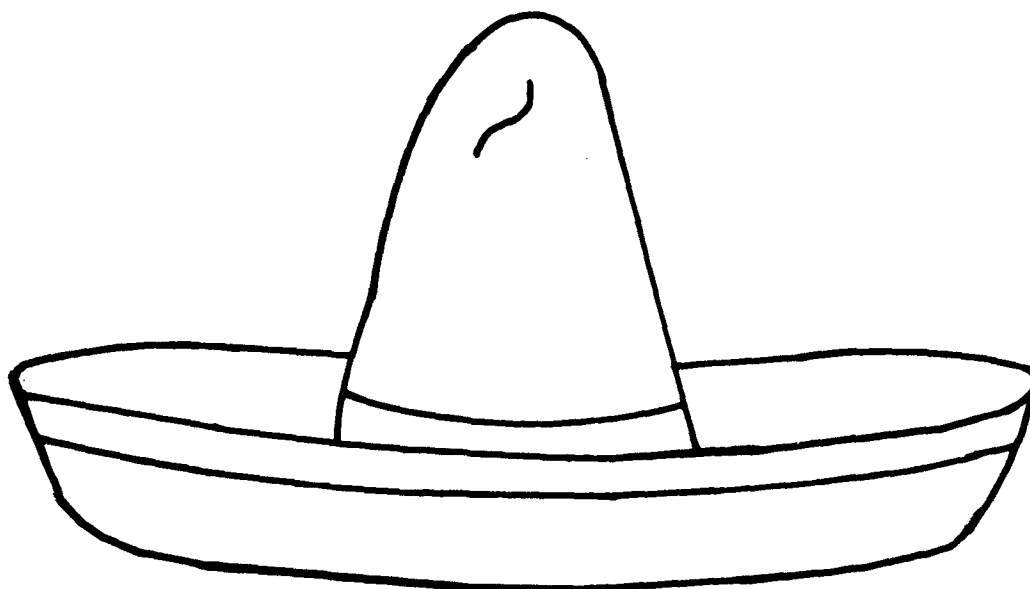


technical program

AOCs 65th annual spring meeting

April 28-May 1, 1974

Mexico City



- MONDAY MORNING—APRIL 29**
10:00 A.M.—Constitution
- SESSION A—SYMPOSIUM: I. SOAPS AND DETERGENTS—ANALYSES OF SOAPS AND DETERGENTS**
- Chairman—E. Jungermann, Armour-Dial, Phoenix, Ariz.
- 10:00 **INTRODUCTORY REMARKS**
- 10:05 **1. RAPID PREPARATION OF FATTY ACID METHYL ESTERS USING ORGANIC BASE CATALYZED TRANSESTERIFICATION**
L.D. Metcalfe, Armac
- 10:25 **2. THE IDENTIFICATION AND DETERMINATION OF CARBANILIDES BY HIGH PRESSURE LIQUID CHROMATOGRAPHY**
M.B. Graber and M.M. Goldstein, Armour-Dial
- 10:45 **3. AUTOMATED TITRATION OF ANIONIC SURFACTANTS**
P.A. Rodriguez, Procter and Gamble
- 11:05 **4. THE SEPARATION AND DETERMINATION OF TRACE AMOUNTS OF BACTERIOSTATS USING A CONTINUOUS DISTILLATION EXTRACTION APPARATUS**
M.M. Goldstein and M.B. Graber, Armour-Dial
- 11:25 **5. TRACE LEVEL ANALYSIS OF TRICLOSAN IN BIOLOGICAL FLUIDS AND TISSUES**
J. Schulte, C. Spitzer, F. Lyman, and F. Marquardt, Ciba-Geigy
- MONDAY MORNING—APRIL 29**
10:00 A.M.—Empire
- SESSION B—SYMPOSIUM: I. ECOLOGY—PRACTICAL SOLUTIONS TO ENVIRONMENTAL PROBLEMS AS PRACTICED IN THE FATS AND OILS INDUSTRY**
- Chairman—C.L. Kingsbaker, Blaw-Knox Chemical Plants, Pittsburgh, Pa.
- 10:00 **INTRODUCTORY REMARKS**
- 10:05 **6. BIOLOGICAL TREATMENT OF FATTY ACID AND NITROGEN DERIVATIVE WASTE WATER**
E.F. Harp, Armac
- 10:35 **7. RESUME OF TOTAL OPERATION OF A WASTE TREATMENT FACILITY FOR AN ANIMAL AND VEGETABLE OIL REFINERY**
W.C. Song and G.M. Kreutzer, Swift
- 11:05 **8. THE TREATMENT OF VEGETABLE OIL REFINING WASTES TO CONFORM TO GOVERNMENTAL REGULATIONS**
H.F. Keller, Jr., and M.K. Williams, GBK Enterprises
- 11:35 **DISCUSSION**
- MONDAY MORNING—APRIL 29**
10:00 A.M.—Ambassador
- SESSION C—SYMPOSIUM: I. FLAVOR AND FLAVOR STABILITY OF FATS AND OILS**
- Chairman—S.S. Chang, Rutgers State University, New Brunswick, N.J.
- 10:00 **INTRODUCTORY REMARKS**
- 10:05 **9. CORRELATIONS OF FLAVOR SCORE WITH VOLATILES OF VEGETABLE OILS AND PEANUT BUTTERS**
H.P. Dupuy, S.P. Fore, and J.I. Wadsworth, Southern Regional Research Center, ARS, USDA
- 10:35 **10. FRYING FAT STABILITY: A SIMPLE NEW GAS CHROMATOGRAPHY TECHNIQUE TO EVALUATE FRYING OILS**
S.S. Lin, T.H. Smouse, and R.R. Allen, Anderson Clayton Foods
- 11:05 **11. THE FRYING PROPERTIES OF A SERIES OF VEGETABLE OILS AND THE EFFECTIVENESS OF SELECTED TESTS IN PREDICTING THEIR FRYING STABILITY**
