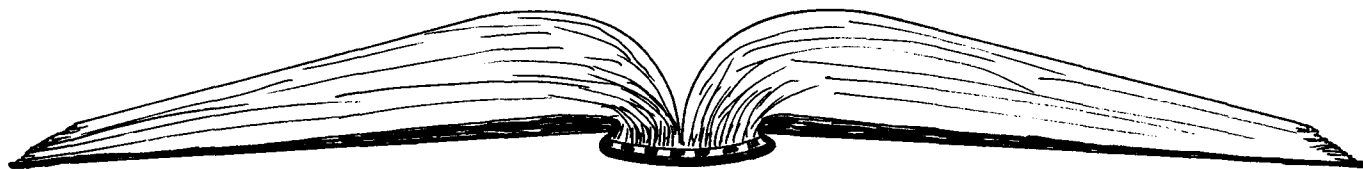


Exhibit of Books



Academic Press, Inc., 111 Fifth Avenue, New York, NY 10003

Wilcke. *Soy Protein and Human Nutrition*. 1979. \$25.00

American Oil Chemists' Society, 508 S. Sixth Street, Champaign, IL 61820

Kunau, W-K., and R.T. Holman, eds. *Polyunsaturated Fatty Acids*. 1977. 258 pp. \$25.00.

Perkins, E.G., ed. *Analysis of Lipids and Lipoproteins*. 1975. 200 pp. \$17.50, members; \$29.00 nonmembers.

Witting, L.A., ed. *Glycolipid Methodology*. 1976. 438 pp. \$12.00, members; \$17.00 nonmembers.

Wood, Randall, ed. *Tumor Lipids: Biochemistry and Metabolism*. 1973. 324 pp. \$9.95, members; \$15.00, nonmembers.

AVI Publishing Company, 250 Post Road East, PO Box 831, Westport, CT 06880

Arbuckle. *Ice Cream*. Third Edition. 1977. 410 pp. \$23.00 US & Canada, \$26.00 elsewhere. Comprehensive coverage of the influence of ingredients, processing, and handling methods on the properties of all important frozen dairy products including soft ice creams.

Atherton & Newlander. *Chemistry & Testing of Dairy Products*. Fourth Edition. 1977. 389 pp. \$17.00 US & Canada, \$18.50 elsewhere. This new edition of *Chemistry and Testing of Dairy Products* contains background information for each laboratory test covered. It thoroughly details the laboratory work involved in testing of dairy products and presents comprehensive data concerning the composition of milk and its derivatives, plus the reasons for conducting the various chemical and physical tests.

Aurand & Woods. *Food Chemistry*. 1973. 374 pp. \$16.00 US & Canada, \$17.50 elsewhere. Aurand and Woods emphasize the biochemical side of food chemistry. No other book gives as much consideration to the biological functions of all important aspects of the various types of nutrients. The importance of complete proteins is emphasized and their structure, digestion and utilization in the body are considered.

Bodwell, ed. *Evaluation of Proteins for Humans*. 1977. 325 pp. \$37.50 US & Canada, \$41.00 elsewhere. This book contains the most current information available on evaluation and use of proteins in human feeding. Eighteen collaborators have combined to produce an especially fine book on a very important subject. The authors classify and identify a number of antimetabolites, and have determined the chemical nature of proteinases and their actions in a number of different proteins.

De Man, John. *Principles of Food Chemistry*. 1976. 425 pp. Soft Cover: \$17.00 US & Canada, \$18.50 elsewhere. Hard Cover: \$32.00 US & Canada, \$35.00 elsewhere. This is an undergraduate text designed for technical programs. It presents the chemistry of foods and food components without duplicating the material normally covered in biochemistry courses. This is a comprehensive text written with clarity and style, finding wide use in colleges and universities.

Inglett, ed. *Corn: Culture, Processing, Products*. 1970. 369 pp. \$30.00 US & Canada, \$33.00 elsewhere. This is the first book which gives laymen, farmers, industrialists, scientists and students a broad concept of the agricultural, marketing, commercial, scientific and consumer value of corn. Twenty-one experts collaborated with the editor in compiling the first comprehensive treatment about this valuable grain and its versatile uses.

Inglett, ed. *Seed Proteins*. 1972. 320 pp. \$25.00 US & Canada. \$28.00 elsewhere. This book is the first to give laymen, farmers, industrialists, scientists and students a broad concept of the agricultural, marketing, commercial, scientific and consumer value of seed proteins. It represents a multidisciplinary study of seed proteins with its coverage of their biochemistry, chemistry, economics, engineering, food science, genetics, industrial technology, molecular biology and nutrition.

