

# THE FOUR CORNERS...



*Argentina*

*Nolly Sirkis*

## Flaxseed Marketing

The National Grain Board has completed the study of new regulations for the marketing of flaxseed; these new rules were published in September and will govern transactions from the 1969-70 crop onwards.

The main features are:

1. Oil content of the seed, basis 36%.
2. F.F.A. of the fatty material of the seed, basis 1%, max. 2%.
3. Moisture, basis 7%, max. 10%.
4. Foreign matter, max. 8%.

Scale of allowances:

1. Oil content:  $1 \times 1$  reciprocal.
2. F.F.A. =  $2.5 \times 1$  between 1% up to 2%.
3. Foreign matter:  $0.5 \times 1$  up to 8% and  $0.75 \times 1$  from 8% to 10%.
4. Moisture  $0.5 \times 1$  from 7% to 10%.

This new regulation, the same as those in force since a year ago for sunflower seed and peanuts, tries to promote the improvement of oil contents.

## Sunflower Crops

The optimistic predictions for the sunflower crops, anticipated in June's issue did not become real due to the unfavorable weather conditions.

The crop, which amounted to 850,000 metric tons, brought about a certain scarcity in the edible oil market. To avoid the constant increase of prices in the local market the government called for tender at the beginning of October to import 20,000 tons of raw sunflower seed oil, but refrained from importing sunflower seed oil because of its high price.

## New Variety of Sunflower Seed

The Experimental Station of Pergamino (Provincia de Buenos Aires) INTA, stated that a new variety of sunflower obtained in this Station had been approved by the Board of Seed Control. This variety has been called Pehuen INTA.

The characteristics of the new seed are almost similar, as far as their oil content is concerned to the Russian variety, but with a better yield.

It has a high resistance to diseases which distinguishes it from the Russian type—but the plant's height and its vegetative cycle are similar.

## Activities of the Argentinian Institute of Fats and Oils

Last September and October a short course on Unit Processes in the Fatty Oil and Soap Industries was organized by IAGA.

It took place in Buenos Aires in the Otto Krause Technological School with the following subjects and lecturers.

Fat and Oil Chemical Structure and Composition, by P. Sarrailh (Sasetru)

By EUGENE MARSHACK, Chairman  
International Relations Committee;

NOLLY SIRKIS, JIM ALLAN, HAROLD  
JASPERSON, K. S. KRISHNAN, GIOVANNI  
JACINI, TERUZO ASAHARA, HENRYK  
NIEWIADOMSKI and EDUARDO VIOQUE,  
Corresponding Secretaries

Handling and Storage of Oilseeds, by L. Barbieri (Ybarra Arg.)

Mechanical Extraction of Vegetable Oil, by L. Barbieri (Ybarra Arg.)

Solvent Extraction, by E. Alvarez (Molinos Rio de la Plata S.A.)

Rendering, by V. A. Delfino (CAP.)

Vegetable Oil Refining, by T. Estevez (Sharples Arg.)

Bleaching, by A. Melo (Dockoil)

Deodorization, by N. Sirkis (Molinos Rio de la Plata S.A.)

Hydrogenation, by Dra. Melo (Dockoil)

Margarine, by Barúa (Indal)

Stability of Fats and Oils, by I. Santone (Molinos Rio de la Plata S.A.)

Fatty Acids, by A. Roig (Jabón Federal)

Recovery and Purification of Glycerol, by E. Ruth (Llauró)

Soap, by E. Ruth (Llauró)

Quality Control, by G. Martinez

Determination of Chloride Residues, by C. Casas (CAP.)

Auxiliary Services in Fat and Oil Industry, by M. Mesmi (University of Buenos Aires)

## Miscellaneous Items

—Financed by OEA last May the IAGA Laboratories began work to obtain proteic concentrates for human consumption from by-products of the vegetable oil industry, starting with sunflower meal.

—The first symposium on Nourishing Proteins, organized by the Biochemical Faculty of the University of Buenos Aires, will take place May 18-20, 1970. The basic principles of the production of nourishing proteins will be analyzed during the meeting and the technological processes to obtain an increase in the production and consumption will be updated.

—A symposium on The Food Industry, organized by the National Technological University, took place in Rosario (Provincia de Sta. Fe) November 6 to 8. The continuous integration of Industry and University to satisfy mutual needs was promoted.

