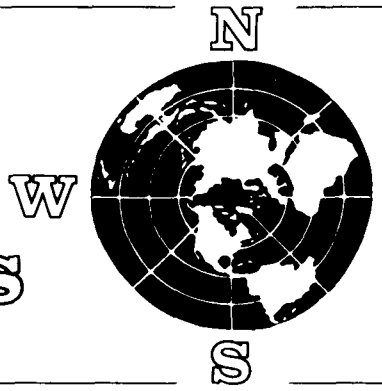
Four Corners



EUGENE MARSHACK, Chairman, International Relations Committee

M. BERGEL, M. LONCIN, B. JACOBSBERG, A. UZZAN, K.S. KRISHNAN, T. ASAHARA, H. NIEWIADOMSKI, E. VIOQUE, Corresponding Secretaries

Argentina ..... M. Bergel

Lipolytic Activity in Adipose Tissue of Hyperthyroid Patients

In his recent study with hyperthyroid, hypothyroid, and healthy control patients, J. De Portugal Alvarez determined that greater lipolytic activity exists in adipose tissue of hyperthyroid patients than in hypothyroid or normal patients.

Effect of Corticosteroid Treatment on Hepatic and Serum and Lipid Levels

J. Cohen, A.L. Cohen, R.V. Enz, H. Homsani, A. Lifschitz, and P.T. García de Casal recently analyzed the total fatty acid composition of serum of patients taking daily doses of 12 mg of 6-alphafluprednisolone for ca. 7 consecutive days. They compared the results with serum extracted at the beginning of treatment, on the third day, and at the end. Hepatic lipids obtained by percutaneous biopsies from patients subject to similar treatment, were separated into phospholipids and free fatty acids. The stearic acid (18:0) content of the total serum lipids appeared to be significantly decreased as a result of the corticosteroid treatment. In unsaturated fatty acids, there were slight increases in oleic acid (18:1) and linoleic acid (18:2).

There also appeared to be a slight alteration in the synthesis of arachidonic acid (20:4). In the triglyceride, phospholipid, and cholesterol esters extracted from biopsied samples, there was a remarkable decrease in saturated fatty acids, especially palmitic (16:0) and stearic. The oleic and palmitoleic acids increased proportionally. In all the fractions, corticoids produced a large decrease in the total saturated fatty acids. The free fatty acids showed an increase in saturated and a decrease in unsaturated fatty acid content. A slight decrease in the total amount of triglycerides in hepatic lipids may result from the corticosteroid treatment.

Diet Therapy for Atherosclerosis

Medical researchers O. Brusco and N. Dominguez, in papers presented in Buenos Aires, provided data demonstrating the importance of diet therapy for prevention of atherosclerotic vasal degeneration. They enumerated "factors of coronary danger" and their derivations, and pointed out the essential conditions and general characteristics of a preventative diet. The researchers demonstrated in detail the necessity for noting the distribution of foods in diverse meals in the treatment of atherosclerosis.

Obesity and Diabetes

Recently, scientific studies conducted by L. Press, S. Pirogovsky, J. Tartaglione, C. Callegari, and L. Menaldo have shown: (a) that obesity and diabetes constitute, with atherosclerosis, dense clinical syndromes of only one genticpathy; (b) that 40.9% of obese cases present a tolerance test to abnormal glucose; and (c) that most of the abnormal results occur in obese males, in persons 41-65 years old, and in those more than 30% overweight. In all other cases of obesity, the frequency of normal results is significantly greater than in the general population.

Percentage of Esters in Serum Lipids

Medical research conducted by R.N. Tursi, E. Sazanowicz, F.O. Kramer, N.O. Guinett, and M.F. Ferrero has demonstrated that, in serum lipids of old men: (a) the values are generally similar to those considered normal in adults, except that the percentage of esters is increased; (b) that increase becomes more remarkable in females; and (c) the percentage of esters in the cholesterol and total lipids is greater in women than in men. They consider this work the first step in a continuing investigation. Definite conclusions will appear in subsequent publications.

International Symposium on Filtration

Belgium ..... M. Loncin, B. Jacobsberg

An international symposium on "Filtration during Refining and Fractionation of Edible Oils and Fats" to be held April 28-29, 1976, is being organized by the Société belge de Filtration at the Centre d'Etudes et de Recherches des Industries Alimentaires et Chimiques. For information, contact J. Lenges, CERIA Technologie alimentaire IIF-IMC, av. E. Gryson, 1, B-1070, Brussels, Belgium (Telephone: 02 5232080).

