

Spouses' Program: The Local Committee is planning a series of tours, shopping events, and other programs especially for the accompanying spouses and guests. Also included are the social events mentioned above.

Hotels: The Alpha and the Crest are official headquarters. Additional space has been booked at the Hilton, Okura, and Apollo. Please use the special form. All housing requests are to be made to Doddson Travel/AOCS, PO Box 2760, Station A, Champaign, IL 61820, USA.

To ensure rates and hotel choices, please secure reservations by September 1, 1978.

Fees: Registration fees include all social events and Conference Proceedings. Spouses' fees include social events as well as the special

spouses' program.

	Before October 1	After October 1
Registration Fee	Hfl 675	Hfl 725
Spouses' Program	Hfl 170	Hfl 200

Prices are in Dutch Guilders.

Cancellations after October 6 will be assessed penalties based on the date the cancellation is received.

How to Register: A registration form is included in this issue. Additional forms are available from AOCS, 508 S. Sixth St., Champaign, IL 61820, USA, (Telex 404472), or C.E.P.E., Raamweg 44, The Hague, The Netherlands, (Telex 32616). ●



Technical Program

(As of April 15, 1978)

PLENARY PROGRAM

SUNDAY, OCTOBER 29, 1978

Registration
 Reception at RAI Center
 Exhibits Open

MONDAY, OCTOBER 30, 1978

Registration
 Opening Session
 Break

● Session A: Protein Nutrition

Cochairmen: G. Debry, University of Nancy, France; M. Milner, Massachusetts Institute of Technology, USA

Measuring Protein Quality, Dr. L. Satterlee, Department of Food Science & Nutrition, University of Nebraska, USA

Soybean Protein in Human Nutrition, Dr. V. Young, Department of Nutrition and Food Science, Massachusetts Institute of Technology, USA

Significance for Humans of Biological Factors in Soy and Other Proteins, Dr. I. Liener, Department of Biochemistry, University of Minnesota, USA

Bioavailability of Nutritionally Essential Minerals in Processed Vegetable Proteins, speaker confirmation pending

Vegetable Protein and Atherosclerosis, Dr. D. Kritchevsky, The Wistar Institute, USA

New Concepts in Biological Evaluation in Novel Protein Foods, Dr. S.A. Miller, Department of Nutrition and Food Science, Massachusetts Institute of Technology, USA

● **Session B: Economics of Vegetable Proteins**

Cochairmen: K.W. Fangauf, American Soybean Association, Germany; R.W. Fischer, Soypro International, USA

Conditions and Trends in the World Protein Economy, Dr. C. Hardin, Ralston-Purina Inc., USA

Effect of Price Fluctuations in Livestock and Meat Products on Vegetable Protein Market, speaker confirmation pending

Luncheon

Exhibits Open

Round Table Discussions

Reception at Rijksmuseum

TUESDAY, OCTOBER 31, 1978

● **Session B: Economics of Vegetable Protein (continued)**

Registration

Energy Costs and Problems in Production of Proteins for Human Consumption, Prof. Hawthorn, University of Strathclyde, Scotland

Economics of Utilizing Vegetable Protein in Different Markets, Dr. J.A. Zaleski, Ministry of Food, Poland

Economic Advantages of Using Vegetable Proteins in Scandanavia, P. Wilmer, Karlshamn, Sweden

Economic Aspects of Using Vegetable Protein in the Catering Industry, speaker confirmation pending

● **Session C: Current Developments in Protein Food Regulations**

Cochairmen: A.G. Ward, University of Leeds, England; L.H. Roberts, Ralston Purina, USA

Basic Principles Underlying a Legislative Framework for Vegetable Protein, Prof. A.G. Ward, University of Leeds, England

Marketing, Economic, Technical, and Regulatory Ramifications of Vegetable Protein Legislation, L.H. Roberts, Ralston-Purina Co., USA

—Break

Regulatory Outlook on Vegetable Protein, Dr. H. Roberts, Acting Director, U.S. Bureau of Foods, USA

Review of European Legislation on Vegetable Protein, A. Brincker, Danish Meat Products Laboratory, Denmark