—During a visit to Argentina in September and October S. Barber Perez, of the Agrochemistry and Food Technology Institute, Valencia, Spain, gave a course on Introduction to Chemistry, Biochemistry and Food Technology, at the National University of La Plata.

—Last May, the Sil-Flo Tucumana S.A. Company started its activities to produce filter earth (perlites type). This company, which will have technical support from the Sil-Flo Corporation, U.S.A., will supply the local market and the LAFTA area.

*Australia*

*Jim Allan*

## Crop Prospect

At the present time, prospects for the 1969-70 Australian oilseed harvest look bright.

Although some rain has fallen in Queensland, the drought there has not yet really broken and only small

plantings of oilseeds have been made in that State. On the other hand, the present over-supply position together with the successful introduction of high oil Sunflower varieties, has prompted an increased interest in oilseed growing in New South Wales.

Increased acreages of irrigated oilseed crops, together with plentiful winter and spring rains, has more than compensated for the loss of Queensland acreage.

Increased plantings of oilseeds in Western Australia are anticipated. However, the great distance to the major crushing plants in the Eastern States would appear to limit the rate of growth in this state. Estimated figures for the National harvest are as follows: linseed, 26,000 tons; soybeans, 6,000 tons; sunflower, 16,000 tons; safflower, 7,000 tons; rapeseed, 6,500 tons; cottonseed, 56,000 tons; and peanuts, 10,000 tons.

### The Butter vs. Margarine Controversy

This subject continues to occupy the minds not only of those directly involved in the industries but also of many of the general public.

As mentioned in earlier correspondence, table margarine made of vegetable oils is restricted by quota, while cooking margarine of 90% animal fat origin is unrestricted. Recent technological innovations have resulted in the latter product achieving a very high standard. A successful advertising campaign resulted in at least one brand gaining very good acceptance as a butter substitute.

The next result was that one state, Victoria, passed legislation which, while allowing continued unrestricted production, did include the total prohibition of color and flavor addition to cooking margarine. This resulted in a spate of letters from the general public in the daily press, both in support and criticism.

Two other states, Queensland and Tasmania, proposed similar legislation. In Queensland, this was defeated, while the Tasmanian Bill is still being considered by the Parliament.

The spate of letters ("Pro Bono Publico") rose to a veritable torrent!

There seems little doubt that sales of cooking margarine in Victoria have been adversely affected and the outcome of the Tasmanian legislation is keenly awaited.

## Great Britain . . . . . Harold Jasperson

### Scientific Activities in Oils and Fats

The new Chairman of the Oils and Fats Group of the Society of Chemical Industry is F. D. Gunstone of the University of St. Andrews. An interesting program of meetings has been organized by H. Lavery of Unilever Research Laboratory, Welwyn. The first half of the session included the Third International Lecture on October 6 when H. Niewiadomski of Gdansk Technical University (Poland) reviewed progress in the technology of rapeseed oil for edible purposes, and a joint meeting on October 27 with the Royal Society of Health and the Institute of Food Science and Technology, at which scientists expert in the technological, scientific and nutritional aspects of margarine, K. Gander (Germany), K. de Jongh (Holland), R. A. Morton and G. S. Boyd, presented papers. At a meeting in Yorkshire on November 12 technological advances in continuous fat hydrolysis and in extraction were described by G. V. Jeffries, A. M. Lloyd and B. Porter. During the second half of the winter session, C. Carter Litchfield of Texas A & M University will be welcomed at the London offices of the Society, 14 Belgrave Square, on January 14 when he speaks about taxonomic patterns in the triglyceride composition of natural fats. Also at Belgrave Square, G. Billek (Hamburg) will discuss, on March 25, nutritional aspects of oils and fats. The lecture session ends on April 24 with an address by Chairman F. D. Gunstone on the synthesis and properties of unsaturated C<sub>18</sub> acids.

Scientific activities in oils and fats in addition to those under the auspices of the Oils and Fats Group include a symposium on recent advances held on December 11 and 12 at Liverpool. It was organized by R. J. Hamilton of the Regional College of Technology, the lecturers being B. K. Bullimore (NMR applications), W. Kelly (mass spectrometry), L. J. Morris (fatty acid biosynthesis), M. Pike (palm oil), S. A. Reed (marine oils), G. Silverstone (castor oil derivatives) and C. Carter Litchfield (chromatographic and enzymatic analysis of glycerides).