Milner, Scrimshaw & Wang, eds. *Protein Resources & Technology*. 1978. 656 pp. \$48.00 US & Canada, \$53.00 elsewhere. This is the result of the joint efforts by the National Science Foundation, MIT and 220 leading scientists to produce a definitive work on protein resources, problems and technological needs. Includes research goals and recommendations, factors affecting protein supply and demand, issues in development and utilization of protein resources, status and potential of scientific resources, world protein production and consumption, and a review of specific protein resources, including nearly all cereals, meats, fish shellfish and many others.

Ockerman. *Source Book for Food Scientists*. 1978. 926 pp. \$69.00 US & Canada, \$75.00 elsewhere. A monumental volume containing descriptions, tables and chemical formulas dealing with all aspects of composition, properties and uses of food stuffs. A vital reference book for food scientists and technologists everywhere.

Peterson & Johnson. *Encyclopedia of Food Science*. 1978. 1114 pp. \$69.00 US & Canada, \$75.00 elsewhere. Here in one giant volume is the most comprehensive and practical reference of its kind, a readily accessible source of basic information about the identification and theoretical explanation of food phenomena. Contributions by scores of distinguished food scientists, responsible for important developments in the food sciences, make this volume possible.

CRC Press, Inc., 2255 Palm Beach Lakes Blvd., West Palm Beach, FL 33409

Furia, Thomas E., ed. *Current Aspects of Food Colorants*. 1977. 104 pp. \$32.95 in US, \$37.95 outside US. This book presents technical aspects of food colorants, including advances in color measurement, the anthocyanins, betalaines, and carotenoids. It features the first technical description of new, nonabsorbable polymeric food dyes. This volume updates current food colorant technology and other issues of importance.

Salunkhe, D.K. *Storage, Processing and Nutritional Quality of Fruits and Vegetables*. 1974. 176 pp. \$19.95 in US, \$22.95 outside US. A review of nutritional value and

quality of fruits and vegetables as influenced by chemical treatments, storage, and processing conditions.

Robert E. Krieger Publishing Co., Inc., PO Box 542, Huntington, NY 11743

Farral, A.W. *Engineering for Dairy and Food Products*. 1963, 1973. 694 pp. \$26.50.

Lacey, Robert E., and Sidney Loem. *Industrial Processing with Membranes*. 1972, 1979. 360 pp. \$25.00.

Schwartz, Anthony M., et al. *Surface Active Agents: Their Chemistry and Technology*. Vol. 1. 1949, 1979. 592 pp. \$24.00.

Schwartz, Anthony M., et al. *Surface Active Agents and Detergents*. Vol. 2. 1958, 1977. 888 pp. \$35.50.

Potter, Norman W. *Food Science*. Third Edition. 1978. 783 pp. \$20.50 US & Canada, \$22.50 elsewhere. This book presents in simple terms a summary of modern food science and technology. The principles of food handling, preservation, and processing, packaging, storage and marketing are presented. Changes and additions that have been made in this Third Edition reflect new developments which are increasingly influencing the activities of all involved in the food production process.

Smith & Circle. *Soybeans: Chemistry & Technology*, Vol. 1, Revised Second Printing. 1978. 466 pp. \$32.00 US & Canada, \$35.00 elsewhere. This book presents a comprehensive survey of research and development on soybean protein fractions with emphasis on their chemistry and food uses.

Teranishi. *Agricultural & Food Chemistry: Past, Present, Future*. 1978. 461 pp. \$39.50 US & Canada, \$43.50 elsewhere. Highlights of historical significance, up-to-date developments and trends for future research investigations are evaluated for a wealth of topics covering plant production, animal production, food processing, flavors, and nutrition. The book reviews all of the advances in agricultural and food chemistry during the past 200 years and indicates the scientific significance of each.

Weiss. *Food Oils and Their Uses*. 1970. 224 pp. \$23.00 US & Canada, \$26.00 elsewhere. Information is presented which will aid in the solution of problems which arise in the use of fats and oils in frying, baking, candy making and other food-processing techniques. The book, there-

fore, should be of great value to technical sales service personnel and to all food technologists who need information on the practical uses of food oils.

