Ryberg To Speak At Northeast Section

J. R. Ryberg, of the Glidden-Durkee Division of SCM Corporation will discuss "High-Stability Oil Systems" before the Northeast Section, AOCS, on June 3 at Whyte's Restaurant, New York. A 1957 graduate of the University of California at Berkeley, Mr. Ryberg did post-graduate work in chemistry at the University of Oregon and UCLA. He joined Durkee in 1959 as a night control chemist in the Quality Assurance Department while still attending day classes. He subsequently held the positions of Technical Service Technician, Technical Salesman and Assistant Sales Manager of the Western Region Office. He joined Durkee's Chicago Marketing Staff in 1967.

In his current position of Product Manager of Hard Butters, Confectionery Products and Fractionated Products, he also has industrial responsibility for the vegetable-dairy and the snack-food industries.

In his New York lecture Mr. Ryberg will discuss marketing areas for high-stability oils and the demands on such systems. Systems treated will include mineral, fabricated, and modified edible oils. He will speak of end uses involving lubrication, plasticizing, release and antisticking properties. He will describe modification of both animal and vegetable materials, and utilization of final products by the food, cosmetic, pharmaceutical and other industries. A particularly large turnout is expected by President Rossetto in this final meeting of the year.



• Industry Items

Advanced manufacturing methods have enabled the E-C APPARATUS CORPORATION to produce high purity polyacrylamide gel pellets for concentrating protein solutions. The pellets have absolutely consistent water capacity and porosity. In use, the calculated number of pellets are introduced into the solution. After a few hours the swollen gels are removed leaving the protein components in a reduced volume. Denaturation and contamination are negligible, recovery virtually quantitative. (E-C Apparatus Corporation, 755 St. Marks Street, Philadelphia, Pa. 19104.)

On September 25, 1968, THE HARSHAW CHEMICAL COMPANY, one of the world's largest custom catalyst producers, started producing eatalysts in its new plant in Elyria, Ohio, designed specifically for eatalyst manufacture. Within 30 days thereafter, full scale production was achieved, and coupled with other facilities this in effect enabled Harshaw to turn out eatalysts at a rate 50% greater than ever before. Typical of the plant's new equipment are three continuous belt dryers; huge mixers which allow the mixing of raw materials previously impractical; large heated vacuum-blender-dryers for complicated operations involving highly active materials; great stainless steel tanks and others which are glass, plastic or rubber lined. Many other types of equipment are included in Harshaw's continuous flow eatalyst production line—extruding and tableting machines, screening and blending equipment, weighing and packaging machines.

Formation of new technical service and product development groups for the food industry has been announced at A. E. STALEY MANUFACTURING COMPANY'S research center in Decatur.

The moves are designed to broaden Staley's technical and product development services for food industry users of sweeteners, starches and other derivatives of corn, soybeans and other grains and chemicals.

Where the Company's technical service organization formerly operated exclusively in the field, it will now be based in the Staley research center, operating on call in response to customer needs.

J. H. Beaumont, Vice President, industrial sales, said this method of coordinating technical service and new product development is gauged to provide more effective liaison between the technical specialists with a first-hand knowledge of customer needs and the scientists at work developing the products and formulations to best serve changing product requirements.

Heading the new product development group is R. R. Hahn, formerly a senior research chemist in the Staley research and development division. Named to direct the new technical service group is Michael W. Kossoy, formerly group leader, food laboratory, at Staley. The technical service group is composed of research and technical specialists in food industry applications of starches, sweeteners and related products.

As of November 1, the GIVAUDAN GROUP has agreed to purchase the business of Stuart Brothers Limited, Montreal, Quebec, Canada, and its associated companies. Under the new association, Stuart Brothers will be operated as a complete and separate division of Givaudan, Ltd., with its headquarters continuing in Montreal. The new relationship brings together the research and marketing facilities of two of Canada's well-known organizations in the fields of flavors for the food industries, and fragrances and other products for the perfume, soap, cosmetic and toilet goods industries. R. W. Finlayson and R. H. Hoppe will become Chairman of the Board and President, respectively, of Givaudan, Ltd. A. F. Breeze will continue as Vice-President in charge of the Fragrance and Chemical Division with offices in Toronto. The world-wide Givaudan Group consists of 12 autonomous companies spanning North and South America, Europe, Africa and Australia.