## India . . . . . K. S. Krishnan

### Oil Technologists' Association of India

The next Annual Convention of the OTAI will be held in Calcutta on January 10-11, 1970. A seminar will be held on the occasion, on the following subjects: Recent Development in Processing and Testing-Techniques of Vegetable Oils and Fats; Synthetic Detergents and Their Impact on the Soap Industry; Import-Substitution in the Paint Industry. The Convener will be M. M. Chakrabarty, Head of the Department of Applied Chemistry, University College of Science, Calcutta.

#### OTAI Eastern Zone

The following lectures were delivered: Discovery of Vitamins, by N. C. Ghosh on February 22, 1969; Studies on the Characteristics of Edible Oils and Fats, by S. N. Mitra on April 26, 1969; Recent Chromatographic Methods for Detection of Adulteration in Oils and Fats by Dipak Bhattacharjee on May 31, 1969.

#### OTAI Northern Zone

The following lectures were delivered: How to Avoid Loss of Edible Oils, by T. R. Seshadri on February 23, 1969; Structure and Analysis of Oils, by H. J. Dutton on March 12, 1969.

#### OTAI Southern Zone

The Annual General Meeting of the Southern Zone was held at the Regional Research Laboratory, Hyderabad on July 28, 1969. The President, K. S. Murti, spoke on the Potentialities for the Development of Some Fat-Based Industries in the Southern Zone. The Secretary, M. R. Subbaram, outlined the activities held in 1968, of which the symposium on Sources and Utilization of Vegetable Oils was particularly successful.

The following officers were elected: K. S. Murti, President; J. S. Aggarwal, R. C. Badami, M. R. Subbaram and S. D. Thirumala Rao, Vice-Presidents; G. Lakshminarayana, Secretary; R. S. Bhute, Jt. Secretary; N. B. Naidu, Treasurer, and twelve other members.

#### OTAI Western Zone

The following lectures were delivered: Scope for New Detergents in India, by B. C. Subba Rao on January 2, 1969; Impressions of Recent Visits Abroad, by N. R. Bhow, B. A. Desai, S. S. Kalbag and K. B. Kulkarni on January 23, 1969; Conformation of Protein and Its Application to Food, by J. H. Van Roon on April 9, 1969; Management of Chemical Industries, by T. Thomas on September 22, 1969. This last talk was arranged under the joint-auspices of the Indian Institute of Chemical Engineers, Bombay Region.

#### General News

—A directory of the membership of OTAI for all of India has been compiled.

—A seminar on Synthetic Detergents Industry: Its Problems and Prospects was held on November 22-23, 1969 at the Taj Mahal Hotel, Bombay.

—A Refresher Course in Oils and Fats will be conducted from January 25 to February 6, 1970 at Hindustan Lever Training Center, Bombay, similar to the courses which were successfully organized in January and October 1968.

(Continued on page 660A)

(Continued from page 644A)

### Oil Technological Research Institute

The 21st Foundation Day of OTRI, Anantapur, was celebrated on August 26, 1969, with Dilgit Aurora as chief guest and V. R. Krishnan as President. While commenting on the good work done by the Institute, particular mention was made about the devoted services rendered by S. D. Thirumala Rao. Mention was also made welcoming the appointment of B. R. Reddy as Director of the Institute.

The Institute was set up in 1951, under the leadership of K. S. Murti, to deal with the technical problems connected with oilseeds and oil industries.

The work done so far covers various subjects, e.g., Compositional Characteristics of About 600 Samples (of 50 major varieties) of Cottonseed; Techniques for Efficient Crushing of Cottonseed, and Refining and Degumming of Cottonseed Oil; Optimum Conditions for Milling Peanuts; Modified Method for Crushing Sesame Seed; Techno-Economic Survey of Solvent Extraction Industry in India; Sulfonation of Nonedible Oils; Optimum Conditions for Fat-Splitting; Beneficiation of Oil Sludges; Improvements in Mechanical Aspects of Oil-Expellers.

The Institute maintains close touch with oil-based industries and has also collaborated with the Indian Standards Institution in formulating standards for various oils and their products.

### Chemistry and Metabolism of Lipids

A symposium was held in New Delhi on October 3-5, on the Chemistry and Metabolism of Lipids, under the auspices of the Society of Biological Chemists, India and Vallabhai Patel Chest Institute, Delhi.

The symposium was inaugurated by T. R. Seshadri, F. R. S., and was attended by D. M. Hegsted (U.S.A.), George Wolf (U.S.A.), and George Pitt (U.K.), in addition to 60 other delegates from outside New Delhi and 90 from Delhi itself.

