



## Meetings

### AOCS National Meetings

Sept. 24–28, 1972—Ottawa, Canada, Chateau Laurier Hotel, Holiday Inn.

April 29–May 3, 1973—New Orleans, La., Jung Hotel.

### Other Organizations

July 10–14, 1972—1972 Program in Color Technology at Rensselaer, "Principles of Color Technology," Rensselaer Polytechnic Institute, Troy, N.Y. Contact: Office of Continuing Studies, Rensselaer Polytechnic Institute, Troy, N.Y. 12181.

July 23–28, 1972—Instrument Society of America Research Conference on Instrumentation Science, Hobart and William Smith Colleges, Geneva, N.Y.

July 25–29, 1972—Fifth International Sunflower Conference, Clermont-Ferrand, France.

August 14–17, 1972—III Inter-American Conference on Materials Technology, Copacabana Palace Hotel, Rio de Janeiro, Brazil. Contact: I.A.C.M.T.—Travel Planners, Box 32366, San Antonio, Tex. 78216.

Aug. 19–21, 1972—National Soybean Processors Association Annual Meeting, Washington Plaza Hotel, Seattle, Wash.

Aug. 20–25, 1972—8th Annual Meeting of the Federation of European Biochemical Societies, International Congress Centre RAI, Amsterdam.

Aug. 21–25, 1972—Fifth International Congress on Catalysis, Miami Beach, Florida.

Aug. 27–Sept. 1, 1972—American Chemical Society Fall Meeting, Americana Hotel, New York, N.Y.

September 11–13, 1972—Analytical Chemistry Workshop, Analytical Chemistry Division, The Chemical Institute of Canada, Ottawa, Ontario.

Sept. 11–15, 1972—VIIIth Congress of the International Federation of the Societies of Cosmetic-Chemists (IFSCC), Chemical State Institute, Hamburg University, Hamburg, West Germany. Contact: Gesellschaft Deutscher Kosmetik-Chemiker e.V., Dr. Hermann Protzen, 2000 Hamburg 13, Innocentiastr. 40.

Sept. 23–27, 1972—11th Annual Meeting, ASTM Committee E-19 on Chromatography, Stouffer's River Front Inn, St. Louis, Mo. Contact: J.H. Fager, Union Carbide Corp., Box 65, Tarrytown, N.Y. 10592.

Sept. 23–October 1, 1972—27th International Exhibition of Food Preserving Industries, Parma, Italy. Contact: International Exhibition of Food Preserving Industries, Parco Ducale 43100, Parma, Italy.

October 1–5, 1972—Food and Dairy Exposition, Atlantic City, N.J.

Oct. 9–12, 1972—27th Annual Instrument Society of America Conference, Coliseum, New York, N.Y.

Oct. 24–28, 1972—50th Annual Meeting of the Federation of Societies for Paint Technology, Chalfonte-Haddon Hall, Atlantic City, N.J.

Oct. 25–26, 1972—International Symposium: "Organic and Inorganic Intermediates for Europe for the 1970's," International Business Contact Club, Brussels, Belgium.

Oct. 25–31, 1972—4th International Chemistry Exhibition and Mac '72, Milan, Italy.

November 28–30, 1972—Second International CAMAG Symposium on Thin Layer Chromatography and Electrophoresis, Park Sheraton Hotel, New York. Contact: Program Director, CAMAG, Inc., 2855 S. 163 St., New Berlin, Wis. 53151.

June 20–27, 1973—Alchemia '73 and the European Meeting of Chemical Engineering, Frankfurt/Main, Germany.

July 2–6, 1973—Second Congress of the *Association Internationale de la Couleur*, University of York, England.

October 29–November 2, 1973—Fourth International Conference on Atomic Spectroscopy, Toronto, Ontario, Canada. ■

## Quicker analytical methods for moisture and fat in meat and meat products now being evaluated

Processors, wholesalers and large retailers may soon have simplified methods of known accuracy for determining the moisture and fat in the meats and meat products they prepare. The analyses will give reliable results and be quick and easy to perform.

The standard methods of the Association of Official Analytical Chemists for determining the moisture in meat involve drying the sample for 2-4 hr or 16-18 hr, depending on the type of oven used. Drying for at least 1.5 hr is also a preliminary step in the AOAC method for fat determination, the actual fat analysis requiring at least an additional 4 hr of ether extraction. Such cumbersome procedures make it difficult to meet regulatory control requirements and satisfy today's consumer demand for more information on meat composition. The trend toward rapid, automated and continuous methods of meat handling also calls for a streamlining of the procedures.

The new procedures, worked out at USDA's Eastern Marketing and Nutrition Research Division, allow both fat and moisture to be determined on a single sample in less than 1 hr. Not only do the results agree closely with those obtained by the standard methods, but the equipment required is economical and readily available, and the

methods are so simple that they can be performed routinely by technicians with a minimum of special training.

Early this year, meat samples were sent to 11 Federal and State analytical laboratories which had agreed to make a collaborative study of the rapid methods for comparison with results obtained on the same samples by the standard methods. The results of this collaborative test are now being analyzed, and will be presented to the Association of Official Analytical Chemists.

[Received May 22, 1972]

### New oil technology text available from Italian firm

"The New Oil Technology," Second Revised Edition in English, by E. Bernardini is now available. The text, in four parts which deal with the subject of oils from raw materials to finished products, consists of 800 pages, format 24 x 17, and is illustrated by documentation including over 300 flow sheets, drawings and photos. The book is priced at \$48 per copy and may be obtained from: Publishing house TECNOLOGIE, 103, Via Accademia del Dimento, 00147 Rome, Italy. ■