

NE Section members join flavor and fragrance specialists

The AOCS Northeast Section held a special meeting at Rutgers University, New Brunswick, N.J., on March 6, 1973. Members met jointly with chemists and engineers who work in the flavor and fragrance industry. During the session, there was a half hour briefing on the main purpose and activities of the AOCS, with the intention of gaining new members from the flavor and fragrance group.

Glen Jacobson, chairman of the meeting, arranged for a visit to the new Food Science Building at Rutgers. Steve Chang, professor at Rutgers, spoke on "Research at Rutgers Related to Flavor and Flavor Stability of Food Containing Fats and Oils." Chang was assisted in his lecture by William A. May and Shiu Chi Lee. They discussed the flavor of deep fat fried foods, particularly the identification and application of unsaturated lactones as flavor ingredients; the flavor chemistry of beef; the flavor chemistry of potato chips; and the use of high pressure liquid chromatography for fractionation of less volatile flavor compounds. ■



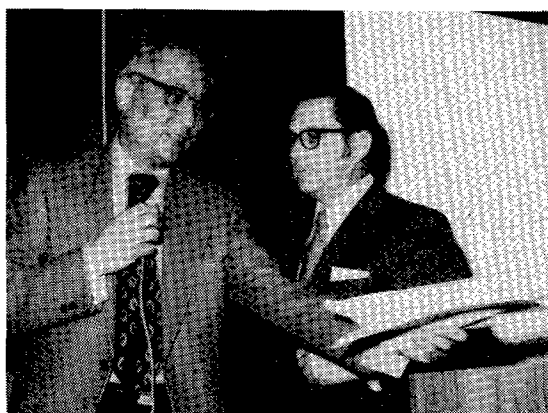
David B. Min demonstrates the flavor-isolating apparatus to Pete Kalustian of Kalustian Associates and John Monick of Colgate Palmolive.



Cospeakers Shiu Chi Lee and William A. May.



Left to right: M.J. Babcock demonstrates nutritional labeling to G. Zinzalian, J. Schnitzer, Dan Meshnick and Cheng-Li Huang.

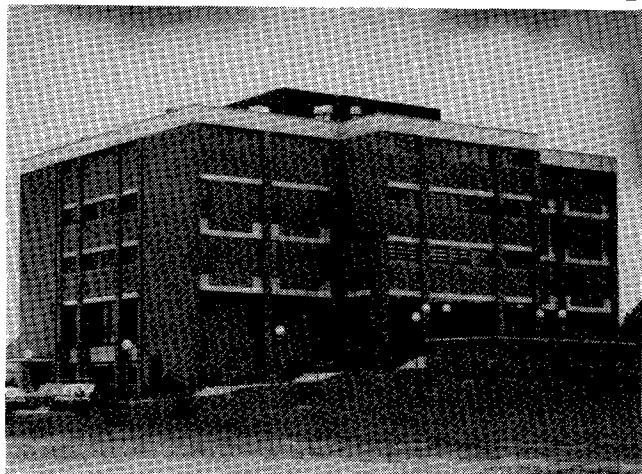


Steve Chang, professor at Rutgers, is introduced by Glen Jacobson of Campbell Soup Co.



Left to right: John Kraker, Polyester Corp., Jon Ogmundsson, student, Marjorie Medina, student, George Zinzalian, consultant, and Kak-yuen Tao, W.A. Cleary Corp.

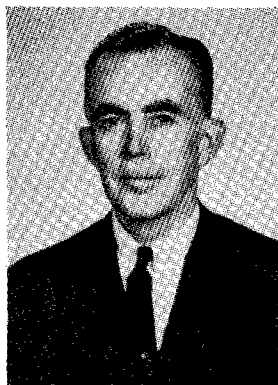
Rutgers dedicates Food Science Building



AOCS past-president Stephen S. Chang has moved his laboratories for the study of chemistry and technology of edible fats and oils and chemistry of flavor and odor of foods into the new \$4.5 million Rutgers Food Science Building which was dedicated on March 20, 1973. The new building, with 80,000 ft² of space, is the home for 16 faculty members of the Food Science Department. Their research and teaching programs range from food processing and engineering, packaging, nutrition, toxicology, microbiology, dairy chemistry and technology, to chemistry and biochemistry of foods.

The new Food Science Building has its own library and cafeteria, and an auditorium that seats 196 persons. Besides research facilities, it also has pilot plants and classrooms.

Among the new facilities added to the oil and flavor laboratories are a library for collections of IR and mass spectra and a new DuPont mass spectrometer coupled with a Varian gas chromatograph. Chang has expressed a sincere welcome for AOCS members to visit his new facilities. ■



Houle concludes long career at Lever Bros.

R.J. Houle retired on Feb. 1, 1973, after 42 years of service with Lever Brothers, the last 19 as head of RDD's Analytical Services Section. Houle

joined AOCS in 1943 and has served on a number of committees including Uniform Methods, Glycerine, Nominations and Elections, F.A.C. and Smalley.

NSCIC announces '72 Soybean Efficiency Awards

Managing director of the National Soybean Crop Improvement Council, Bob Judd, has announced the winners of the NSCIC Soybean Efficiency Awards for 1972. The winners—selected by a panel of soybean experts from detailed summaries of these growers' production practices and 5 year yields—are: in the midwest, Felix Witt, Jasper, Mich.; in the midsouth, Floyd G. Dabbs, Stuttgart, Ark., and in the southeast, William Peace, Sr., Hanover, Va.

The NSCIC awards are made to recognize the accomplishment of growers who consistently realize high yields on their entire bean acreage. As such, their production practices are of special value to other growers looking for ways to improve their average farmwide yields as they go into the 1973 planting season. ■

1973-74 SMALLEY CHECK SAMPLE PROGRAM

The Smalley Committee annually offers a number of Check Sample Series in various analytical categories. Interested analysts should write to Smalley Committee, AOCS, 508 S. Sixth St., Champaign, Illinois 61820, prior to July 15, 1973 for order forms and complete information, which will be distributed before each series begins.

The following Check Sample Series (the number of samples being shown in parentheses) are offered:

Cottonseed (10)	Oilseed Meals (15)	Cottonseed Oil (4)
Soybeans (10)	Edible Fats (5)	Soybean Oil (4)
Peanuts (7)	Drying Oils (6)	Copra (4)
Safflower Seed (7)	Tallow & Grease (5)	N.I.O.P. Fats & Oils (5)

Gas Chromatography (fatty acid composition) (6)

Cellulose Yield (cotton linters) (10)

Additional series will be offered should sufficient interest be indicated. Please advise the Smalley Committee of series you feel would be of value.

W.T. Coleman, Chairman, Smalley Committee