Fifty-three papers were presented under five groups: Chemistry of Lipids, Methodology for Investigation of Lipids, Metabolism of Lipids, Metabolism of Phospholipids, and Methodology of Lipids in Clinical Conditions.

The Convenor of the symposium was T. A. V. Subramanian, Head of the Department of Biochemistry, Vallabhai Patel Chest Institute, University of Delhi, Delhi.

### *Italy* . . . . . *Giovanni Jacini*

#### International Congress

October 10-12, 1969 a Congress took place at Lucca on the Biologic Value of Olive Oil, organized by the International Oil Council.

Numerous Italian and foreign specialists, mostly physicians and biochemists, participated and delivered lectures; authors and titles of the lectures are the following:

- G. Di Maceo (Faculty of Medicine of the University of Rome), The Olive Tree in Mediterranean Civilizations.
- S. Visco (National Institute of Nutrition, Rome), Nutritive Value of Olive Oil.
- N. Zollner (Polyclinic of the University of Munich), The Linoleic Acid Requirements of Adults.
- L. Travia (University of Rome), Participation of Oleic Acid in the Composition of Edible Fats.
- R. Casares (Escuela de Bromatologia de la Universidad de Madrid), Digestibility of Olive Oil.
- E. Turchetto, M. Martinelli (Institute of Biochemistry of the University of Bologna), Dietetic Lipids and Tissue Biochemical Homeostasis.
- S. Barberi and P. Caruso (Clinic of Pediatrics of the University of Messina), Lipids in the Nourishment of Sucklings.

- J. Rey (Children's Hospital, Paris), Title not available.
- P. Nicola (Institute of Puericulture of the University of Turin), The Use of Olive Oil in the Diet of Infants.
- P. Gyorgy (Department of Public Health, Philadelphia General Hospital), Title not available.
- A. Bucko (Institute of Human Nutrition, Bratislav), Physical and Chemical Changes of Heat-Treated Fats and Their Effect on the Bodies of Guinea Pigs.
- J. M. Linazasoro Calvo (Clinica de Nuestra Senora de la Concepción, Madrid), Goitrous Action of Certain Vegetable Oils.
- F. Fidanza (Institute of Nutrition Science, University of Perugia), Studies on Olive Oil.
- A. Charbonnier (Laboratoire de Recherches au Centre Hospitalier Universitaire Cochin, Paris), The Occurrence of High Absorption of Olive Oil Upon Lipolysis.
- J. M. Segovia y Arana (Clinica Puerta de Hierro, Madrid), Effect of Olive Oil on the Fibrinolytic Activity of Plasma.
- M. Demole (Faculté de Médecine, Genève), Chologogues and Cholecystokinetic Foods in the Treatment of Biliary Dyskinesia.
- G. Ricci (School for Diseases of the Liver, University of Rome), Olive Oil in Gastroenterology.
- M. Cachin (Hôpital Cochin, Paris), The Relationship Between Dietary Fat and the Liver, With Particular Reference to Olive Oil.
- P. Montenero (Pio Istituto Santo Spirito ed Ospedali Riuniti, Rome), The Effect of Diets With an Olive Oil-based Lipidic Component on the Lipidemy of the Diabetic.
- D. Sodi-Pallares (Instituto de Cardiología, Mexico), Title not available.
- A. Keys (Laboratory of Physiological Hygiene, University of Minnesota), Diet and the Coronary Heart Disease Problem.
- C. Aravanis (University of Athens), Dietary Assessment in Epidemiological Studies of Coronary Heart Diseases in Greece: An Eight-Year Report.
- D. Haman (College of Medicine, Department of Biochemistry, University of Nebraska), Effect of Dietary Fat on Mortality Rate.
- P. De Nicola (Institute of Gerontology of the University of Pavia), Lipids in the Nourishment of Old People.
- G. Scardigli (Dietary Therapeutics, University of Florence), The Lipid Quota in the Nourishment of Young and Old People.
- P. Viola (Department of Physiology and Biochemistry of F.I.O., Rome), Concluding Synthesis.

For any information regarding these papers write to: Prof. P. Viola, Secretary of the International Congress, Via del Commercio, 36, 00154, Rome, Italy.

