

Desrieux (Inst. des Corps Gras, ITERG, Paris). *Rev. Franc. Corps Gras* 20, 413-9 (1973). Different pure oils (sunflower, rapeseed, peanut, Canbra, soybean and hydrogenated soybean) and blends of peanut + sunflower and of peanut + sunflower + rapeseed have been employed for deep fat frying of potatoes. Frying conditions were well defined; the temperature was 220C, up to 20 fryings, one each day, were done. Oil change was followed by the percentage of NCS formed. The quantity of NCS seems related to the unsaturated (polyunsaturated content) and to the conditions of frying.

RESEARCH ON THE ANALYSIS OF POSITIONAL ISOMERS OF OLEIC ACID. I. REVIEW AND PRELIMINARY TESTS. E. Ucciani and A. Pelloquin (Lab. National des Matieres Grasses (ITERG), Univ. de Provence, Marseille). *Rev. Franc. Corps Gras* 20, 397-404 (1973). The main qualities of different methods for analysis of oleic acid isomers are compared. It appears that with modern physical methods the analysis of the 16 octadecenoic isomers in a mixture is not possible. Methods involving a chemical degradation followed by an identification and a determination of fragments are better. Among the latter, reductive ozonolysis holds great promise. Two ways to simplify the operations are described. The principle consists in separating monofunctional from bifunctional fragments after reduction of the ozonides.

LIPID AUTOXIDATION. II. STUDY OF SOME PARAMETERS AFFECTING LIPID OXIDATION. R. Marcuse (Swedish Inst. for Food Preservation Res. SIK, Goteborg, Sweden). *Rev. Franc. Corps Gras* 20, 391-6 (1973). The effect of amino acids (alone or in presence of metals) is elaborated and the effects of metals and metal-containing enzymes are discussed. The influence of the oxygen pressure on lipids oxidation and the work the author has done in this field are also given.

STUDY OF THE BLEACHING PROCESS ON A SAMPLE OF LINSEED OIL. B.Ja. Sterlin et al. (VNIIZ). *Maslozir. Prom.* 1973(4), 15-17. Crude linseed oil sometimes has a color of 100 mg of iodine; the color of refined oil must be 5-20 mg of iodine. The color of the oil is due to the presence of chlorophyll

and carotenoids and these pigments must be eliminated during the bleaching process. The authors examined five different samples of bleaching earths and compared the quality of these earths with the Czech bleaching earth. The physicochemical properties of these bleaching earths are given. To obtain the oil with the color of 5-10 mg of iodine, 3-4% bleaching earth is necessary. (*Rev. Franc. Corps Gras*)

CONDITIONAL LINEARIZATION APPLIED TO FAT PRODUCTS BLENDING. M.B. Rajeb, H. Hinnekens and M. Loncin. *Rev. Franc. Corps Gras* 20, 343-50 (1973). The authors show, how, from the solid fat content determined at different temperatures by NMR, it is possible to linearize with a good approximation the chosen constraints. This linearization allows, in such cases, prediction of the nature and the characteristics of a fat product from analyses which are done on the oils before blending. This kind of a study opens new ways for the utilization of linear programming.

INTRODUCTION AND ACCLIMATIZATION IN FRANCE OF SOYBEAN BY LEON ROUEST AND CONCLUSIONS TO BE DRAWN FOR THE DEVELOPMENT OF ITS CULTIVATION IN FRANCE. M.Th. Francois (Faculte de Pharmacie, Univ. de Nancy, France). *Rev. Franc. Corps Gras* 20, 335-41 (1973). Some decades ago a French agronomist, Leon Rouest, tried with some success to introduce soybean cultivation in European countries. This period of time is recalled and the main observations of this forerunner in cultivation and agricultural techniques are pointed out. The main uses of soybean and its products (oil, meal, milk, etc.) are described. The quantity of soybeans processed in France is 482,000 tons; at the same time, 930,000 tons of soybean meal are imported.

STUDY OF UNSAPONIFIABLE MATTER OF OLIVE OIL AND EVIDENCE OF NEW COMPONENTS. H. Kallel and C. Paquet (CNRS, 2 Rue Henry-Dunant, 94320 Thiais). *Rev. Franc. Corps Gras* 20, 329-33 (1973). By liquid-liquid extraction with the mixture methanol-benzene the authors obtained an extract from olive
(Continued on page 255A)

Call for Nominations Award in Lipid Chemistry

Sponsored by Applied Science Laboratories

In April 1964 the Governing Board of the American Oil Chemists' Society established an Award in Lipid Chemistry under the sponsorship of the Applied Science Laboratories Inc., State College, Pa. Previous awards were presented as follows: Erich Baer, August 1964; Ernest Klenk, October 1965; H.E. Carter, October 1966; Sune Bergstrom, October 1967; Daniel Swern, October 1968; H.J. Dutton, October 1969; E.P. Kennedy, September 1970; E.S. Lutton, October 1971; A.T. James, September 1972; and F.D. Gunstone, September 1973.

The award consists of \$2500 accompanied by an appropriate certificate. It is now planned that the 11th award will be presented at the AOCS Fall Meeting in Philadelphia, September 29-October 3, 1974.

Canvassing Committee Appointees

Policies and procedures governing the selection of award winners have been set by the AOCS Governing Board. An Award Nomination Canvassing Committee has been appointed. Members are: C.D. Evans, Chairman; C.W. Williams; D.L. Berner; G. Fuller; and R.J. Buswell. The function of this committee is to solicit nominations for the 11th award. Selection of the award winner will be made by the Award Committee whose membership will remain anonymous.

Rules

The rules prescribe that nominees shall have been responsible for the accomplishment of original research in lipid chemistry and must have presented the results thereof through publication of technical papers of high quality. Preference will be given to individuals who are actively associated with research in lipid chemistry and who have made fundamental discoveries that affect a large segment of the lipid field. For award purposes, the term "lipid chemistry" is considered to embrace all aspects of the chemistry and biochemistry of fatty acids, of naturally occurring and synthetic compounds and derivatives of fatty acids, and of compounds that are related to fatty acids metabolically, or occur naturally in close association with fatty acids or derivatives thereof. The award will be made without regard for national origin, race, color, creed or sex.

Letters of nomination together with supporting documents must be submitted in octuplicate to C.D. Evans, Northern Regional Research Center, 1815 N. University, Peoria, Ill. 61604 before the deadline of April 1, 1974. The supporting documents shall consist of professional biographical data, including a summary of the nominee's research accomplishments, a list of his publications, the degrees he holds, together with the names of the granting institutions, and the positions held during his professional career. There is no requirement that either the nominator or the nominee be a member of the American Oil Chemists' Society. In addition, letters from at least three other scientists supporting the nomination must be submitted in octuplicate.

Remember the DEADLINE, April 1, 1974