EEC Harmonization Program Concerning Vegetable Protein, speaker confirmation pending

A Consumer Perspective on Labeling, Economics, and Food Quality for Vegetable Protein Foods, speaker confirmation pending

Luncheon

Exhibits Open

Round Table Discussion

WEDNESDAY, NOVEMBER 1, 1978

● **Session D: Characteristics of Protein Ingredients**

Cochairmen: D.R. Osborne, Unilever Research, England; L. Jones,

National Cottonseed Products Association, USA

Functionality of Vegetable Protein Excluding Texture, Dr. J.E. Kinsella, Cornell University, USA

Texture of Vegetable Proteins, Dr. H. Wilcke, Ralston Purina Co., USA

Flavor of Vegetable Proteins, J. Rackis, USDA Northern Regional Research Center, USA

Methods of Studying Functional Characteristics of Vegetable Protein, Dr. A.M. Hermansson, The Swedish Food Institute, Sweden

Functionality of Vegetable Proteins Other Than Soy, Dr. W. Martinez, U.S. Department of Agriculture, USA

Methods of Identification of Vegetable Proteins, Dr. H. Olsman, TNO Central Institute for Nutritional and Food Research, The Netherlands

Break

● **Session E: Vegetable Proteins in Cereals, Snacks, and Bakery Products**

Cochairmen: W. Pringle, British Arkady Co. Ltd., England; W. Hoover, American Institute of Baking, USA

Use of Soy Proteins in Baked Foods, Dr. W. Hoover, American Institute of Baking, USA

Vegetable Proteins in Snacks, P. Fitch, British Arkady Co. Ltd., England

Wheat Gluten as a Protein Ingredient, N. Wookey, Ranks, Hovis McDougal, Ltd., England

● **Session F: Vegetable Proteins in Meat and Fish Products**

Cochairmen: J.C. Somogyi, Institut für Ernährungsforschung, Switzerland; M.S. Cole, Archer Daniels Midland Co., USA

Vegetable Proteins in Meat Products – An Assessment, Dr. M. Jul, Danish Meat Products Laboratory, Denmark

Meat and Vegetable Protein Blends for Engineered Foods, Dr. W. Brown, ABC Research, USA

Sensory Aspects in Use of Vegetable Protein in Meat Products, speaker confirmation pending

Luncheon

Exhibits Open

Round Table Discussions

THURSDAY, NOVEMBER 2, 1978

● **Session F: Vegetable Proteins in Meat and Fish Products (continued)**

Use of Vegetable Protein to Extend Fish Products, E.F. Sipos, Central Soya Co. Inc., USA

Retorted Meat and Vegetable Protein Combinations, Dr. J.A. Nowacki, Central Soya International, England

Vegetable Proteins in Cooked and Fermented Sausages, V.V. Kadane, Central Soya Europe, Germany

Break

● **Session G: Vegetable Proteins in Confectionary Products**

Cochairmen: J.W. Mansvelt, Lenderink & Co. B.V., The Netherlands; K. Mittelberg, A.E. Staley Manufacturing Co., USA

Chemistry and Characteristics of Enzyme-Modified Whipped Proteins, Dr. R.C. Gunther, A.E. Staley Mfg. Co., USA

Technical Applications of Protein Whipping Agents in Sugar Confectionary, J.S. Mansvelt, Lenderink & Co., The Netherlands

● **Session H: Vegetable Proteins in Fermented Foods and Other Products**

Cochairmen: Y. Sakaguchi, Japan Vegetable Protein Food Association, Japan; F.A.M. Bouvy, Gist-Brocades N.V., The Netherlands; W.H. Tallent, USDA Northern Regional Research Center, USA

Fermented Vegetable Protein and Related Foods of Japan and China, Dr. D. Fukushima, Noda Institute for Scientific Research, Japan

Fermented Vegetable Protein and Related Foods of Southeast Asia, Dr. F.G. Winarno, Bogor Agricultural University, Indonesia

Other Fermented Vegetable Proteins and Related Foods, Dr. C. Hesseltnie, USDA Northern Regional Research Center, USA