### Day of Study on Gas Chromatography-Mass Spectrometry Bologna June 19, 1969

On June 19, 1969 a day of study, covering gas chromatography-mass spectrometry and their applications, jointly organized by the Italian Society for the Study of Fatty Materials and the University of Bologna, took place in Bologna. The day was held at the G. Ciamician Institute, Via Selmi, 2. On that occasion a visit was paid to the Gas Chromatography-Mass Spectrometry Center of the University of Bologna, where a mass-spectrometer combined with a gas chromatographer has been operating for a few months. This visit represented the official inauguration of operations at the Center.

The program developed as follows:

- 9:30: Inauguration of the Gas Chromatography-Mass Spectrometry Center of the University
- 10:30: Mass Spectrometry in Organic Chemistry, J. Seibl, Polytechnic Institute, Zurich
- 3:30: Information About Molecular Structures From Mass Spectrometry Methods, A. Foppani, University of Bologna
- 4:30: Applications of Gas Chromatography-Mass Spectrometry to the Study of Fatty Materials, P. Capella, University of Bologna

### Italian Regulations on the Analysis of Oils, Fats and By-Products

The third edition of the Italian analytical regulations, N.G.D., is being prepared. The first edition dates back to 1942, the second to 1957, and three successive supplements that appeared in 1961, 1965 and 1968, respectively. Since the second edition has been exhausted, a general revision of the work is now being carried on. The volume is expected to come out some time in 1970. It will comprise the main analytical methods on oils and fats both edible and technical, by-products (soapstocks, distillation pitches, oil earths, etc.), fatty acids, phospholipids and glycerines. The new edition will contain the description of the most up-dated instrumental techniques, UV and IR spectrophotometry, gas chromatography, thin layer chromatography, dilatometry and analyses based on mass-spectrometry. For further information write to Experiment Station for Fats and Oils, 79, Via Giuseppe Colombo, Milan, Italy.

### Transportation, Preservation and Packaging Problems Relating to Fatty Materials

This is the theme of a Symposium held by the Italian Society for the Study of Fatty Materials on October 4 in Milan at the Industrial Fair quarters during the IPACK-IMA International Exhibition (Packaging, Internal Transports, Food Machinery). In collaboration with IPACK-IMA, the Society has already promoted two successful symposia, the first in 1965 on Oil and Fat Containers when the performance of glass, tin plate and plastic materials was discussed, and in 1967, on Some Technological Problems Relevant to Fatty Materials, From Olives and Oil Seeds Expression to Refining.

This third Symposium was of great importance, from a practical viewpoint, completing the series of subjects of functional interest for the fat industries.

One report dealt with the problems involved in the transportation of the oil seeds from the countries of origin to the oil extracting plants, how the vessels to be used are built, ship storage conditions, seed deterioration and devices to minimize its consequences, equipment for unloading the ships, silos for oil seeds and trade rules covering seed qualities.

Another report handled the problem of transportation and storage of oil bearing fruits, olives in particular. In view of the olive oil quality requirements and of how easily the oil deteriorates in the olive owing to the presence of very active lipases and high humidity rates, this is one of the greater technical and organization problems involved in olive oil technology.

A well known manufacturer of oil plants talked about silos planning in iron, cement or other materials, and of internal transports.

The problems involved in the transportation and preservation of rapeseeds and derived products (oils and meals) with the relative effects on food properties such as the presence of sulfated products, VTO and gas producing components in relation to cattle, were discussed by a renowned technician from Poland, the major rapeseed producing country in Europe.

A similar paper presented by an engineer from an Italian oil Company dealt with peanut seeds, oils and meals. The serious problem of aflatoxins was also treated.

A final lecture dealt with the chemical problems involved in oil preservation: autoxidation, probable or ascertained mechanisms or both, and prevention means. The problems viewed are on the whole closely connected with the quality of the products and with the industrial yields under both the qualitative and quantitative aspects, i.e., with the economic budget of an industry. There was a very large attendance of managers and technical people from the main Italian and foreign oil industries.

### Meetings of the Japan Oil Chemists' Society in 1969

The Annual Meeting was held on April 3 in Tokyo. T. Kuwata, Emeritus Professor from the University of Tokyo, retired as president and was succeeded by A. Misonofu, Professor from the University of Tokyo. Dr. Kuwata was one of the founders of the Japan Oil Chemists' Society (JOCS) and served as president for seven years. T. Sasaki and T. Asahara were presented awards for their remarkable research at this Meeting. The Fall Meeting was held on November 6-7 in Osaka. Edible Fat and Oil and Synthesis, Reaction and Property of Fatty Compound Containing N, P and S were the titles of the two major symposia presented. More than 100 papers were delivered.