Whitaker & Tannenbaum. *Food Proteins*. 1977. 614 pp. \$37.50 US & Canada, \$41.00 elsewhere. The authors discuss the relationship between structure and functions of proteins, the interrelationship of water and protein structure, the separation and characterization of the complex protein systems of major high protein food sources, and the effects of sensory, functional and nutritional properties, and their determination, on food acceptance and quality.

Woodroof. *Coconuts: Production, Processing, Products*. Second Edition. 1979. 262 pp. \$28.00 US & Canada, \$31.00 elsewhere. The latest and most complete description of coconut production, processing and products by experts in the field, this book is for those who grow, store, process or use coconuts. The Second Edition has been updated by new text, tables and illustrations.

Woodroof. *Peanuts: Production, Processing, Products*. Second Edition. 1973. 330 pp. \$27.00 US & Canada, \$29.50 elsewhere. From crop culture to confections, this book offers complete coverage by an author considered by many to be without peer on this subject. In addition to U.S. production and processing, world production and markets are covered, written by the USDA Task Force on Peanuts. For complete representation of all food crops, every library should have a copy of this book.

McCutcheon's Publications, 175 Rock Rd., Glen Rock, NJ 07452.

McCutcheon's Detergents and Emulsifiers, North American Edition. 1978. 292 pp. \$20.00. 1979 Edition available May 1979 - \$25.00. *Detergents and Emulsifiers*, North American Edition, has been published since 1947 for purchasers and users of surfactant materials. Over 4,000 surfactant materials are described by trade name, identity, manufacturer, concentration, type, HLB Index and application, from a total of some 350 surfactant manufacturers. This annual publication gives information nowhere else available, and finds enthusiastic acceptance and use among all purchasers of surfactant materials.

INFORMATIVE BOOKS

THE ESSENTIAL OILS by Ernest Guenther, et al

VOL. I—HISTORY ORIGIN IN PLANTS PROD.—ANALYSIS	
Orig. Ed. 1948, Reprint 1972	444 pp. \$20.50
VOL. II—THE CONSTITUENTS OF ESSENTIAL OILS	
Orig. Ed. 1949, Reprint 1975	866 pp. \$34.50
VOL. III—INDIVIDUAL ESSENTIAL OILS OF THE PLANT FAMILIES	
Orig. Ed. 1949, Reprint 1974	794 pp. \$33.50
VOL. IV—INDIVIDUAL ESSENTIAL OILS OF THE PLANT FAMILIES	
Orig. Ed. 1950, Reprint 1972	766 pp. \$30.50
VOL. V—INDIVIDUAL ESSENTIAL OILS OF THE PLANT FAMILIES	
Orig. Ed. 1952, Reprint 1975	526 pp. \$23.50
VOL. VI—INDIVIDUAL ESSENTIAL OILS OF THE PLANT FAMILIES	
Orig. Ed. 1952, Reprint 1976	498 pp. \$24.50
VOL. I—VI (Complete Set)	\$150.00



KRIEGER PUBLISHING CO., 645 NEW YORK AVENUE, HUNTINGTON, N.Y. 11743 USA (516) 271-5252

SURFACE ACTIVE AGENTS: Their Chemistry and Technology, Vol. 1

by Anthony M. Schwartz, et al
Orig. Ed. 1949, Reprint 1979 592 pp. In Prep.

SURFACE ACTIVE AGENTS AND DETERGENTS, Vol. 2

by Anthony M. Schwartz, et al
Orig. Ed. 1958, Reprint 1977 w/corr. & add. 888 pp. \$35.50

ENGINEERING FOR DAIRY AND FOOD PRODUCTS by A.W. Farral

Orig. Ed. 1963, Reprint 1973 w/corr. 694 pp. \$26.50

INDUSTRIAL PROCESSING WITH MEMBRANES by Robert E Lacey & Sidney Loem

Orig. Ed. 1972, Reprint 1979 360 pp. \$25.00

McCutcheon's Detergents and Emulsifiers, International Edition. 1978. 215 pp. \$15.00. 1979 Edition available May 1979 - \$20.00. *Detergents and Emulsifiers*, International Edition, lists the same type of information for materials manufactured in countries outside of the U.S. and Canada.

McCutcheon's Functional Materials 1978. 183 pp. \$15.00. 1979 Edition available May 1979 - \$20.00. *Functional Materials* lists information on products which serve such functions as Thickeners, Preservatives, Antimicrobials, Suspending agents, Humectants, Emollients, Fungicides, UV Absorbers, Chelating agents, