



Audio Cassettes Available

AOCS 50th Annual Fall Meeting
September 26-29, 1976
Hyatt Regency Hotel
Chicago, Illinois

Code No.	Speaker	Sessions
AOCS-1001	J.K. Weil	Surface Active Properties of Combinations of Soap with LSDA
AOCS-1001	N. Parris	Soap-Based Detergent Formulations: XXII, Sulfobetaine Derivatives of Fatty Amides
AOCS-1002	J.H. Kaminski	Soap-Based Detergent Formulations: XXIII, Synthesis of p-Sulfobenzyl Ammonium Inner Salts & Structural Correlation with Analogous Sulfobetaines
AOCS-1002	E.J. Schuck	Sodium Silicates for the Detergent Industry
AOCS-1003	D. Billings	What Price Palm Oil?
AOCS-1004	M. L. Young	Recent Developments in the Malaysian Palm Oil Industry
AOCS-1005	W.E.M. Lands	Biochemical Aspects of Control of Prostaglandin Biosynthesis
AOCS-1006	F. Coceani	Functional Aspects of the Prostaglandin System in Central Nervous Tissue
AOCS-1007	R. Paoletti	Relation Between Essential Fatty Acids & Prostaglandins in the Central Nervous System
AOCS-1008	H.J. Zeringue, Jr.	Liquid Chromatographic Separation of Sucrose Palmitates
AOCS-1008	G.F. Cegla	HPLC for the Analysis of Soluble Saccharides in Oilseeds
AOCS-1009	S. Ramachandran	High Pressure Reverse Phase Liquid Chromatography of Fatty Acid p-Bromophenacyl Esters
AOCS-1009	R.D. Plattner	Triglyceride Composition by Reverse Phase HPLC
AOCS-1010	R.T. Holman	Nutritional Effects of <i>trans</i> -Fatty Acids I: Effect of Double Bond Position Upon Utilization of Fatty Acids in Biological Systems
AOCS-1011	D.H. Albert	Metabolism of Eicosa-11,14-Dienoic Acid in Testicular Tissue
AOCS-1012	G.M.R. Johansson	Aspects on the Quality of Palm Oil
AOCS-1013	A.M. Gavin	Steam Refining Deodorizer for Malaysian Palm Oil
AOCS-1014	J. Rourke	Use of Palm Oil in the Edible Fats Business
AOCS-1015	W.N. Schultz	Management Perspectives: How to Use the Wonderful Gold Mine Between Your Ears
AOCS-1017	R. L. Istnick	Management Perspectives: Compensation Planning—A Juggling Act
AOCS-1018	Mr. Latiolais	Management Perspectives: The Professional as an Executive & as a Person
AOCS-1019	M. Helmer	Biosynthesis of Prostaglandins
AOCS-1020	E.J. Singh	Prostaglandins in the Human Female Genital Tract
AOCS-1021	J.B. Lee	Prostaglandins in the Cardiovascular System
AOCS-1023	S.P. Fore	Direct Gas Chromatographic Technique for Studying Neutral Volatiles of Mayonnaise
AOCS-1023	C.P. Scholfield	New Developments in Silver Resin Chromatography of Fatty Methyl Esters
AOCS-1024	P.E. Pfeffer	Analytical ¹³ C NMR: A Rapid, Nondestructive Method for Determining the <i>cis-trans</i> Ratio of Complex Unsaturated Lipid Mixtures
AOCS-1024	J. Trumbetas	Emulsions Study Using Pulsed NMR
AOCS-1025	J.M. deMan	Automated Method for Determining Oil Stability
AOCS-1025	G.D. Mendenhall	Chemiluminescence from Foodstuffs
AOCS-1026	I.M. Yousef	Muricholic Acid Formation in the Isolated Perfused Rat Liver
AOCS-1026	A. Kuksis	Exclusion of p-Sitosterol from Subcellular Sites of Rat Liver Penetrated by Cholesterol
AOCS-1027	G. Kakis	Lipoprotein Equilibration & Clearance of Intralipid from Rat Plasma
AOCS-1027	G.F. Cegla	Isomer Dialkylacylglycerols as Substrates for Determining the Specificities of Purified Plasma & Tissue Lipases
AOCS-1028	I.M. Yousef	Differential Solubilization of Bile Canalicular Membrane Phospholipids by Bile Acids
AOCS-1029	G.E. Petrowski	Choosing Emulsifiers for Food Systems
AOCS-1029	N. Krog	Chemical-Physical Properties of Food Emulsifiers Related to Functions in Food Products
AOCS-1031	I. Gawrilow	Utilization of Mathematical Models to Characterize Functional Properties of Selected Emulsifiers in Continuous Mix Bread
AOCS-1032	A.J. Dankwerth	Applications of the Acyl Lactylates in Food Systems
AOCS-1032	C.P. Johnson	Monoglycerides as Food Texturizing Agents
AOCS-1033	L.A. Messer	Hydroxylations of Fatty Acids & Their Derivatives
AOCS-1033	N.C. Deno	Production of Linear Diacids from Nitric Acid Oxidation of Saturated Fatty Acids
AOCS-1034	E.J. Jedziniak	Selective Chlorination of Fatty Amides
AOCS-1034	R.G. Bistline, Jr.	Process Variations for the Sulfation of Fatty Acid Alkanolamides