T.H. Smouse, S.S. Lin, J.K. Maines, and P.R. King, Anderson Clayton Foods
- 11:35 **12. FLAVOR STABILITY OF OIL IN WATER EMULSIONS—A REVIEW**
L.M. Smith, University of California, Davis
- MONDAY MORNING—APRIL 29**
10:00 A.M.—Hunt
- SESSION D—GENERAL: MEDICA AND BIOCHEMISTRY OF FOOD**
- Chairman—
- 10:00 **INTRODUCTORY REMARKS**
- 10:05 **13. RELATIONSHIP BETWEEN EMBRYONIC AND TUMOR LIPIDS: CHANGES IN THE PHOSPHOLIPIDS OF THE DEVELOPING CHICK BRAIN, HEART, AND LIVER**
R. Wood, University of Missouri School of Medicine
- 10:35 **14. LACTONES IN BUTTER, BUTTER OIL, AND MARGARINE**
R. Ellis and N.P. Wong, Nutrition Institute, ARS, USDA
- 11:05 **15. CHOLESTEROL AND CHOLESTEROL ESTER FATTY ACIDS IN THREE SPECIES OF SUBHUMAN PRIMATES ON AN ATHEROGENIC DIET**
M.G. Kokatnur, G.T. Malcom, D.A. Eggen, J.P. Strong, Louisiana State University Medical Center
- 11:35 **16. HEPATOMA, HOST LIVER, AND NORMAL LIVER NEUTRAL LIPIDS AS AFFECTED BY DIET**
R. Wood, J. Falch, and R.D. Wiegand, University of Missouri School of Medicine
- 12:05 **17. ORAL CONTRACEPTIVE/ α -TOCOPHEROL INTERRELATIONSHIPS II**
L. Aftergood and R.B. Alfin-Slater, University of California, Los Angeles
- MONDAY AFTERNOON—APRIL 29**
2:00 P.M.—Constitution
- SESSION E—SYMPOSIUM: II. SOAPS AND DETERGENTS—THE CHANGING SCENE**
- Chairman—E. Jungermann, Armour-Dial, Phoenix, Ariz.
- 2:00 **INTRODUCTORY REMARKS**
- 2:05 **18. WALL STREET VIEWS THE DETERGENT SCENE**
H.A. Segelas, William D. Witter
- 2:35 **19. DETERGENTS IN PERSPECTIVE—A REVIEW**
T.E. Brenner and R.C. Singer, The Soap and Detergent Association
- 2:55 **20. SHORTAGES AND REGULATIONS—HEADACHES FOR THE TOILET SOAP FORMULATORS**
J.H. Pickin, et al., Colgate-Palmolive
- 3:20 **21. SAFETY AND EFFICACY TESTING OF ANTIMICROBIAL AGENTS: THE FDA-OTC ANTIMICROBIAL PANEL APPROACH**
R. Giovacchini, Gillette Medical Evaluations Laboratories
- 3:45 **22. SAFETY TESTING OF INGREDIENTS—AN INTERNATIONAL PROBLEM**
J.D. Hill, W.E. Gledhill, R.A. Kimerle, and L.G. Scharpf, Monsanto
- 4:15 **23. EUROPEAN TRENDS IN THE AREA OF SOAP PRODUCTS: TECHNICAL AND MARKET CONSIDERATIONS**
F. Milo, International Flavors and Fragrances

MONDAY AFTERNOON—APRIL 29

2:00 P.M.—Empire

SESSION F—SYMPOSIUM: II. ECOLOGY—PRACTICAL SOLUTIONS TO ENVIRONMENTAL PROBLEMS AS PRACTICED IN THE FATS AND OILS INDUSTRY

Chairman—C.L. Kingsbaker, Blaw-Knox Chemical Plants, Pittsburgh, Pa.

