

AIChE announces new officers and directors

At its 67th Annual Meeting held last month, the American Institute of Chemical Engineers announced the election of officers and four new directors.

Those elected were: President, Kenneth E. Coulter, Dow Chemical Company; Vice-President, Klaus D. Timmerhaus, University of Colorado; Secretary, F.J. Van Antwerpen, AIChE executive secretary; Treasurer, A. Sumner West, Rohm and Haas Company; and Directors, John B. Butt, Northwestern University, Albert V. Caselli, Shell Development Company, Charles C. Neas, Union Carbide, and John W. Prados, University of Tennessee. ■

Federation of Societies for Paint Technology changes name

The name of the Federation of Societies for Paint Technology has been changed to the Federation of Societies for Coatings Technology. The new name was approved during the federation's Annual Meeting in November.

The change from "paint" to "coatings" was made to more adequately describe the scope of federation activities in the industry it serves.

In other business, AOCS member Francis Scofield, consultant, Washington, D.C., was appointed chairman of the Heckel Award Committee. Roy W. Tess, Shell Chemical Co., Houston, Tex., was reelected president of the Paint Research Institute. Tess is a member of AOCS.

J.C. Leslie, Tnemec Co., Inc., became the fifty-third president of the federation during the meeting. William Dunn, Dumar Paints & Chemicals, Ltd., was named president-elect, and Neil S. Estrada, Reichhold Chemicals, Inc., was elected treasurer. ■

All Day Symposium sponsored by North Central Section

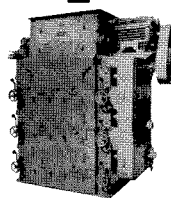
Six papers were presented at the All-Day Symposium sponsored by the North Central Section of AOCS. The symposium was held at the O'Hare International Tower in January.

James P. Van Meter, Chemistry Division Research Labs, Eastman Kodak Co., presented a paper on "Liquid Crystals: Once Over Lightly," which included a discussion of the preparation, structure, and physical properties of liquid crystals. The use of liquid crystals in electro-optical devices and the mechanism of these effects also were covered.

"Antioxidant Activity and Stability of 6-Hydroxychroman-2-carboxylic Acids," was the topic presented by Winifred M. Cort, group leader, Product Development Department, Hoffmann-LaRoche, Inc. The comparative antioxidant activity of a number of 6-hydroxychromans to currently used food-grade antioxidants was reported. In addition, antioxidant activity, solubility, assay, stability, synergistic reactions, and a possible mode of action of 6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acid were presented.

Discussing "Lipid Oxidation in Peanuts and Peanut Products," Allen J. St. Angelo, Protein Properties Research, Oilseed and Food Laboratory, Southern Regional Research Center, covered enzymatic and nonenzymatic causes of lipid oxidation in peanut butter and raw and roasted peanuts that may possibly affect shelf life stability. The role of

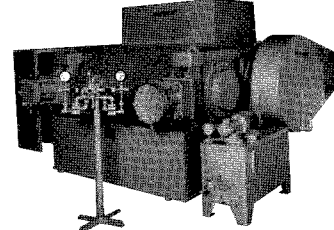
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lipid-protein interaction in deoiled meals and in proteins extracted from raw and roasted whole peanuts and peanut butter also was discussed.

Tom H. Applewhite, manager, Edible Oil Products Laboratory, Kraftco Corp., discussed "Dietary *Trans* Fatty Acids and Cardiovascular Disease." This presentation included a review of past studies aimed at the relationships between *trans* fatty acids and cardiovascular disease. A number of animal studies and some human work are germane to this end, he noted. This work and related animal work on essential fatty acid, protein, and fat requirements would provide adequate background to put some of the recent work into perspective.

"Triticale: Man-Made Food Crop for a Hungry World," was the topic of a presentation by Bruce E. McDonald, professor, Faculty of Home Economics, The University of Manitoba. This presentation covered: (A) a brief overview of the development of triticale, including a simple statement describing what triticale is from a botanical point of view; (B) a discussion of breeding programs presently in progress and reasons for optimism for the crop; (C) a brief summary of the chemical composition and biologically assessed nutritive value of triticale compared to other cereals; and (D) a summary of the future role of triticale in helping feed an ever expanding world population.

Discussing "Application of Modified Food Starches in Food Systems," Richard R. Hahn, A.E. Staley Co., explained the uses of modified food starches in terms of their properties and how these effects are useful in food applications, such as canning. The development of starch technology was discussed with the objective of overcoming problems of retort stability, heat tolerance, freeze-thaw stability, and viscosity control in food systems. ■