F. Rombaut, chairman of SBF; J. Chiltz, director general of CERIA; and M. Loncin, professor at the Institut für Lebensmittelverfahrenstechnik, Universität Karlsruhe, West Germany, will open the symposium. The following topics will be presented:

"Bleaching Earths: Preparation, Physical Properties, and Practical Application," by R. Fahn, Girdler Südchemie Katalysatoren GmbH, West Germany;

"Oil Retention in Filter Cakes," by J. Lenges, CERIA, IIF-IMC;

"Hydrogenation Catalyzers: Preparation, Physical Properties, Practical Applications," by Mr. Zschau, Girdler Südchemie Katalysatoren GmbH, West Germany;

"Utilization of Vertical Tank Filters under Pressure and Dry Cake Discharge by Vibration," by Mr. Agnolo, AMA S.A., The Netherlands, and J. de Lespinay, Filtreclair SPRL, Belgium;

"Utilization of Pressure Filters with Horizontal Elements and Centrifugal Discharge," by Mr. Krausse, Schenk Filterbau GmbH, West Germany;

"Winterization: Equipment and Practical Application," by R. Goascoz, Lesieur Cotelle & Co., France;

"Use of Filter Aids in the Oil Plant," by V.T. Nguyen and R. Illner, Johns Mansville Europe Corp., France;

"Aims and Means of Fat Fractionation," by D. Jacqmain, IIF-IMC, CERIA, and B. Jacobsberg, Tropical Products Sales S.A., Belgium;

"Dry Fractionation," by H. Hinnekens, Oléofina S.A., Belgium;

"Influence of Polymorphism during Dry Fractionation and Filtration of Palm Oil," by C. Deroanne, Faculté des Sciences agronomiques de l'Etat, University of Gembloux, Belgium;

"Fractionation with Aqueous Detergents (Lipofrac)," by B. Braae, Alfa Laval, Tumba, Sweden;

"Wet Fractionation (CMB Process)," by E. Bernardini, Costruzioni Mecchaniche Bernardini, Italy;

"Utilization of a Band Filter for the Fractionation of Fats," by F. Tirtiaux, Tirtiaux Fractionation, Belgium;

"Choice of Filters for the Different Operations of the Oil and Fat Plant," by Mr. Athanassiadis, Extraction De Smet S.A., Belgium;

Closing session: Prof. J. Hermia, Université catholique de Louvain, Belgium.

France ..... A. Uzzan

European Club of Centers for Lipid Research Meets in Poland

The European Club of Centers for Lipid Research met in Gdansk, Poland, on June 9, 1975, on an invitation from Prof. H. Niewiadomski.

This meeting was the club's fourth since its creation in France in 1972. Previous meetings were held in Paris (1972), Sevilla (1973), and Milan (1974).

The Gdansk meeting was coupled with the International Symposium on Chemurgy of Fats and offered the opportunity to celebrate the Jubilee of Prof. Niewiadomski, who was retiring after 50 years of activity at the service of Research and Industry of Fats and Oils.

Members from Belgium, France, Hungary, Italy, Scandinavian countries, and Spain attended, while those from Germany, Great Britain, and The Netherlands sent apologies for not coming.

The agenda included (a) the annual activity report for 1974-75, particularly in research; (b) round tables on the undesirable influence of technological processes on fat quality, reduction of energy consumption in the fats and oils industries, and production and uses of oilseeds proteins in human food; and (c) program activity for 1975-76.

I. Annual activity report: This first point of the agenda was the most important, and the different members successively took the floor to draw attention to their centers' main accomplishments.

Jean-Paul Helme, of France, began by describing the recent results of ITERG's laboratories in the following areas: alteration and storage of fats, homogenous selective hydrogenation, frying oils, unsaponificable matters of cruciferous oils and particularly Primor-Rapeseed oil, detoxification of peanut meal containing aflatoxins by ammoniation, plastic fats, tallow pollution by polyethylene, and analysis of estrogen traces in animal fats. He also noted a new method for the rapid and automatic determination of erucic acid in rapeseeds, the ITERG-CNTA method.

