

# THE FOUR CORNERS...



By EUGENE MARSHACK, Chairman,  
International Relations Committee;

JACOBO, FURMAN L. and GIOVANNI JACINI, Corresponding Secretaries

*Chile . . . . . Jacobo Furman L.*

## Seminar on Food Technology

From Oct. 4-7th, 1967, the Second Seminar on Food Technology was held in Santiago at the Technical State University. This seminar was jointly organized by the Department of Agricultural Investigation of the Ministry of Agriculture, the Chilean Society of Food Technology and the Institute of Science and Food Technology of the Faculty of Agronomy of the University of Chile.

Among the various Sections of the Program one was devoted to Fats and Oils. Chairman of this Section was Manuel Roman M., Agricultural Engineer, Department of Agricultural Investigation, Ministry of Agriculture.

The following three papers were presented:

*Raw Materials for the Production of Fats, Obtained from the Slaughtering of Animals*, by Manuel Roman M., Agricultural Engineer, Department of Agricultural Investigation, Ministry of Agriculture and Dr. Mario Calebotta D. Industrial Chemist, Aceitera San Fernando S. A.

In this paper a critical survey is made of the various steps used in Chile from the slaughtering of the animals to the reception and preparation of the fats for further processing. The authors consider that due to the lower price of fat, compared to meat, and the lack of proper refrigeration, the handling of the raw material is accomplished under substandard conditions in Chile. After analyzing consumption and production figures, they stress the point that actually the country has to import close to 20% of its tallow and 50% of its lard to satisfy the internal demand. They conclude that the national production of these products has to face on one side the competition of a lower price of imported fat (principally Argentine) and the competition of quality from the rising production of hardened oils, on the other.

*Oil-Bearing Seeds, Sources of Fat and Proteins*, by Enrique Amadori M., Chemical Engineer, Compañia Productora Nacional de Aceites S. A.

Starting with a panorama of world nutrition, Mr. Amadori then proceeded to analyze the situation in Chile. He reported that the average Chilean diet is deficient in total calories and is unbalanced overall. It is the author's opinion that, besides the low protein content in the ingesta, the larger deficiency in calories is due to the low consumption of fats, which in a normal diet should contribute 20% of the total calory intake.

A comparison of the quantity and quality of oil and protein of several oil-bearing seeds already being produced, or capable of being produced in Chile, was covered by this paper.

Mr. Amadori concluded that in Chile, sunflower seed seems to supply the fats and proteins generally lacking in the average Chilean diet. The proteins are utilized indirectly by human beings through chicken consumption, with a conversion factor of 3:1.

*Production and Utilization of Marine Oils in Chile* by Hector Aliaga O., Max Rutman S., Institute of Fishing Development, and Lilia Masson S., Faculty of Chemistry and Pharmacy. University of Chile.

The authors made a review of the geographical and seasonal production figures as well as marketing practice

of marine oils in the country. They reported that in 1966 the production of anchovy oil increased sixfold compared to 1960 (18,706 metric tons). Of this amount 16,397 metric tons for a value of \$2,435,365 was exported. On the other hand, the country imported during the same year (1966) more than 24,000 metric tons of edible fats and oils, butter and butteroil, with an expenditure of \$12,405,000. In their opinion, from the comparison of the above figures it is clearly evident the benefits of replacing these fats as much as possible by marine oils. In this connection some work has been done and research has been encouraged in hydrogenation, solvent extraction, polymerization, etc.

The work has been complemented with extensive information about marine oils in Chile.

## Hardened Fat for Milk

Two types of milk are being actually produced in Chile: fresh milk and a mixture of skim-milk, butteroil and water. Sometimes dehydrated milk is used. The butteroil has to be imported.

Lately the National Health Department in an effort to fight malnutrition and save foreign currency has authorized the replacement of butteroil for hardened fat.

*Italy . . . . . Giovanni Jacini*

## IX Italian Congress on Fats Study

On June 10-13, 1968 the IXth Congress on Fats will be held at Bologna, organized by the Italian Society for the Study of Fats. The Congress will be chiefly oriented to biochemistry and lipochemistry.

Registration rates are 15,000 lire (about \$25), entitling one to take part in the entire program and to receive a copy of the Proceedings. Those participants who intend to present a paper should write to the Secretary of the Society at Via del Lauro 3, 20121-Milano. For further details apply to La Rivista Italiana delle Sostanze Grasse, via Giuseppe Colombo, 79-20133-Milano.