2:00 24. PERFORMANCE RESULTS FROM OPERATING BIOLOGICAL COOLING TOWERS

W.M. Neuner, Lever Brothers

2:30 25. MEXICAN LAWS REGARDING CONTROL OF SMOKE, DUST, AND NOISE POLLUTION AND THEIR EFFECTS UPON THE OIL MILLING INDUSTRY

M. Castaneda, Anderson Clayton Foods

3:00 26. MEXICAN LAWS REGARDING WATER POLLUTION CONTROL AND THEIR EFFECTS UPON THE OIL MILLING INDUSTRY

F. Hernandez, Anderson Clayton Foods

3:30 27. PROPOSED U.S. EFFLUENT GUIDELINES AND STANDARDS FOR U.S. EDIBLE OIL INDUSTRY

W.J. Lacy, Environmental Protection Agency

4:00 DISCUSSION

MONDAY AFTERNOON—APRIL 29

2:00 P.M.—Ambassador

SESSION G—SYMPOSIUM: II. FLAVOR AND FLAVOR STABILITY OF FATS AND OILS

Chairman—S.S. Cheng, Rutgers State University, New Brunswick, N.J.

2:00 28. 6-HYDROXYCHROMAN-2-CARBOXYLIC ACIDS—NOVEL ANTIOXIDANTS

J.W. Scott and W.M. Cort, Hoffmann-La Roche

2:30 29. ANTIOXIDANT ACTIVITY AND STABILITY OF A NUMBER OF CHROMANS

W.M. Cort, J.W. Scott, W.J. Mergens, M. Osadca, and M. Araujo, Hoffmann-La Roche

3:00 30. LOSS OF SIGNAL FROM OXIDIZING LIPIDS CONTAINING ADDED NITROXIDES

H.S. Olcott and J.S. Lin, University of California, Davis

3:30 31. PRELIMINARY KINETIC STUDIES ON THE AUTOXIDATION OF POLYUNSATURATED FATTY COMPOUNDS IN MACKEREL OILS IN TERMS OF THE FORMATION OF 2, 4, 7, DECATRIENALS

P.J. Ke and R.G. Ackman, Halifax Laboratory

4:00 32. FLAVORING COMPONENTS OF OLIVE OIL

E. Fedeli and G. Favini, Industrie Degli Oli e Dei Grassi

4:30 33. FLAVOR STABILITY IN RAPESEED OIL AND SOYA BEAN OIL

R. Ohlson, AB Karlshamns Oljefabriker

MONDAY AFTERNOON—APRIL 29

2:00 P.M.—Hunt

SESSION H—GENERAL: MEDICA AND BIOCHEMISTRY OF FOOD

Chairman—

2:00 34. EFFECT OF DIETARY CALCIUM AND FAT UPON LIVER PHOSPHOLIPIDS

R.M. Dougherty and J.M. Iacono, Nutrition Institute, ARS, USDA

2:30 35. EFFECTS OF PEROXIDIZED ARACHIDONIC ACID UPON HUMAN PLATELET AGGREGATION

H.S. Mickel, J. Horbar, and J. Stamets, Children's Hospital Medical Center

3:00 36. BLOOD AND TISSUE LEVELS OF α -TOCOPHEROL IN A DISORDER OF LIPID PEROXIDATION

A.N. Siakotos, S. Youmans, and N. Koppang, Indiana University School of Medicine

3:30 37. STRUCTURE OF LIPIDS FROM NORMAL AND TYPE IIa HUMAN PLASMA LIPOPROTEINS

R.G. Jensen, D.T. Gordon, R.E. Pitas, and R.S. Newton, University of Connecticut

4:00 38. PECULIAR QUANTITATIVE SHIFT OF HEXADECENOIC ACID IN MAJOR PHOSPHOLIPIDS OF NEOPLASTIC HUMAN BRAIN TISSUE

H.B. White, Jr., L.L. Sulya, and B.S. Patrick, University of Mississippi School of Medicine

4:30 39. STUDIES ON HYDROCARBONS OF HUMAN AMNIOTIC FLUIDS

E.J. Singh, F.P. Zusan, and A. Meija, The University of Chicago

5:00 40. STUDIES ON COPROSTANOL FORMATION

M.T. Ravi Subbiah, Mayo Clinic and Mayo Foundation

TUESDAY MORNING—APRIL 30

9:00 A.M.—Constitution

SESSION I—SYMPOSIUM: III. SOAPS AND DETERGENTS—NEW CHEMICALS

Chairman—E. Jungermann, Armour-Dial, Phoenix, Ariz.