Hydrolyzed and Autolyzed Vegetable Proteins as Functional Food Ingredients, Dr. H. Olsman, Unilever Research Laboratory, The Netherlands

Luncheon

Exhibits Open

Round Table Discussions

Dutch Evening

FRIDAY, NOVEMBER 3, 1978

● **Session I: Vegetable Proteins in Dairy Products**

Cochairmen: R. Ohlson, AB Karlshamns Oljefabriker, Sweden; D. Wilding, Kraft Inc., USA

Projected World Trends for Milk Protein Availability by Major Dairy Market Areas vs. Need for Vegetable Protein, speaker confirmation pending

Technical Aspects and Commercial Opportunities in Using Vegetable Protein in Dairy Products, Dr. C.V. Morr, Texas Tech University, USA

Market and Regulatory Aspects and Projected Product Applications of Vegetable Protein in Dairy Products, speaker confirmation pending

Break

● **Session J: Marketing Requirements and Experience**

Cochairmen: A.E. Edwards, Purina Protein Europe, Belgium; R. Burket, Archer Daniels Midland Co., USA

Designing Vegetable Proteins to Fit Market Needs, J.F. Casey, Central Soya International, Belgium

Launching a Successful Product in the Consumer Market, Dr. W. Cummings, Cadbury Schweppes, England

Meat and Dairy Analogs from Vegetable Proteins, Dr. T. Welsh, Miles Laboratories Inc., USA

Marketing Vegetable Proteins: The Need for a Technical Understanding of These New Food Ingredients, B.J. McAuley, McAuley Edwards Ltd., England

Worldwide Marketing of Soy Protein: A Multidimensional Problem, J.J. Anton, Chairman, Food Protein Council, USA

Luncheon

● **Session K: Advances in New Vegetable Proteins**

Cochairmen: A. Rutkowski, University of Warsaw, Poland; E. Lusas, Texas A&M University, USA

Cottonseed Proteins, Dr. H.K. Gardner, USDA Southern Regional Research Center, USA

Peanut Proteins, Dr. E. Lusas, Texas A&M University, USA

Rapeseed, Dr. R. Ohlson, AB Karlshamns Oljefabriker, Sweden

Sunflower, Dr. F. Solsuski, University of Saskatchewan, Canada

Round Table Discussion

Honorary & Advisory Committee announced

The Honorable Robert Bergland and Jean Wahl have been named as the first two members of the Honorary Committee for the World Conference on Vegetable Food Proteins, to be held Oct. 29 through Nov. 3, 1978, in Amsterdam.

Mr. Bergland is Secretary of the U.S. Department of Agriculture. Mr. Wahl is delege general a l'industrie Alimentarie in the French Ministry of Agriculture.

Other persons are expected to be named later to the committee.

Fourteen persons from the United States and Europe have been named to the Advisory Committee for the World Conference on Vegetable Food Proteins.

Members are:

Robert Angelotti, administrator, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, DC.

T.W. Edminster, deputy director for federal research, Science and Education Administration, U.S. Department of Agriculture.

Andre Francois, Directeur du Centre National de Coordination des Etudes et Recherches sur la Nutrition et l'Alimentation, Paris, France.

E. Hieke, Max von Pettenkofer Institut des Bundesgesundheitsamtes, Berlin, Germany.

T.R. Hughes, administrator, Foreign Agricultural Service, U.S. Department of Agriculture, Washington, DC.

Mogens Jul, Director, Danish Meat Products Laboratory, Ministry of Agriculture, Copenhagen, Denmark.

A. Mariana, Istituto Nazionale Nutrizione, Rome, Italy.
Gounelle de Pontanel, Directeur du Centre de Recherche Foch, Paris, France.

M. Proja, Ministero della Sanita, Rome, Italy.

A. Rutkowski, Institute of Food Technology, Warsaw Agricultural University, Warsaw, Poland.

Barbara Schlei, administrator, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, DC.

J.C. Somogyi, Institut fur Ernährungsforschung, Zurich, Switzerland.

B. von Hofsten, Statens Livsmedelsvert, Uppsala, Sweden.

N. Zollner, Medizinische Poliklinik, Munich, Germany.