B. Jacobsberg reviewed the activity of the Food Technology Department of the Brussels' Institut de Fermentation Meurice-Chimie - CERIA. Included in this Department's research is the study of palm oil, both the technological aspects (hydrogenation, enzymes, hydrolysis, refining, and interesterification) and the analytical aspects (oil quality, stability, use as frying oil, end products of fractionation, and unsaponificable matters). The transformation of byproducts into proteins (assimilation of distillation residues of fatty acids by microorganisms-yeasts) is also in progress.

The report on the research activities of the Hungarian Research Institute for Vegetable Oil and Detergent Industry was given by M. Kurucz. Research is being conducted in four main directions: (a) basic and analytical research: autoxidation processes, cyclic compound formation in the frying process, analytical method for tracing the hydrogenation of oils, and triglyceridic structure determination; (b) research on production development and technology: improving the technology of edible oils, fat, and fatty acid hydrogenation, and increasing the production effeciency of fat derivatives, alkylolamides, and fatty acid-carbamate adducts; (c) research on product development: elaboration of new types of margarine or new types of edible oils (blends of oils with better stability) and preparation of new detergents for industrial or household purposes; (d) elaboration of new methods of quality control and standardization, particularly in the international field: ISO and Fats and Oils section of IUPAC.

Reinhard Marcuse, speaking for the Scandinavian Lipid-Forum, reviewed this Society's 1975 information activity and publications. He provided some interesting information concerning the lipid research activity of the Department of Food Hygiene at the Royal Veterinary College, Stockholm (Director, Lars Åke Appelqwist), of the Norwegian Herring Oil and Meal Industry Research Institute, Bergen (Nils Urdahl), and of A/S Grindstedvaerkets, Brabrand, Denmark.

Mr. Carola, who succeeded the retired Prof. Jacini as director of Stazione Sperimentale Degli Oli E Grassi, (Milan, Italy), then gave the activity report of this institute since the last meeting. According to Mr. Carola, research is in progress in the following subjects: sulfur compounds in rapeseed oil (determination, identification, evolution); use

of margines from olive oil factories; autoxidation of oils by dissolved oxygen; and evolution of flavor components in olive oil, their isolation and characterization.

Prof. Martinez-Moreno gave the report for the Spanish member. The 1974-1975 activity of the Instituto de la Grasa y sus Derivados was principally devoted to olive pickling on one hand and olive oil production and analysis on the other. In the first case, a new process for preparing stuffed green olives and pimento has been developed, as well as a new technology for black olive pickling. An experimental plant is being built in the Experimental Olive Oil Plant near Sevilla. Concerning the olive oil studies, Prof. Martinez-Moreno drew attention to new work related to the polyphenolic components of olive pulp. Two components, tyrosol and hydroxytyrosol, have been determined in amounts from 5 to 500 ppm. They have antioxidant activity for olive oil. Aromas of olive oils are being studied constantly, as is the correlation between aromagrammes and flavor as determined by a panel. Other studies in progress concern contamination of rivers by water effluents from olive oil factories, biodegradability of commercial detergents in Spain, characteristics of Spanish sunflower oil, potential attractants of the olive fly (*Dacus*), and determination of trace elements (chiefly iron) in olives.

Finally, the 1974-75 research activity of our Polish colleagues was reviewed by Prof. Niewiadomski. It includes chiefly: the transformation of lipids affected by technological process (mainly phospholipids and sterols), hydrogenation (new apparatus for the kinetics continuous determination), utilization of rapeseed oil for nonedible uses, treatment of fat industry sewages, physicochemistry and chemistry of surface active compounds, development of new instrumental methods for the analysis of fats (gas liquid chromatograph and new flame ionization detector), use of rapeseed derivatives – meals (phospholipids), and improvement of the technological process to increase yields or decrease costs.

II. Round tables: A. Uzzan, club secretary, acted as moderator for the three round tables on the agenda. Very interesting information was given for each represented country's situation regarding the three subjects: the undesirable influence of technological processes on fat quality, reduction of energy consumption in the fats and oils industries, and production and uses of oilseeds proteins in human food.

III. 1975-1976 program: The last part of the meeting was devoted to discussion of the 1975-1976 program.

It was decided to promote this year the exchange of trainees for the study of the following subjects: instrumental analysis, safety, pollution, quality control and specifications, and nutritional properties of fats and oils and related products. On the other hand, cooperation in the information and documentation fields will be strengthened, particularly the exchange of abstracts.

Finally, it was decided that each will prepare for the next meeting a report on the problem of supplies of raw materials for fats and oils industries in his or her country. These reports will provide solutions should a shortage occur again. A synthesis will be prepared by the club's secretary from the individual reports.

Before leaving, the members accepted France's invitation to welcome the 1976 meeting in Marseille. This will take place within the XIII ISF Congress, probably the day before the Congress opens.

Tentative Events for 1976

Sensory Properties of Foods, by Lipid Forum, May 18-21, Skovde, Sweden.
COI International Meeting, May, Madrid, Spain.
International Congress of Societa Italiana delle Sostanze grasse, May or June.
VI International Conference on Sunflower, June or July, Krasnodar, USSR.
XIII ISF World Congress, September, Marseille, France.

India ..... K.S. Krishnan

Seshadri Dies

T.R. Seshadri, F.R.S., emeritus professor of chemistry at Delhi University, ex-president of the Oil Technologists' Association of India, and president of OTAI Northern Zone, died in Delhi on September 27, 1975, at the age of 75. An internationally reputed scientist who contributed more than one thousand research papers, Dr. Seshadri had devoted himself to the promotion of the activities of the Indian National Science Academy.

Chakrabarty New OTAI President

M.M. Chakrabarty, head of the Department of Applied Chemistry, Calcutta University, has been elected president of OTAI.

Reddy 1974 Gold Medal Winner

B.R. Reddy, former director of OTRI, Anantapur, was awarded the OTAI Gold Medal for 1974 for his outstanding contribution to oil and allied industries during the preceding three years.

Rao Receives Prag Narain Memorial Award

S.D. Thirmala Rao, director of OTRI, Anantapur, has been awarded the 1974 Prag Narain Memorial Award for his project report on the processing of rice bran oil for edible purposes.

OTAI Meetings

The Oil Technologists' Association of India will hold the 31st All India Convention on February 7-8, 1976, in New Delhi. Subjects to be covered in the convention are the method of tests for oils and fats, processes and equipment for refining and deodorizing vegetable oils, problems of the solvent extraction industry in India, use of nontraditional oils in soap industries, and current researches. S.C. Singhai, honorary secretary of OTAI Northern Zone, will convene the meetings. For further information, write to him in care of D.C.M. Chemical Works, P.B. No. 6219, New Delhi-15.

OTAI Eastern Zone organized the 30th Annual Convention in February, 1975, with a symposium on problems of Vanaspati industry and utilization of byproducts of the oil milling industry. M.M. Chakrabarty and R.S. Vaidyanathan convened the symposium.

OTAI Southern Zone was addressed by J.G. Kane, on April 9, 1975, on "Shortage of Edible Oils and Means to Augment the Supplies" and by F.B. Padley, Unilever Research Laboratories, England, on "Analysis of Organic Compounds by Thin Layer and Gas Chromatographic Techniques" on February 28, 1975. S. Venkob Rao was nominated president of the zone.

UNIDO-OTAI Program

The United Nations Industrial Development Organization and the Oil Technologists' Association of India have decided to organize a cooperative program in the field of oils and oil based industries in India. Under this program, a group of 15 experts from developing countries will visit India in the middle of January, 1976, for 15 days. Factory visits for UNIDO experts will be organized by OTAI to cover Bombay, Hyderabad, Bangalore, Mysore, Calcutta, Kanpur, Delhi, and other places of interest to members. Subjects broadly covered by experts will be seed crushing, refining, hydrogenation, solvent extraction, seed protein, marine oils, cake utilization, and fat splitting.

H. Koening, of the UNIDO Industrial Technology Division and officer in charge of the program, came to India on

June 18 to discuss organizational and financial details with OTAI representatives in Bombay and Delhi. Industries interested in taking advantage of the UNIDO experts' visit to India have been asked to contact C.B. Khanpara, Chairman, International Administrative Committee, OTAI, c/o Dept. of Chemical Technology, Bombay-19.

Oil Technological Research Institute, Anantapur

A vegetable tallow plant has been acquired by this institute at a cost of Rs. 2,00,000 (1 Rupee = $0.125). The plant, a batch type with an oil capacity of 1 ton, is intended to convert diverse minor seed oils and forest seed oils into tallow substitutes.

Processing work has been done on a pilot plant scale on newly emerging oilseeds in India, namely, sunflowerseed, soybean seed, and juteseed. Work has also been done on unearthing wealth from waste: the discarded mango stones are processed further to get fat from kernels.

An essential oil distillation unit with a capacity of 500 liters has been fabricated in this institute. It is a batch type that can also be worked out as a semicontinuous type by changing the inner vessels containing the material. The unit can be adapted successfully for obtaining essential oils from umbelliferum seeds such as ajowan and dill, grassy materials like lemongrass, and palmarosa, and leafy materials like davanam and maruvax.

Japan .....T. Asahara

Chemical Societies Hold Fall Meetings

On October 17-20, the 33rd Annual Fall Meeting of the Chemical Society of Japan was held at the Hakozaki campus of Kyushyu University in Fukuoka. Voluminous papers were presented by Japan Oil Chemists' Society members in the sections of fat, oil and derivatives, surface active agents, and colloid science.

The 14th Annual Fall Meeting of JOCS was held at Nagoya Municipal Industrial Research Institute in Nagoya on October 27-28, 1975. Participants presented 94 papers and two special lectures: "New Synthetic Chemistry of Aliphatic Compounds," by Y. Ishii of Nagoya University, and "Application of Radiotracer, Gel Filtration, and Electromotive Force to Study on Surface Active Agents," by T. Sasaki of Tokai University.

Okayama University in Okayama was the site of the 28th Symposium of Colloid and Surface Chemistry held on October 13-15. Discussions concentrated on surface phenomenon of powder and property of surface active agents.

Visitors from Overseas

M.C. Flowers of Southampton University, England, sponsored as a visiting professor by the Royal Society of London and Japan Society for the Promotion of Science, lectured on "Velocity and Mechanism of the Decomposition of Oxranes" at Tohoku University in Sendai on September 16, 1975.

On September 23, W. Pfleider of Konstants University, Germany, lectured in Tokyo on "Recent Progress in Peptidine Chemistry."

Poland .....H. Niewiadomski

"Chemurgy of Fats" Symposium Held in Gdansk

In the majority of international meetings devoted to the chemistry and technology of fats, a considerable disproportion can be observed between the number of publications on chemistry, physicochemistry, and biochemistry of lipids and the number of strictly technological works. Technological progress initiated by demands to lower production costs and improve the quality of goods to meet nutritional requirements and raise consumer standard of living will probably cause this unfavorable disproportion to be gradually diminished.

Therefore, the Department of Fat Chemistry and Technology of Gdansk Technical University organized the symposium "Chemurgy of Fats" in Gdansk in June 1975 as the first international meeting devoted exclusively to the problems of fat technology based mainly on chemical phenomena. W. Zwierzykowski chaired the organizing committee. Scientific committee head, H. Niewiadomski opened the meeting with his presentation, "The Influence of Raw Materials on the Chemurgy of Fats."

Chemurgy with regard to lipids is understood as those chemical processes leading to the desired changes in natural properties of oils and taking advantage of the products obtained for the purpose of nutrition or technical application.

The program of this symposium divided the papers into four major subject groups: oxidation and ozonolysis, interesterification, hydrogenation, and derivatives of fatty acids.

A detailed introduction to the debates of every subject group was included in the plenary reports delivered by the outstanding European scientists invited to represent their respective fields. M. Naudet of France introduced Session 1 on "Oxidation and Ozonolysis." K.F. Gander, West Germany, spoke on "Interesterification as a Tool for Tailormade Edible Fats" in his introduction to Session 2, "Interesterification." Session 3 on "Hydrogenation" was introduced by Polish representative B. Drozdowski's paper, "Theory and Chemistry of the Hydrogenation of Fats and Oils." H. Reinheckel and G. Czichocki, of East Germany, opened Session 4, "Synthesis of Fatty Acid Derivatives," with their report, "Some Derivatives of Long Chain Aliphatic Carboxylic Acids."

The 99 scientists and industrial representatives from 15 countries of Europe and Japan presented the papers and took part in the discussion.