9:00 INTRODUCTORY REMARKS

9:05 41. AMINIMIDE SURFACTANTS—II

R.R. Egan, O. Portwood, R.A. Grimm, and E.A. Sedor, Ashland Chemical

9:25 42. α -SULFONATED FATTY ACIDS AND ESTERS—MANUFACTURING PROCESS, PROPERTIES, AND APPLICATIONS

W. Stein and H. Baumann, Henkel and Cie

9:50 43. SULFONATION OF DETERGENT RANGE OLEFINS

H.E. Kubitschek, Shell Development

10:10 44. SOAP-BASED DETERGENT FORMULATIONS VIII—N-ALKYL SULFOSUCCINAMATES AS LIME SOAP DISPERSANTS

T.J. Micich, W.M. Linfield, and J.K. Weil, Eastern Regional Research Center, ARS, USDA

10:30 45. LACTOSE DERIVED SURFACTANTS II—FATTY ESTERS OF LACTITOL

F. Scholnick, G. Ben-et, M.K. Sucharski, and W.M. Linfield, Eastern Regional Research Center, ARS, USDA

10:50 46. INDUSTRIAL UTILIZATION OF THE UNIQUE PROPERTIES OF A C₂₁ DICARBOXYLIC ACID

B.F. Ward, Jr., Westvaco

11:10 47. SURFACTANT APPLICATIONS FOR A C₂₁ DICARBOXYLIC ACID

C.G. Force and A.M. Bills, Westvaco

TUESDAY MORNING—APRIL 30

8:30 A.M.—Empire

SESSION J—TECHNICAL ENGINEERING

Chairman—R.W. Greaser, Anderson Clayton Foods, Houston, Tex.