A Short Course, Summer Seminar, Detergent Symposium and several panel discussions were opened for 2300 members and nonmembers of JOCS this year.

### Liberalization of Capital

The soap and detergent industry, and the edible fat and oil industry are not yet liberalized in Japan but may be next year on a 50% basis which means that foreign investors can share up to 50% interest without an approval of the government. The first liberalization step, including 50 industries, became effective in July 1968. The second step, including 155 industries, was proclaimed in February of this year. In the second step, scouring cleanser, polish, specialty cleaners such as bowl or glass cleaners, the paint industry to some extent, and the surfactant industry excluding soap, detergent, cutting oil and lub oil were liberalized on a 50% basis.

In connection with this liberalization of capital, the EL-Chisso Co., which is 50% owned by Economic Laboratories, was established in June of this year to market dish washer cleaner for institutional use. The Nippon DuBois Co., which has been operating in Japan since September 1966, is now planning to increase W. R. Grace's interest share from its present 50% to 83% by increasing its capital three times.

### Enzymes from Japan

Japan's enzymes and their production technology were spotlighted by U.S. and European firms, and license agreements or export contracts were made. The trade journals reported the following license agreements: the end of 1968, Nagase Sangyo Co. was licensed to Kali-Chemie; in July 1969, Daiwa Kasei was licensed to Schering AG, which will form Bergazyme AG with Henkel for enzyme production; Kikkoman Shoyu was licensed to Procter & Gamble; and Ajinomoto was licensed to International Minerals & Chemicals for a joint-venture program. Apart from these license agreements, at least one enzyme producer is exporting its enzymes to Europe. So far, enzyme detergents are not yet widespread in Japan.

### Toxicity of Petroleum-Protein

Kanegafuchi Kagaku (Chemical), Kyowa Hakko (Fermentation) and several other firms have been working on the production of petroleum protein for animal feed either by itself or by licensed technology. Kanegafuchi scheduled its commercial production for next year. However, because of the uncertainty of the safety of petroleum protein, which was raised by the Ministry of Health and Welfare this summer, these programs will be postponed for at least a couple of years. The Ministry of Health and Welfare indicated that, because of the possible contamination of the benzpyrene in petroleum into petroleum protein, the safety or toxicity of animal meat fed by petroleum protein should be thoroughly investigated.

(Continued on page 698A)

## • *Four Corners* . . .

(Continued from page 662A)

### Fatty Acids from *n*-Paraffin

Under the guidance of the Ministry of International Trade and Industry (MITI), the development of synthetic fatty acids production from *n*-paraffin is being planned by the firms of Ajinomoto, Asahi-Denka, Kao, Lion Nihon-Yushi and Shinnihon-Rika.

Commercial production is scheduled to be on stream in 1973 and MITI will support this project partially in terms of development expense.

### Regional Center of Chemical Abstract Service in Japan

In June of this year, executives of the American Chemical Society and the Chemical Abstracts Service (CAS) visited Japan and proposed to establish a Regional Center of CAS in the Japan Information Center of Science & Technology (JICST), at a meeting with executives of the Chemical Society of Japan, the Japan Chemical Industry Association and major chemical processing firms. JICST is planning to start its Information Retrieval Service from 1970 and CAS's proposal will be considered in connection with this IR Service. No time-schedule for this proposal has yet been set up but some indication may be presented to CAS next year after consulting with related societies and industries.

### Statistics About Soap and Detergent, Fat and Oil Processing Industries

The detergent industry has been experiencing a 15% to 20% market growth in the past several years, but a slight slowdown has appeared since 1968. The result for 1968 was 13% and for 1969, 11% is estimated.

TABLE I  
Production (Thousand Metric Tons)

	1968	1969 (est.) <sup>a</sup>
Detergent	558.5 <sup>b</sup>	636.5
Soap	154.3	154.0
Surfactant	175.7	201.5
Glycerin	17.5	17.6
Fatty Acid	102.6	113.0
Paint	881.8	1,000.0
Edible Fat & Oil	937.1	985.8

<sup>a</sup> Fiscal year beginning April 1969.

<sup>b</sup> All figures are based on finished products.

