

# Six speakers highlight All Day Symposium

More than 60 participants attended the North Central Section All Day Symposium January 15 in the O'Hare International Tower, Chicago, Ill. The major objective of the North Central Section All Day Symposium is to provide the membership with outstanding topics that stimulate thinking in diverse areas of industry and research. These subjects do not always pertain to the fats and oils field.

James P. Van Meter, Eastman Kodak Co., Rochester, N.Y., the first speaker at the symposium, explained the preparation, structure, and physical properties of liquid crystals. He also demonstrated the application of liquid crystals to electro-optical devices.

Winifred M. Cort, Hoffman-LaRoche, Nutley, N.J., explained her research on a new antioxidant series known as chromans. The antioxidant activity and stability of 6-hydroxy-chromans were of special interest to the group. The compounds are known under the trade-name of Trolox-R.

A discussion of the major factors of lipid oxidant in peanuts revolving around enzymatic and nonenzymatic reactions was presented by Allen J. St. Angelo, Protein Properties Research, Oilseed, and Food Laboratories, New Orleans, La.

Tom H. Applewhite, Edible Oil Products Laboratory, Kraftco Corp., Glenview, Ill., reviewed past studies on the relationship between *trans* fatty acids and cardiovascular diseases. The work relating to current animal studies was discussed from the standpoint of protein and fat requirements.

In discussing an overview of the development of triticale and a description of how triticale originated, Bruce E. McDonald, University of Manitoba, Winnipeg, Canada, explained the breeding program presently in progress and a brief summary of the chemical composition and biologically assessed nutritive values of triticale compared to other cereals.

Richard R. Hahn, A.E. Staley Manufacturing Co., Decatur, Ill., reviewed some of the starch technology that applies to problems of overcoming retort stability, heat tolerance, freeze-thaw stability, and viscosity control in food systems. Other uses of modified starches were explained in terms of their properties and how they affect usefulness in applications.

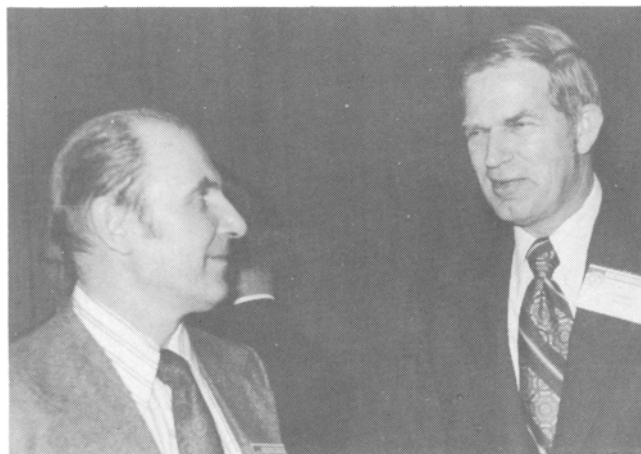
At the March meeting of the North Central Section, the Bailey Award was presented, and election of officers was held. ■



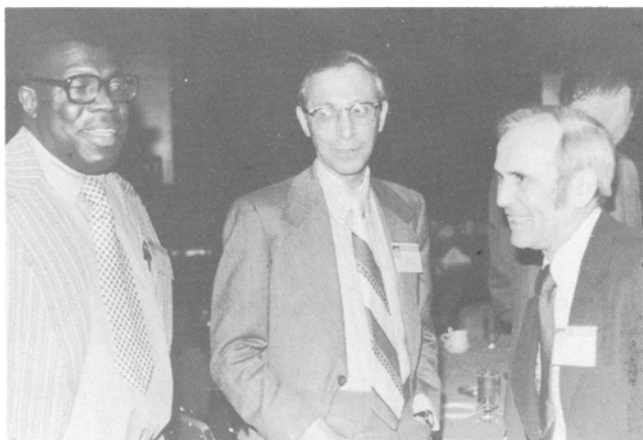
The audience listens attentively to one of six speakers at the All Day Symposium.



Vern Witte, Swift & Co., program chairman, North Central Section All Day Symposium.



A. Matukas, left, and J. Roorda, right, both of Swift & Co.



Left to right, Joe Williams, Kraftco, Bob Husch, Interstate Foods, and Doy Howland, CPC.



Left to right, Bob Raguda, H. Leder, M.A. Friedman, and J.K. Kosteluy, all of Swift & Co., and Jim Van Meter, Eastman Kodak.



Left to right, Ed Campbell, ADM, Tom Applewhite, Kraftco, and Lars Wiedermann, Swift & Co.