8:30 INTRODUCTORY REMARKS

8:35 48. VACUUM SYSTEMS AND FUME SCRUBBERS IN THE FAT AND OIL INDUSTRY

W.L. Hendricksen, Bill Hendricksen, and I.F. Pacencia, Croll-Reynolds, de Mexico

- 9:20 49. **MAKING SENSE OUT OF COOLING TOWER DOLLARS**
R.M. Maze, Merley, and L. Noriega, Marley de Mexico
- 10:05 50. **STEAM TRAP APPLICATIONS**
R.T. Mosher, Esch and Associates
- 10:50 51. **PROCESS EQUIPMENT RELATED TO THE FATS AND OIL INDUSTRY**
K.W. Becker, Blaw-Knox Chemical Plants
- 11:35 52. **NEW TECHNOLOGY IN CENTRIFUGAL PROCESSING OF FATS AND OILS**
K.W. Klein, and L.S. Crauer, DeLaval Separator
- TUESDAY MORNING—APRIL 30**
9:00 A.M.—Ambassador
- SESSION K—SYMPOSIUM: I. SOY PROTEIN**
Chairman—D. Wilding, Swift, Oak Brook, Ill.
- 9:00 **INTRODUCTORY REMARKS**
- 9:05 53. **VEGETABLE PROTEIN—A DELAYED BIRTH?**
R. Coleman
- 9:35 54. **PLANT PROTEINS: THEIR ROLE IN THE FUTURE**
K.M. Bird, Food and Nutrition Service, USDA
- 10:05 55. **MANUFACTURING AND MARKETING OF SOY PRODUCTS FOR HUMAN CONSUMPTION IN MEXICO**
F.T. Maya, Industrial De Alimentos, S.A.
- 10:35 56. **SOY PROCESSING: FROM BEANS TO INGREDIENTS**
D.E. Alden, Swift
- 11:05 57. **PROCESSING SOYBEANS INTO FOODS: NUTRITIONAL AND FLAVOR ASPECTS**
J.J. Rackis, Northern Regional Research Center, ARS, USDA
- 11:35 58. **NUTRITIONAL CONTRIBUTION OF SOY PROTEIN TO FOOD SYSTEMS**
R. Bressani, Institute of Nutrition of Central America and Panama
- TUESDAY MORNING—APRIL 30**
9:00 A.M.—HUNT
- SESSION L—GENERAL: BIOCHEMISTRY**
Chairman—
- 9:00 **INTRODUCTORY REMARKS**
- 9:05 59. **CATALYTIC CARBOXYLATION OF FATS. CARBOXY ACIDS FROM POLYUNSATURATES**
E.N. Frankel, F.L. Thomas, and W.F. Kwolek, Northern Regional Research Center, ARS, USDA
- 9:35 60. **IRON CONTENT OF SOYBEAN OIL FROM DAMAGED BEANS**
C.D. Evans, G.R. List, L.T. Black, and R.E. Beal, Northern Regional Research Center, ARS, USDA
- 10:05 61. **SOYBEAN OIL IN DRIED EGG MIXES**
C.D. Evans, K. Warner, K. Boundy, G.R. List, and J.C. Cowan, Northern Regional Research Center, ARS, USDA
- 10:35 62. **MASS SPECTRAL INTERPRETATION OF BRANCHED ALKANES FROM THE CRICKETS ANABRUS SIMPLEX AND ACHETA DOMESTICUS COMPARED TO THOSE FROM THE GRASSHOPPERS MELANOPLUS SANGUINIPES AND M. PACKARDII**
G.J. Blomquist and L.L. Jackson
- 11:05 63. **AFLATOXIN OCCURRENCE IN WHITE CORN UNDER LOAN, 1971: ASSOCIATION WITH BRIGHT GREENISH-YELLOW FLUORESCENCE IN CORN**
O.L. Shotwell, M.L. Goulden, A. Jepsen, W.F. Kwolek, and C.W. Hesselhine, Northern Regional Research Center, ARS, USDA
- 11:35 64. **COMPOSITION OF CELASTRUS ORBICULATUS SEED OIL**
R.W. Miller, C.R. Smith, Jr., D. Weisleder, and R. Kleiman, Northern Regional Research Center, ARS, USDA
- 12:05 65. **EFFECT OF PRODUCTION ENVIRONMENT UPON THE FATTY ACID COMPOSITION OF OIL FROM 12 PEANUT GENOTYPES**
D.C. Zimmerman and W.K. Bailey, North Dakota State University
- TUESDAY AFTERNOON—APRIL 30**
2:00 P.M.—Constitution
- SESSION M—SYMPOSIUM: IV. SOAPS AND DETERGENTS—DETERGENT TESTING**
Chairman—E. Jungermann, Armour-Dial, Phoenix, Ariz.
- 2:00 **INTRODUCTORY REMARKS**
- 2:05 66. **MULTIPLE CYCLE DETERGENT TESTING VERSUS SINGLE CYCLE TESTS**
T.P. Matson and S.E. McGuire, Continental Oil
- 2:25 67. **SOAP-BASED DETERGENT FORMULATIONS X—THE NATURE OF DETERGENT DEPOSITS AND PRECIPITATES**
W.R. Nobbe, J.K. Weil, R.G. Bistline, Jr., S.M. Jones, and W.M. Linfield, Eastern Regional Research Center, ARS, USDA
- 2:45 68. **STRENGTH OF BONDING OF FOOD SOILS TO DISHES**
J.M. Day, Whirlpool
- 3:15 69. **THE EFFECTS OF COMPOSITION CHANGES UPON PERFORMANCE OF MACHINE DISHWASHING PRODUCTS**
R.L. Liss, R.P. Langguth, and E.A. Casey, Monsanto
- 3:40 70. **A COMPARISON OF LABORATORY SOIL REMOVAL TEST METHODS**
W.D. Burch and S.J. LaLoggia, DeSoto
- 4:05 71. **NONBUILT HEAVY DUTY LIQUIDS—DETERGENCY AND FORMULATING PARAMETERS**
S.E. McGuire and T.P. Matson, Continental Oil
- TUESDAY AFTERNOON—APRIL 30**
2:00 P.M.—Empire
- SESSION N—WORKSHOP ON SOLVENT EXTRACTION PROCESSING**
Chairman—R.P. Hutchins, French Oil Mill Machinery, Piqua, Ohio
- 2:00 72. **IMPROVED OPERATING EFFICIENCY IN LARGE CAPACITY SOYBEAN SOLVENT PLANTS**
R.J. Fiala, A.E. Staley Manufacturing
- 2:30 73. **IMPROVED MAINTENANCE EFFICIENCY IN LARGE CAPACITY SOYBEAN SOLVENT PLANTS**
N. Witte, Central Soya
- 3:00 74. **RAPESEED: A PROCESSING CHALLENGE**
D.H.C. Beach, Agra Foods
- 4:00 75. **PROCESSING OF SAFFLOWER SEED—DIRECT EXTRACTION OR PREPRESSING WITH EXTRACTION**
A. Garcia, Los Molinos, S.A.
- 4:15 76. **EDIBLE FISH FLOUR BY SOLVENT EXTRACTION—A NEW PROCESS**
M. Cohen, Protein Engineering, and W.M. Barger, French Oil Mill Machinery
- 4:45 **PANEL DISCUSSION**

TUESDAY AFTERNOON—APRIL 30

2:00 P.M.—Ambassador

SESSION O—SYMPOSIUM: II. SOY PROTEIN

Chairman—D. Wilding, Swift, Oak Brook, Ill.

2:00 77. **COMPARATIVE FUNCTIONALITY OF SOY PROTEINS USED IN COMMERCIAL MEAT FOOD PRODUCTS**

R.N. Terrell and W.P. Staniec, The Griffith Laboratories

2:30 78. **THE USE OF SOY PRODUCTS IN CEREAL BASED BAKED FOODS**

W.J. Hoover, Kansas State University

3:00 79. **USE OF SOY PROTEIN IN DAIRY BASED PRODUCTS**

D.W. Johnson

3:30 80. **SOY PROTEINS IN FOODS—THEIR USE AND REGULATION IN THE U.S.**

J. Rakosky, Jr., Central Soya

4:00 81. **MEXICAN REGULATIONS AND STANDARDS FOR THE USE OF SOY PROTEIN FOR HUMAN FEEDING**

C.A. Costabile

4:30 82. **PRACTICAL FEEDING PROGRAMS USING SOY PROTEIN AS A BASE**

P.R. Crowley, USDA

5:00 83. **NEW WAYS OF UTILIZING SOY IN HUMAN DIETS IN LATIN AMERICA**

R. Berre, National University of Mexico

TUESDAY AFTERNOON—APRIL 30

2:00 P.M.—Hunt

SESSION P—GENERAL: BIOCHEMISTRY

Chairman—

2:00 84. **EFFECT OF STORAGE UPON AFLATOXIN LEVELS IN NATURALLY CONTAMINATED PEANUT MATERIALS**

F.J. Baur, Procter and Gamble

2:30 85. **THE EFFECT OF VARYING LEVELS OF DIETARY PROTEIN UPON AFLATOXICOSIS**

P. Wells, L. Aftergood, and R. Alfin-Slater, University of California, Los Angeles

3:00 86. **MARINE OILS AND RAT HEARTS**

R.G. Ackman, Halifax Laboratory

3:30 87. **TEMPERATURE ADAPTATION IN THE CRAYFISH: EFFECTS UPON PHOSPHOLIPID FATTY ACIDS**

T. Farkas, Hungarian Academy of Sciences, and J.C. Nevenzel, University of California, Los Angeles

4:00 88. **INACTIVATION OF AFLATOXINS IN CONTAMINATED PEANUT MEAL BY AMMONIATION ON A PILOT PLANT SCALE**

S.P. Koltun, E.T. Rayner, and J.D. Tallant, Southern Regional Research Center, ARS, USDA

4:30 89. **STERCULIC ACID-C¹⁴ METABOLISM IN RATS AND RAINBOW TROUT**

J.K. Yoss, J.E. Nixon, N.E. Pawlowski, and R.O. Sinnhuber, Oregon State University

5:00 90. **FATTY ACID EXCHANGE AMONG VARIOUS TROPHIC LEVELS OF THE ROSS SEA, ANTARCTICA**

N.R. Bothino, Texas A&M University

WEDNESDAY MORNING—MAY 1

9:00 A.M.—Constitution

SESSION Q—SYMPOSIUM: V. SOAPS AND DETERGENTS—DETERGENT ADDITIVES

Chairman—E. Jungermann, Armour-Dial, Phoenix, Ariz.

9:00 **INTRODUCTORY REMARKS**

9:05 91. **FLUORESCENT WHITENERS FOR TODAY'S MODERN DETERGENTS**

W.R. Findley, J.W. Liska, and P.S. Stensby, Ciba-Geigy

9:35 92. **DEVELOPMENT OF A PERSONAL CARE ANTI-MICROBIAL**

F.H. Romanelli, Olin

10:10 93. **NEW TRENDS IN PERFUMING SOAPS AND DETERGENTS**

V. Conway, Givaudan

10:30 94. **EXAMINATION OF SURFACE FILMS**

M.E. Ginn, J. Decker, and O.R. Buzzelli, Masury Columbia

10:55 95. **LAUNDERING PROBLEMS WITH SOAP AND NONPHOSPHATE DETERGENTS**

P.P. Carfagno and R.J. Fuchs, FMC

11:15 95A. **A NEW CLASS OF FLUORESCENT LIGHTENING AGENTS**

R. Antiker, L. Guglielmetti, and K. Weber, Ciba-Geigy

WEDNESDAY MORNING—MAY 1

9:00 A.M.—Empire

SESSION R—SYMPOSIUM: I. INDUSTRIAL PROCESSES

Chairman—F.E. Sullivan, Frank E. Sullivan, Tiburon, Calif.