## *Poland* . . . . . *Henryk Niewiadomski*

### Development of Research Centers

The continuously expanding fats industry in Poland was responsible for the development of scientific research centers for the chemistry and technology of fats. At the same time, universities and other scientific institutions were reorganized. Relatively small departments with narrow specialties were merged and converted into large institutes engaged in teaching and research. The reorganization improved the conditions of scientific work in large teams and facilitated the establishment of specialized laboratories provided with expensive facilities and pilot installations. As a result of this reorganization, the Fats Chemistry and Technology Department of the Gdansk Technical University has been included in the Institute of Organic and Food Chemistry and Technology. The Institute is subdivided into five departments, one of which has the same name as the previous department.

H. Niewiadomski has been appointed director of the Institute and head of the Fats Chemistry and Technology Department.

## New Food and Nutrition Institute

A new Food and Nutrition Institute has been built in Warsaw. It is a research center with excellent equipment. Its program deals with problems connected with the use of fats for nourishment in the form of food components. A. Szczygiel is the managing director and A. Rutkowski is director for scientific affairs.

The Fats Chemistry and Analysis Department, which is now directed by H. Szczepanska, will continue its scientific work within the Institute of General Chemistry.

### International Symposium Organized

In 1971 the Institute of Organic and Food Chemistry and Technology of Gdansk Technical University will organize an International Symposium devoted to the phenomena connected with the deterioration of lipids, with the assistance of the Polish Academy of Science. Plenary discussions, with invited and sectional lecturers participating, will be scheduled. Papers on theory, transformation, analysis, methods of preventing deterioration, etc., will be presented. Many scientists from abroad are expected to participate.

## *Spain* . . . . . *Eduardo Vioque*

### General Assembly of the Spanish Committee of Detergency

The General Assembly of the Spanish Committee of Detergency was held in Barcelona January 28, 1969, with J. H. Martinez Moreno as President.

Professor Martinez Moreno spoke on the activities of the Comité International des Dérives Tensioactifs and the Comité Español de la Detergencia during 1968. The chairmen of the Technical Committees reported on their work.

Drs. Lascaray and Miro presented complete reports on the organization and financial situation of the Fifth International Congress of Detergency held in Barcelona last September.

The problems created by the application of the governmental decree forbidding the manufacture and use of nonbiodegradable detergents with raw material of the alkyl-aryl-sulfonate type were thoroughly studied.

Finally, the Spanish Committee of Detergency was partially renewed. The newly elected President was P. Miro and new members were P. Ribosa and A. Sanahuja. Professor Martinez Moreno was unanimously elected Honorary President.

### Meeting on the Technology of the Manufacture of Feeds

A Meeting on the Technology of the Manufacture of Feeds organized by the Academy of Veterinary Sciences of Barcelona and the Iberian Society of Animal Nutrition (SINA) was held in Barcelona March 17-18, 1969. About three hundred people attended.

The following lectures were given:

- Inaugural Address, S. Riera, President of the Academy of Veterinary Sciences of Barcelona
- The Stocking of Raw Materials in Silos, M. A. Arenas
- The Technology of Grinding, D. C. Fabiani of Broyers Gondard, Paris
- The Technology of Granulation, A. R. Rissi of Grebunder Bühler, A. G., Switzerland
- Control of Equipment and Manufacturing Operations, D. C. Carballo, Professor of Food Industries, The Technical School of Agriculture, Madrid
- Problems Related to the Addition of Fats to Feeds, A. H. M. Wilder, National Renderers Association, USA
- Artificial Milks: Techniques of Dry Addition of Fat. J.

## • *Four Corners* . . .

Amichi-Galu, President of the Nutrition Section of the Academy of Veterinary Sciences, Barcelona  
Artificial Milks: Techniques of the Addition of Fat by Atomization, H. Sorensen, A. N. Nitro Atomizer, Denmark  
The Addition of Microelements, L. Perezua, Duphar Service, Madrid.

The sessions closed with a speech by R. Saraza, President of the Iberian Society of Animal Nutrition. All the lectures were followed by a seminar and several movies were shown dealing with the subjects of the lectures.

### Mechanical Harvesting of Olives

The Spanish Agricultural Department has organized the Fourth International Contest of Olive Harvesting. The public demonstrations took place January 22, 1969 in Mancha Real (Jaén) and on January 29 in Santaella (Córdoba).

Much interest was shown. Although the ideal machine, solving all problems related to the harvesting of olives, did not appear there have been many improvements in machinery tested the year before.

The machines presented in the last contest were of the manual pulling type. The Nocha and the Contreras were outstanding. Among the mechanical pullers was the Crisbea-Alfa-Laval. A very interesting type of machinery was that which produced cyclones which threw down the fruit. Others collected the fruit from the ground by aspiration. The machines which use vibration to bring about the falling of olives have much improved. The OMI and the Longinotti Models were prominent.