In the first session devoted to oxidation and ozonolysis, two problem groups were exposed. One concerned the conversion of rapeseed oil—particularly erucic acid, its main component—into derivatives having utility value; ozonolysis was considered the main stage of this technology. The second group comprised the problems of application of laboratory methods for basic studies on the course of oxidation and ozonolysis of fatty substances.

The next session was devoted to interesterification. The application of those reactions for industrial purposes is not widely described in scientific papers. The information supplied on the correlation of chemical structure changes and the physical properties of glycerides of animal and vegetable fats appeared to be very interesting for symposium participants.

In the third session devoted to hydrogenation, the majority of papers dealt with the problem of catalysis and new catalysts, which may find application in the industrial hardening of fats. The second group of papers concerned the results of studies on the mechanism of hydrogenation and the proposed modifications of this technology. Information on side reactions taking place during this process also played an important role in this group.

During the fourth session dealing with the synthesis of fatty acid derivatives, a wide range of information was presented on the technology of new derivatives of fatty acids, their changes during technological processes as well as the properties of final products.

The social program embraced an evening cocktail party in the 14th Century Main City Hall in Gdansk, now a museum; a visit to the Cathedral in Oliwa for an organ concerto; and excursions to Malbork, the ancient castle, and Frombork, where Copernicus made his discoveries. The president of Gdansk Technical University entertained representatives of foreign countries. A special ladies' pro-

gram was also arranged for acccompanying persons.

All of the plenary reports and papers will be published without abridgment in a special English language volume which will appear in editions of Polish Academy of Science.

Spain ..... E. Vioque

Olive Harvesting Research Group Meets

A round table devoted to studying the state of olive harvesting took place on January 28-29 in Cordoba. This meeting,at which J.M. Philippe presided, was organized by the Center of Demonstration and Improvement of Oil Techniques (CEMEDETO).

At the first working session, a Spanish specialist presented the results obtained in harvesting trials carried out in Andalucia by J. Humanes, L. Recalde, and A. Troncoso. In the afternoon, foreign consultants H.T. Harmann, L.C. Luckwill, and S. Lavee explained their findings on abscission of fruits of the olive and other trees.

The next day, participants watched demonstrations of the manual and mechanical collection of olives at a farm, "La Molina." A discussion followed on the actual state of the problem and the future possibilities in research and cooperation among the different countries involved.

Participants arrived at several important conclusions:

(a) In the case of olives for oil, it is urgent and necessary to harvest mechanically because of the high cost of harvesting manually. The vibration of trunks and branches is considered the better way because 50-100% of the olives fall, depending on the variety, the preparation of the tree, and the ground.

(b) The use of chemicals to encourage abscission or even maturation now appears to be uneconomical. The main problem in mechanical harvesting remains the several complementary operations which, although currently being mechanized, still need much personnel. These include the collection of fallen fruits, the movement and setting up of the nets, and the cleaning and transport of the olives.

(c) Vibration cannot be used with the table olive because the amount of damage incurred by the fruit would make the method totally uneconomical. For this reason, it is impossible in actual olive plantations to avoid hand collection improved by some simple tools or chemicals to favor abscission. In the future, plantations may be remodelled with low trees, which would permit soft harvesting with machines bearing combs or rubber fingers.

(d) Concerning the programming of future research, it was recommended that tests be conducted in the olive tree on every product on the market used to encourage abscission, control ripening, and inhibit auxin transport. Premature falling of what may approach a high percentage of the crop may be avoided through implementation of these tests.

(e) It is essential to determine the optimal and minimal efficient doses of all these chemicals, not only with regard to the olives' state of ripening, but to such secondary effects as defoliation, superficial fruit damage, and residues of these products in the pulp or oil. This is of great importance if olive oil is to be "natural and pure," one of the main reasons justifying its high price.

(f) Finally, the necessity was evident for close cooperation between countries to facilitate the establishment of research.

Second International Oil Seminar

The Second International Oil Seminar was held in Cordoba on October 6-17, 1975, under sponsorship of the Spanish Ministry of Agriculture in collaboration with the COI, FAO, FIO, and National Syndicate of the Olive Tree. The first international seminar, of which this was a continuation, met in Perugia, Itay, in November, 1967.

The principal aim of the Cordoba seminar was to review the knowledge, experiences, and new techniques of all olive oil producing countries, in relation to the most influential subjects in the development of the oil industry.