AOCS-1035A	D.M. Doty	Fat Derivatives with Industrial Use Potential
AOCS-1035B	O.H. Wilder	Fats are Used for Many Purposes
AOCS-1036	D. Vesselinovitch	Dietary Fats & Atherosclerosis
AOCS-1037	K.K. Carroll	Role of Dietary Protein in Hypercholesterolemia & Atherosclerosis
AOCS-1040	K.G. Berger	Fractionation of Palm Oil: Theoretical & Practical Considerations
AOCS-1041	A. Tirtiaux	Dry Fractionation of Palm Oil by Directed Crystallization & Filtration: The Tirtiaux System
AOCS-1042	B. Braae	Detergent Fractionation of Fatty Oils in Palm Oil
AOCS-1043	E. Bernardini	Continuous Solvent Fractionation of Palm Oil & Other Edible Oils
AOCS-1044	H. Kaunitz	Influence of Dietary Fats on Response of Rats to Auditory Stress
AOCS-1044	R.J. Jandacek	Sucrose Polyesters: Unabsorbable, Cholesterol Lowering Fats
AOCS-1045	V.K. Babayan	Polyglycerols & Polyglycerol Esters as Biological Tools in Dietetic & Metabolic Functions
AOCS-1045	T. Kaneda	Toxicity of Thermally Polymerized Oil
AOCS-1046	R. Prasad	Effects of Thermally Oxidized Olive Oil in In Vitro Heart Cells
AOCS-1046	B.D. Goldstein	In Vivo Red Cell Membrane Lipid Peroxidation in Humans & Animals with Normal Serum Vitamin E Levels
AOCS-1047	P.M. Koren	Bread Shortenings
AOCS-1047	D.I. Hartnett	Cake Shortening
AOCS-1048	A.G. Oszlayni	Pastry Shortenings
AOCS-1048	H. Brody	Shortenings for Bakery Type Cream Icings & Fillings
AOCS-1049	T.A. Andrews	Confectionery Coating Fats for the Bakery Industry
AOCS-1049	J.G. Marcus	Frying Fats in the Baking Industry
AOCS-1050	H.S. Oicott	Stable Free Radicals as Antioxidants for Aqueous Linoleate Emulsions
AOCS-1050	K. Fujimoto	Antioxygenic Activity of Sea Algae
AOCS-1051	S.S. Chang	Natural Antioxidants from Spices
AOCS-1051	L.R. Tovar	Use of Natural Antioxidants Extracted from Phaseolus Vulgaris in Various Fishery Products
AOCS-1052	A.W. Kirleis	Antioxidant Losses During Food Processing
AOCS-1054	C. Boelhouwer	Recent Developments in the Metathesis of Fatty Esters
AOCS-1054	E.H. Pryde	Polyamides from Carboxystearic Acid
AOCS-1055	L.E. Gast	Water Dispersible Urethane Polyesteramide Coatings from Linseed & Soybean Oils
AOCS-1055	R.J. Maxwell	What Really Happens when Thiocyanogen is Added to Unsaturated Fatty Acids