9:00 **INTRODUCTORY REMARKS**

9:05 96. **OPTIMIZING CAUSTIC REFINING: A PLANT STUDY**

E. Louis, Safeway Stores

9:35 97. **STUDIES ON OXIDATION EFFECTS UPON BLEACHING OF SOYA AND COTTONSEED OIL**

G. Paul, Tonsil Mexicana S.A. de C.V.

10:05 98. **FIBROUS FILTER AIDS**

R.J. Zilli, Johns-Manville Products

10:35 99. **THE EFFECT OF HYDROGENATION CONDITIONS UPON THE RATE OF REACTION**

R.R. Allen, J.E. Covey, and D.L. Minaldi, Anderson Clayton Foods

11:05 100. **A NEW CONCEPT FOR EDIBLE OIL DEODORIZERS**

A.M. Gavin and R.W. Berger, EMI

WEDNESDAY MORNING—MAY 1

8:00 A.M.—Ambassador

SESSION S—SYMPOSIUM: METHODOLOGY, INFORMATION RETRIEVAL, AND OTHER SERVICES PERFORMED BY THE COMMITTEES OF THE AMERICAN OIL CHEMISTS' SOCIETY. This session is dedicated to Robert T. O'Connor, immediate past president of AOCs, who died in November.

Chairman—G.C. Cavanagh, Ranchers Cotton Oil, Fresno, Calif.

8:00 **INTRODUCTORY REMARKS**

8:05 101. **and 102. INSTRUMENTAL TECHNIQUES COMMITTEE and SOCIETY IMPROVEMENT COMMITTEE**

R.T. O'Connor, deceased. Read by T.J. Jacks, Southern Regional Research Center, ARS, USDA

8:20 103. **EXAMINATION BOARD**

E.R. Hahn, Hahn Laboratories

8:35 104. **UNIFORM METHODS COMMITTEE**

E.M. Sallee, Procter and Gamble

- 8:50 105. **SMALLEY COMMITTEE**
W.T. Coleman, retired, Anderson Clayton Foods
- 9:05 106. **PUBLICATIONS COMMITTEE**
A.R. Baldwin, Cargill
- 9:20 107. **EDUCATION COMMITTEE**
N. Pelick, Supelco
- 9:35 108. **AOCS LIAISON WITH THE NATIONAL RESEARCH COUNCIL COMMITTEE ON FATS AND OILS**
N.D. Embree, Tennessee Eastman
- 9:50 109. **AOCS FOUNDATION**
H.G. Salomon, L.A. Salomon and Bro.
- 10:05 110. and 111. **HONORED STUDENT AWARD PROGRAM and MEMBERSHIP COMMITTEE**
R.T. Holman, Hormel Institute
- 10:20 112. **INTERNATIONAL RELATIONS COMMITTEE**
E. Marshack, Eugene Marshack Associates
- 10:35 113. **PUBLIC RELATIONS COMMITTEE**
F.B. White, Foster Wheeler
- 10:50 114. **PROGRAM AND PLANNING COMMITTEE**
N.O.V. Sonntag, Glyco Chemicals
- 11:05 115. **SEED AND MEAL ANALYSIS COMMITTEE**
M.E. Whitten, ARS, USDA
- 11:20 116. **COMMERCIAL FATS AND OILS ANALYSIS COMMITTEE**
J.W. McEwan, Central Soya
- 11:35 117. **PROTEIN NUTRITION COMMITTEE**
C.M. Cater, Texas A&M University
- 11:50 118. **TECHNICAL SAFETY AND ENGINEERING COMMITTEE**
C.L. Kingsbaker, Blaw-Knox Chemical Plants
- WEDNESDAY MORNING—MAY 1**
 9:00 A.M.—Hunt
- SESSION T—GENERAL: BIOCHEMISTRY**
 Chairman—
- 8:30 **INTRODUCTORY REMARKS**
- 8:35 119. **APPLICATIONS OF MODERN HIGH SPEED LIQUID CHROMATOGRAPHY IN THE ANALYSIS OF FATS, OILS, AND HYDROCARBONS**
D.H. Rodgers and H.H. Hausdorff, Perkin-Elmer

