Whyte's Restaurant in New York City.

The April 2 meeting is the annual symposium to be held at the Military Park Hotel in Newark, and will cover two entirely different subjects. The morning session will be concerned with new sources of protein, i.e. soybean, fish, petroleum and wastes; in the afternoon the topic will be processing in the oil field, such as separation, hydrogenation, esterification.

The final meeting in June will be back in New York and will be a continuation-in-part of the excellent talk on synthetic fatty acids, dealing with the actual manufacture.

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Laden Editor for Cosmetic Chemists

Karl Laden, Assistant Laboratory Director, Gillette Research Institute, Washington, D. C., is the new editor of the Journal of the Society of Cosmetic Chemists. Dr. Laden had been a consultant for Industrial Bio-Test Labs, a research chemist for Wm. Wrigley Jr. Company, and a research manager for The Toni Company before assuming his present position with Gillette Research Institute.

TENOX[®] Antioxidant TIPS

Chromatographic mountains & molehills

To help you use antioxidants effectively, Eastman's Food Laboratory staff often turns to sleuthing with Holmes-like tenacity. The mysterious case of the chromatographic "molehills" is a case in point.

When gas-liquid partition chromatography was introduced a few years back, it looked like a natural for identifying and assaying antioxidants in foods. The excellent results of our early analyses of 0.5 to 10 ppm of BHA and BHT in potato granules seemed to verify the potential of this technique. As we continued to develop and experiment with chromatographic columns, we got equally heartening results in analyzing rice samples as well as many fats, oils, fat-containing food products and packaging materials.

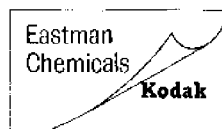
But we also found that reliable chromatography demands a wary eye for the innumerable idiosyncrasies of food products.

For example, analyses of BHA and BHT in certain potato products were run using a column that had proved successful with many foods. But in place of the usual clean, sharp peaks on the graph, mystifying "molehills" obscured every peak, making it impossible to read the antioxidant concentrations.

Not to keep you in suspense, we'll skip the details of our ensuing detective work. Suffice it to say that certain natural components of the foods, extracted with the antioxidants, appear on the graph at about the same retention times as the BHA and BHT. As we continued our investigation with other food products, such as lard, we found that these interfering materials also tend to plug up the column on occasion.

Trouble? Yes. Unsurmountable? No. We've already flattened many "molehills" by experimenting with a variety of columns. The columns we've developed, and are continuing to develop, plus the know-how we've acquired in developing them, should enable us to deal effectively with future problems. Having a variety of columns provides another advantage too—BHA and BHT can be positively identified, since we can not only measure peak times, but can also vary the order of elution.

All of which illustrates again that we will stop at nothing to help you evaluate and apply antioxidants. Let us hear about your current problem, or send you literature describing our complete line of Tenox food-grade antioxidants.



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