Eighteen main topics were presented by specialists who demonstrated the actual knowledge and techniques· oil culture in the world (L. Denis), panorama of the Spanish oil culture (A. Quintanilla), vegetal improvement (L. Rallo, F. Cidraes), intensive plantations (F. Scaramuzzi), pruning and renovation (J. Ferreira and C. de la Puerta), watering (J. Le Bourdelles and S. El Amami), olive tree restructure (A. Guerrero, J. Pomares and L. Civantos), plagues (Y. Arambourg), diseases (E. Mateo-Sagasta), harvesting (J. Humanes and G. Di Paola), bioclimatology (J. Nigond and M. Psillakis), preparation of green olives (J.M. Rodriguez de la Borbolla), preparation of black olives (G.D. Balatsouras), automation and improvement of traditional mills (J.M. Martinez Suarez), new systems of oil extraction (A. Cucurachi), CEMEDETO interregional coordination (J. Phillipe), and synthesis and conclusions (M. Battaglini).

Members of Fat Institute Meet

The XI plenary meeting of the Assembly of Members of the Fat Institute and Derivatives was held in Sevilla on May 21-23. Presiding at the sessions were J.M. Piñar, president of the Administrative Technical Council of the Institute, J.M. Martinez Moreno, director of the Institute, and Messrs. Ribelles and De los Santos, members of the Board.

The first work session was devoted to the study of the main topic, "Appelation d'Origine for Olive Oils," presented by J. Gracian, J.M. Martinez Suarez, B. Mola Pintó, and A. Ruiz Rosales.

(Continued on page 675A)

CALL FOR NOMINATIONS:

Award of Merit

The Society's Award of Merit is to be presented to qualified Society members at the 68th Annual Spring Meeting, New Orleans, LA, April 21-24, 1976.

The Award is given to recognize current and past achievements in serving the Society, including:

(a) active productive service to AOCS committee work;
(b) marked leadership in technical, administrative, or special committee or Society acitivities;
(c) outstanding activity or service that has particularly advanced the Society's prestige, standing, or interest; or
(d) any distinguished service to the Society not herein otherwise specifically provided for.

Past winners of the Award of Merit include W.T. Coleman and D.L. Henry, 1969; R.T. Doughtie and R.A. Burns, 1970; E. Jungermann, 1971; D.S. Bolley and T.J. Potts, 1972; A. Rose and E.R. Hahn, 1973; R.A. Reiners and R.G. Krishnamurthy, 1974; and L.S. Crauer and H.G. Salomon, 1975.

Nominations should cite the record of the nominee which qualifies him/her for the Award. Two copies of the nomination should be submitted to Arthur E. Waltking, Technical Coordinator, Best Foods Research Center, Box 1534, 1120 Commerce Ave., Union, NJ 07083 before February 15, 1976. ■

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The second session studied the topic "Rationalization of the Olive Pickling Industry," by J.M. Borbolla and J. Marquez, followed by A. Garrido's paper, "Treatment of Waste Water from Pickling Olives: Method for Their Elimination and Working Out for Re-use."

The following free communications were also presented: "Study of Volatile Components of Olive Oil Flavor," R. Gutierrez and coworkers; "The Pimento for Stuffing Olives," by J. Castillo and coworkers; and "Report of an Experimental Mill (1974-75)," by J.M. Martinez Suarez and coworkers.

The assembly was informed that Prof. Martinez Moreno was awarded the Juan Antonio Suances Prize in acknowledgment of his continuous efforts in scientific investigation which are of vast benefit to Spanish industry.

The assembly awarded the Marqués de Acapulco Medal to Prof. C. Jacini, director of the Stazione Sperimentale Degli Oli E Dei Grassi," Milan, Italy, in recognition of his work on olive oil.

The following topics were suggested for the 1976 plenary meeting: "Problems of Vegetable Oil Technology in Spain," "Depuration of Waste Waters in the Olive and Seed Oil Industries," and "Preparation of Black Table Olives." ■

Niewiadomski Named New Chairman

H. Niewiadomski, a former Four Corners corresponding secretary, has been named chairman of the newly organized Technology and Chemistry of Fats section in the Committee of Food Chemistry and Technology of the Polish Academy of Science. ■