- 9:05 120. **LIPID COMPOSITION OF SELECTED VEGETABLE OILS**
D.L. Carpenter, J. Lehmann, B.S. Mason, and H.T. Slover, Nutrition Institute, ARS, USDA
- 9:35 121. **PHOSPHOLIPID CONTENT AND THE OXIDATIVE STABILITY OF SUNFLOWER OILS**
T.A. Graboski and D.A. Lillard, University of Georgia
- 10:05 122. **POLYMORPHIC CHANGES IN MIXTURES OF CONFECTIONERY FATS**
N.V. Lovegren, M.S. Gray, and R.O. Feuge, Southern Regional Research Center, ARS, USDA
- 10:35 123. **SURFACE ACTIVITY OF GLYCEROL GLUCOSIDE ESTERS**
M. Brown, J.L. White, and R.O. Feuge, Southern Regional Research Center, ARS, USDA
- 11:05 124. **ANOMALOUS SECONDARY PRODUCTS FROM HIGH PRESSURE HYDROGENATION OF CRAMBE OIL**
G.F. Spencer, H.J. Nieschlag, and J.A. Rothfus, Northern Regional Research Center, ARS, USDA
- 11:35 125. **EFFECTS OF FEEDING FORMALDEHYDE TREATED SOYBEAN PREPARATIONS UPON MILK FAT POLYUNSATURATED FATTY ACIDS**
J. Bitman, T.R. Wrenn, L.P. Dryden, L.F. Edmondson, F.W. Douglas, Jr., G.C. Mustakas, E.C. Baker, and W.J. Wolf, Animal Physiology and Genetics Institute, ARS, USDA

WEDNESDAY AFTERNOON—MAY 1

2:00 P.M.—Empire

SESSION U—SYMPOSIUM: II. INDUSTRIAL PROCESSES

Chairman—G. Paul, Tonsil Mexicana S.A. de CV, Puebla, Mexico

- 2:00 126. **NEW SYSTEM FOR SEMICONTINUOUS DEODORIZING**
A. Athanassiadis, De Smet S.A.
- 2:30 127. **STEAM REFINING—FROM CRUDE TO DEODORIZED EDIBLE OIL**
S.C. Loft, Frank E. Sullivan

- 3:00 128. **PALM OIL STEAM REFINING TECHNIQUES, OPERATING RESPONSES, AND ECONOMICS**
C.M. Rowan, Jr., Parkson

- 3:30 129. **PRODUCTION METHODS FOR MARGARINE PRODUCTS**
R.F. Calhoun, Safeway Stores

WEDNESDAY AFTERNOON—MAY 1

2:00 P.M.—Hunt

SESSION V—GENERAL: BIOCHEMISTRY

Chairman—

- 2:00 130. **SYNTHESIS OF ALKYL PHOSPHORYL CHOLINE AND ITS HEMOLYTIC ACTIVITY**
I. Hara, M. Okazaki, and T. Muramatsu, Tokyo Medical and Dental University, and M. Hayashi, Chiba University

- 2:30 131. **URETHANE FOAM POLYOLS BASED UPON TALLOW AND TRIMETHYLOLPROPANE: PREPARATION UNDER ACIDIC AND BASIC CATALYSIS**
A. Blysk, H.A. Monroe, Jr., E.J. Saggese, M.P. Zubillaga, and A.N. Wrigley, Eastern Regional Research Center, ARS, USDA

- 3:00 132. **ISOMERIZATION STUDIES III. ISOMERIZATION OF ACYL HALIDES IN THE PRESENCE OF TRANSITION METALS**
T.A. Foglia and P.A. Barr, Eastern Regional Research Center, ARS, USDA

- 3:30 133. **INCORPORATION OF DIETARY ELAIDATE INTO SWINE TISSUE LIPIDS**
F.A. Kummerow, T. Arima, T. Mizuguchi, S.C. Yeh, G. Rao, and S. Cho, University of Illinois

- 4:00 134. **HIGH TEMPERATURE REACTIONS OF FATS WITH AMINO ACIDS**
J.A. Fioriti and R.J. Sims, General Foods

- 4:30 135. **FLAVOR EVALUATION OF COPPER-NICKEL HYDROGENATED SOYBEAN OIL AND BLENDS WITH UNHYDROGENATED OIL**
K.J. Moulton, R.E. Beal, K. Warner, and B.K. Boundy, Northern Regional Research Center, ARS, USDA

- 5:00 136. **EMULSIFIER-THICKENER EVALUATIONS IN POURABLE AND SPOONABLE DRESSINGS**
D.T. Rusch, ICI America