### Twentieth Meeting of the Council of the International Federation of the Olive Tree (COI)

The 20th Meeting of the COI took place in Madrid May 20-23, 1969. Khairi Sgair, Dean of the Faculty of Sciences of Libya was President and H. Ferru, Agricultural Engineer, Department of Agriculture, France, was Vice-President. L. Denis, Executive Director of the COI, assisted.

The following countries were represented at the Meeting. Members: Argentina, Belgium, Spain, France, Greece, Israel, Italy, Libya, Morocco, The United Kingdom, Syria,

the Dominican Republic, Tunisia and Turkey. Nonmembers: Austria, U.S.A., Finland, India, Pakistan, The Netherlands, Peru, Germany, Switzerland and Thailand.

Also present were representatives of the following International Organizations with which the COI is closely related: United Nations Conference on Commerce and Development (ONU/UNCTAD), United Nations Program for Development (PUND), United Nations Organization for Agriculture and Food (FAO), European Common Market (EEC) and the International Federation of Olive Culture (FIO).

Among the different subjects studied and approved by the Council were: admission of the representatives of the government of India and of Thailand as observers to the Meeting of the COI; approval of a resolution asking the governments of the participating countries to ratify the protocol adopted by the United Nations Conference on Olive Oil on March 7, 1969 in Geneva; and approval of the Program of Improvement of the Production of Olives in the Mediterranean countries and the Middle East, a program which includes the creation in Córdoba, Spain, of an International Center for the Demonstration and Improvement of Oil Techniques.

Other problems were discussed and the date and the place of the next meeting were set: Madrid, November 24-29, 1969.

### The National Institute of Science and Technology of Foods

According to the regulations of the Patronato Juan de la Cierva the following Institutes have been grouped together forming a National Institute (INCYTA): Institute of Agrochemists and Food Technology, Institute of Fermentations, Institute of Fats and Derivatives, Institute of Fishery, Lipid Chemistry and Dairy Institute and the Experimental Center for Cold.

Some of the aims of the INCYTA are: to coordinate work plans of all the Centers, to set up arranged research plans between INCYTA and Industry, and to study broadening of activities and the establishment of new work units.

Although there are already several institutions in Spain devoted to problems relating to nutrition, INCYTA is expected to influence the development of such important branches of the Spanish economy as fisheries, live stock, and industries related to Agriculture.

---

## News Items From the NRA Newsletter

### Three Japanese Detergent Firms to Merge

Jim Iso reports that three detergent manufacturers, Asahi Electro-Chemical Industries, Daiichi Kogyo Seiyaku and Mitsuwa Soap, have signed a contract to separate their respective detergent development and sales departments and merge them into a single joint venture. This move has been prompted by the fact that the Japanese detergent market is now so completely dominated by the two biggest manufacturers, Kao Soaps and Lion Oils & Fats, that the three firms will not be able to compete successfully unless they join hands.

Total sales of the proposed joint venture are expected to amount to about \$56 million, the third largest in the nation and second only to Kao Soap and Lion Oils & Fats.

### EEC Levy on Fats and Oils

Brad Bradley reports from Rome that protests against the proposed EEC levy on fats and oils continue to pour into Brussels. The strongest protest so far comes from the Netherlands, where the Government has officially taken a stand against the proposed levy. This is the first time that an EEC member government has opposed the mea-

sure. France and Italy are for the levy; Germany has so far not made her stand known, but is believed to be for it. Belgium and Luxembourg are sitting on the fence but are thought to have no objections against the levy. Latin American Countries exporting vegetable oils, fish oil and tallow to the EEC for a total of \$250 million, have sent a common note to the EEC, pointing to the conflict of the measure with the G.A.T.T. agreements. The Asian Coconut Community (Philippines, Ceylon, India, Indonesia and Thailand) is also in opposition to the measure.

The newest and most surprising protest now comes from the Council of EEC Associated Countries in Africa, the group of 18 countries which is supposed to profit from the levy revenues by being granted loans for the development of plantations and port handling facilities.

### Above Average Demand for Soap

Ireland, Finland, Portugal, Poland and Romania, who are net importers of soap, evidence an above average demand for soap as disclosed by statistics of the European Soap Manufacturers Association. While tallow based soap consumption has declined in most European countries, the above countries continue to increase their per capita soap consumption and soap imports.