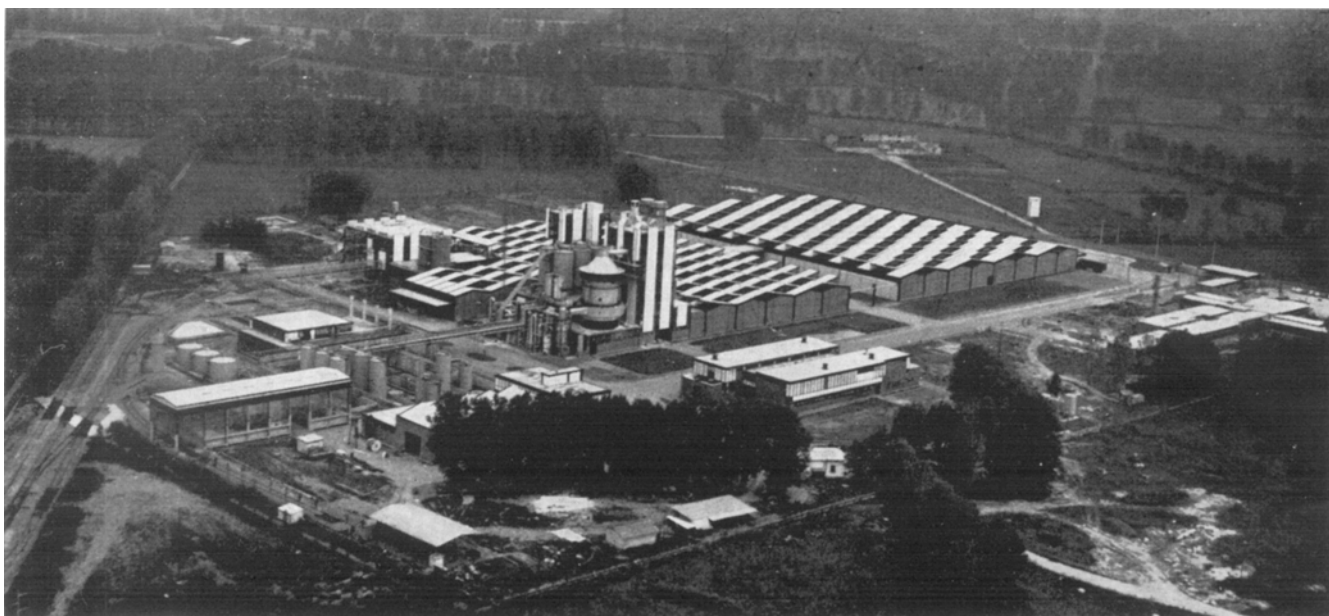
## Symposium on Drugs Affecting Lipid Metabolism

The Third International Symposium on Drugs Affecting Lipid Metabolism will be held at the "Museo Nazionale della Scienza e della Tecnica," Via S. Vittore 21, Milan, Italy, Sept. 9-11, 1968. (See JAOCs, December, 1967, p. 594A. Note new date for meeting.)

On Friday, Sept. 6, 1968, at the same Museo della Scienza e della Tecnica of Milan the Meeting on Synthesis and Uses of Labeled Lipids will be held. For information write to: Prof. Rodolfo Paoletti, Institute of Pharmacology, Via Vanvitelli, 39-20129 Milan.

## New Lever Gibbs Plant at Casalpusterlengo (Lombardy, Italy)

At Casalpusterlengo in the Lombard plain, a new Lever Gibbs plant was inaugurated on March 1967, for the production of laundry detergents (Omo-Extra-Suva-Coral), for washing machines (Skip), dishwashers (Vispo), scrub



An airview of the most up-to-date Lever Gibbs plant at Casalpusterlengo.

detergents (Vim), beauty and toilet soaps (Lux and Rexona), various industrial products (detergents, abrasives, etc.).

Construction of the plant, initiated on April 15, 1966, took over 2 million working hours, and involved a total investment of ca. 8 billion lire (about 13 million dollars). The new industrial complex is one of the most up-to-date and largest in Europe in the field of detergent and soap manufacture; highly automated, served with railway side-track; it is practically arranged on only one floor, with manufacturing installations vertically placed. Most of the machinery and equipment is of Italian manufacture.

The complex is equipped with a thermal station capable of producing 22,000 kg/hr of vapor at 15 atm. and 17 million cal/hr vapor at 70 atm.

#### Subvention to the Italian Producers of Olive Oil

A price integration is expected also for 1967-68 on olive oil produced in the EEC Countries, in the measure of Lit. 218.75 as for the preceding year. The country receiving the major benefit from his price integration is Italy, the only member of the Community that produces olive oil in quantity. After only one year following enactment of this provision, it can be realized that the integration has allowed a decrease of olive oil selling prices, though not so substantial as expected by legislators, owing to difficulty in their disposition and to delay in their execution. In the present year it is expected that most of the inconveniences manifest in the distribution of subventions will be removed, so that the price reduction may actually reach the figure expected by MEC legislators, with a reasonable benefit for consumers as well.

#### New Oil Mills in Calabria

The Italian Ministry of Agriculture has officially announced its approval to the Opera Sila's project for the construction in Calabria (South Italy) of an industrial establishment aimed at valorizing oil production and controlling the market.

The total cost of the establishment, estimated 3.9 billion lire (about 6.5 million dollars), will be borne by the State, which has recognized its public utility. The project involves the construction of plants distributed throughout three provinces, having separate crop centers, refineries, storehouses and laboratories.

Olive growth represents about 20% of agricultural produce in this South Italy region.

#### Community Subventions to Italian Producers of Seed Oil

Italian seed oil industry has to bear costs for some raw materials coming from European Economic Community Countries (colza seeds especially) much higher than those current in said Countries. This is mostly due to high transportation costs in addition to the contributions allowed in some countries in favor of farmers. On the other hand, several new plants, of considerable size, have been built in Italy in the last few years, with considerable capital involved.

In order to prevent excessive competition and to allow the Italian industry to fit in with the new situation developed in the Common Market, the European Economic Community has decided to submit to the Community council of Ministers the proposal of establishing a temporary aid in favor of the Italian seed oil industry, in the measure this industry itself will employ raw materials coming from community countries.

According to MEC's proposals the community help would last three years and would be reckoned on the basis of the approximate cost for carrying the seeds from production locations, situated in South France, to processing plants in Italy. During the 1967-68 campaign the Community help would amount to \$675,000; in the course of the following campaign it would attain \$1,200,000, while in the second half of 1969 the contribution would amount to \$675,000. The overall sum contributed by MEC to the Italian seed oil industry would be \$2,550,000, corresponding to about 1 billion 600 million Lire.

#### Esso Education Foundation Grants \$10,000 to Lehigh

Lehigh University has been awarded two grants totalling \$10,000 by the Esso Education Foundation, it was announced by W. D. Lewis, president of Lehigh.

The gifts include \$5,000 as a Presidential Contingency grant and \$5,000 to Lehigh's Department of Chemical Engineering Company and Esso Production Research Company.