AOCS-1056	N.O.V. Sonntag	Generalized Structure/Property Influences of Hydanotoin Rings in Fatty Derivatives & the Overall Effect on Technology
AOCS-1057	J.G. Fawbush	Seed Preparation: Soybean Preparation
AOCS-1058	H.J. Sandvig	Sunflower Seed Preparation
AOCS-1058	J.M. Ridlehuber	Seed Preparation: Cottonseed Preparation
AOCS-1059	J. Enns	Seed Preparation: Rapeseed Preparation
AOCS-1060	A. Garcia-Serrato	Seed Preparation: Safflower Seed Preparation
AOCS-1060	P.A. Malabrigo	Drying, Storage & Preparation of Copra for Extraction of Oil
AOCS-1064	H.J. Dutton	Transducers for Computer Monitoring of Edible Oil Refining
AOCS-1064	P.K. Nielsen	Computerized Batch Control & Sequencing
AOCS-1065	S.S. Randhava	Automated Systems for Chemical Process Studies for the Edible Oil Industry
AOCS-1065	A.J. Duff	Automation in Edible Oil Refineries
AOCS-1066	G.C. Cavanagh	Automation of Edible Oil Refineries: Miscella Refining
AOCS-1066	Y. Hoffmann	Evaluation of Refining Characteristics of Crude Oils
AOCS-1067	D. Bredeson	Extraction & Meal Handling: Mechanical Pressing
AOCS-1068	N.W. Myers	Extraction & Meal Handling: Solvent Extraction
AOCS-1068	L.W. Follett	Meal Drying & Cooling
AOCS-1069	G.R. Thomas	Extraction & Meal Handling: Meal Screening & Meal Grinding
AOCS-1069	R.A. Robinson	Meal Pelleting & Pellet Cooling
AOCS-1070	R.T. Trites	History & Experience with Synthetic Lubricants
AOCS-1071	R.H. Boehringer	Diester Synthetic Lubricants for Severe Service Automotive & Diesel Applications
AOCS-1072	D. Taber	A Review of Synthesized Hydrocarbon Lubricants
AOCS-1073	Group Discussion	Synthetic Lubricants
AOCS-1074	I.J. Tinsley	Metabolism of Brominated Fatty Acids
AOCS-1074	M.W. Huff	Influence of Diet on Plasma Cholesterol Levels in Weanling Rabbits (Honored Student Presentation)
AOCS-1075	F.P. Bell	D1-2-Ethylhexyl Phthalate: An Inhibitor of Hepatic Sterol Squalene Biosynthesis in the Rat
AOCS-1075	D.A. Sampson	Effect of Chronic Ingestion of DDT on Physiological & Biochemical Aspects of Essential Fatty Acid Deficiency
AOCS-1076	P.O. Egwin	Blood Lipids & Their Relation to Atherosclerosis in Nigerians
AOCS-1076	E.C. Baker	Biological Evaluation of Crambe Meals Detoxified by Water Extraction on a Continuous Filter

AOCS-1077	R. Longsett & D.E. Parson	An Update on Glass & Plastic Packaging of Salad Oil with Metal & Plastic Closures
AOCS-1078	J. Pricer & S. Sabath	Packaging: Composite Cans—Your Products' Partner
AOCS-1079	A.F. Foell, Jr.	Packaging: Packaging in the Margarine Industry
AOCS-1080	M.A. Johnson	Packaging: Aerosol Packaging of Foods
AOCS-1081	G. Matern	Characteristics of the Protein Solids from High & Low Temperature Renderings
AOCS-1081	R.M. Moyers	Comparison of Procedures for Extraction of Lipids from Soybean Protein Material (Honored Student Presentation)
AOCS-1082	F.E. Luddy	Cholesterol Removal from Edible Beef Fat Fractions
AOCS-1082	H.W. Gardner	Oxygenated Fatty Acid Constituents of Soybean Phosphatidyl Cholines
AOCS-1084	L.F. Albright	Hydrogenation & Isomerization of Methyl Oleate, Methyl Elaidate, & Cottonseed Oil
AOCS-1085	B. Drozdowski	Effect of the Unsaturated Acyl Position in Triglycerides on the Hydrogenation Rate
AOCS-1085	P.S. Purf	Hydrogenation of Rapeseed Oil
AOCS-1086	B. Drozdowski	Effect of the Concentration of Some Nickel Catalyst Poisons in Oils & the Hydrogenation Course
AOCS-1086	K. Illsemann & K.D. Mukherjee	High-Speed Hydrogenation of Fats & Fatty Acids in Continuous Flow Reactors
AOCS-1087	J.M. Snyder	Laboratory Scale Continuous Hydrogenation
AOCS-1087	P.Y. Vigneron	Relationship between Composition & Odor in Copper Hydrogenated Oils
AOCS-1088	D.P. Schwartz	Application of Chronic Acidcelite Column to Lipid Microanalysis
AOCS-1089	N. Pelick	Apparatus for Micro-Ozonolysis & Hydrogenation
AOCS-1089	R.R. Lowry	A Derivatization Method for Determination of Brominated Fatty Acids
AOCS-1090	A.P. Tulloch	Synthesis of Specifically Dideuterated Octadecanoates & Osoctadecanoates
AOCS-1090	A.J. Valicenti	Synthesis of 1-14C Labeled <i>trans</i> -Octadecenoic Acids
AOCS-1091	C.W. Monagle	A Microscopic Method for the Estimation of Fragility, Size, & Numbers of Gossypol Pigment Glands in Glanded Cottonseed
AOCS-1092	J.L. Heimann	Fats & Oils in the 1980s
AOCS-1093	G.F. Cegla	Symmetrical Ethers & Ethers-Esters of Glycerol
AOCS-1093	M.S. Gray	Performance Characteristics of Peanut Oil Products
AOCS-1094	G.R. List	Zero <i>trans</i> Margarines: Preparation, Structure, & Properties of Interesterified Soybean Oil—Soy Trisaturate Blends
AOCS-1094	R.O. Feuge	Confectionary Fats from Palmiticoleic-Linoleic Acid Oils
AOCS-1095	M.D. Baijal	On Cocoa Butter Substitute Technology
AOCS-1095	M.D. Baijal	Product Designing in Specialty Fats
AOCS-1096	R.R. Allen	Hydrogenation of Food Fats
AOCS-1097	W.E.M. Lands	Inhibition of Cellular Growth & Metabolism by Isomeric <i>trans</i> -Octadecenoates
AOCS-1099	J.L. Beare-Rogers	Some Nutritional Aspects of Partially Hydrogenated Oils
AOCS-1101	D. Chou	Protein-Water Interactions & Functional Properties
AOCS-1102	E.W. Meyer	Rheological Properties of Novel Food Proteins
AOCS-1103	J. Shen	Texturization: Physicochemical Aspects
AOCS-1104	C.J. Cante	Proteins as Emulsifiers
AOCS-1105	M.J. Boyer	An Economic Strategy for Edible Oil Refinery Wastewater Pretreatment Level Decision Making
AOCS-1106	K. Watson	The Soundest Waste Water Control & Treatment Approaches for the Vegetable Oil Refining Industry
AOCS-1106	G.N. McDemott	Look at this City Sewer Service Bill
AOCS-1108	S. Hung	Studies on Glyceride Composition & Synthesis in Rat Heart After Feeding High & Low Erucic Acid Rapeseed Oils
AOCS-1114	V. Moreno	Foaming Properties of Proteins
AOCS-1115	R.C. Hosenev	Dough Forming Properties of Protein
AOCS-1116	D.W. Johnson	Comparison of Functional Properties of Different Oilseed Protein
AOCS-1117	P.G. Schnell	Yeast Protein: Functional Properties
AOCS-1118	K.H. Watters	Quality Characteristics of Ground Beef Patties Extended with Moist-Heated & Unheated Defatted Oilseed Meals
AOCS-1119	J.Y. Oldshue	Mixing Scaleup in the Oil Processing Industry
AOCS-1119	F.W. Spencer	Automatic Batch Weighing System: Uses & Advantages
AOCS-1120	P. Elliott	Flowmeters Oil & New
AOCS-1120	J.P. Cummings	Float Actuated Level Gauging in General & As Applied to Edible Oils
AOCS-1121	L.L. Richardson	Properties of Bleaching Clays
AOCS-1121	N. Brinkmeyer	Tilting Filter: Its Possible Uses
AOCS-1122	J.H. Love	Applications of Industrial Gases in the Processing & Production of Oil & Oil By-Products
AOCS-1122	M.D. Baijal	Processing in Relation to Performance
AOCS-1125	E.N. Frankel	Analysis of Autoxidized Fats by Gas Chromatography—Mass Spectrometry: Methyl Oleate & Linoleate

