

How to Make Foods Taste Good and Stay Good

The current status of the Flavor and Flavor Stability of Fats and Fatty Foods will be discussed at a symposium to be held at the Spring Meeting of AOCS in New Orleans, April 21-24, 1976. The symposium is being organized jointly by Stephen S. Chang of Rutgers University and Thomas H. Smouse of Anderson Clayton Foods. This symposium hopes to offer current information on flavor to oil chemists, as well as flavor chemists and food scientists.

The symposium will open with a presentation of the

research being conducted by Steve Chang and his associates at Rutgers University on the flavor chemistry of meat. This timely subject should be of interest to those who are engaged in the manufacture and application of vegetable protein to meat products. The paper will be followed by a discussion of the flavor problems of vegetable proteins by Joe Rackis of the Northern Regional Research Center of USDA. Tom Smouse also will present a paper on the flavor quality of vegetable proteins. The flavor of other fatty foods, such as peanuts, will be presented by Bob Johnson of North Carolina University.

The international atmosphere of the symposium will be accentuated by the presentation of papers by such outstanding flavor experts as Professor Director Giovanni Jacini of the Stazione Sperimentale Industrie Degli Oli E Dei Grassi, of Italy, and J.G. Keppler of Unilever Research Center in The Netherlands. Other speakers at the symposium will be Professor Wassef Nawar of the University of Massachusetts and Braja Mookherjee of International Flavors and Fragrances.

The symposium will conclude with a round table discussion on the instrumental methods for the determination of the flavor and flavor stability of fats and oils. It is hoped that each laboratory will present the method they are using or developing so that a more logical approach to this most important problem of all manufacturers and users of fats and oils will be evolved. Those who have tentatively agreed to lead the round table discussion are: Harold P. Dupuy of Southern Regional Research Center, Arthur E. Waltking of Best Foods Division of CPC International, Joseph A. Fioriti of General Foods Corporation, Thomas H. Applewhite of Kraftco Corporation, Thomas H. Smouse of Anderson Clayton Foods, and Glen A. Jacobson of Campbell Soup Company.

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