..... AUDIO CASSETTE ORDERING INFORMATION

To order cassettes: (1) circle the code numbers of sessions you desire; (2) complete all information requested below; (3) make check or money order payable to Audio Archives, Inc., and (4) mail to Audio Archives, Inc., One IBM Plaza, Suite 3302, Chicago, Illinois 60611.

Multiply total number of cassettes (not sets): _____ by price per cassette (\$8.00): \$ _____

For cassettes delivered within Illinois, add 5% state sales tax (\$.40 per cassette): _____

Add \$.50 per cassette for postage and handling: _____

Total amount enclosed: \$ _____

NAME: _____

MASTER CHARGE or BANKAMERICARD may be used by

ADDRESS: _____

completing the following information:

MASTER CHARGE ; BANKAMERICARD (check one)

Zip Code: _____



AUDIO ARCHIVES,
INCORPORATED

ONE IBM PLAZA, SUITE 3302
CHICAGO, ILLINOIS 60611
Telephone: (312) 828-0134

Card Number: _____

Signature: _____

Expiration Date: _____

THANK YOU FOR YOUR ORDER

from Washington



BHT use temporarily restricted

The Food and Drug Administration has proposed to temporarily restrict the use of butylated hydroxytoluene (BHT) to current levels in foods for which it is now approved. The restriction would remain in effect pending completion of safety tests. FDA said the need for additional testing is not based on any new evidence that present use of BHT may be unsafe. The testing was described as part of an FDA review of all substances that, like BHT, have been considered Generally Recognized As Safe (GRAS) for use in foods. Most such substances have been in use for long periods and their safety determined years ago. The new program is to insure all substances meet safety standards as determined through modern testing methods.

The restricted status would continue until the new studies are completed by manufacturers. The test would resolve whether BHT can cause changes in the human level, an effect found in rats. Rats, however, do not break down the chemical in the body the same way that humans do. The new tests would include determining which test animals would be appropriate and then conducting the tests.

Companies using BHT were asked to submit comments on the FDA proposal. The firms wishing to use BHT would have to make a commitment to do the studies, under the FDA announcement. If the firms did not, FDA could seek removal of BHT from the market.

BHT is one of the synthetic compounds that helps keep edible fats and oils from turning rancid in food products. It is used in margarines and oils, jams and jellies, nut products, breakfast cereals, snack foods, frozen dairy products, chewing gum, and processed fruits and vegetables.

The FDA also has announced that food companies will be able to use either the term "hydrogenated" or the term "saturated" on food labels used after Jan. 1, 1978, in meeting FDA requirements on labeling of fat sources. An FDA decision on which term is to be required after July 1, 1979, had not been made by the end of June. Food industry representatives had asked FDA to decide which term would be used so they could rewrite labels only once, in time to meet the Jan. 1, 1978, requirements. The FDA's announcement was an assurance that there would be ample time allowed for the second label change.

A Procter & Gamble petition to have cocoa butter substitutes prepared from other vegetable oils to be declared GRAS has drawn comments from chocolate representatives that the substitute product should have a specific usual or common name. Among the suggestions: cocoa butter substitute, synthetic cocoa butter, and cocoa butter replacement.

The U.S. State Department has decided that the USDA will represent the nation alone on the executive committee of the Codex Alimentarius Commission. The USDA and the FDA had each supported its own agency's case to be representative. (JAOCS July). USDA's Eddie F. Kimbrell will be the accredited U.S. representative on the commission. The Department of State said both agencies have legitimate interests in Codex work and urged them to work together. Dr. Robert Weik was FDA's candidate to be U.S. representative to the Codex panel. ●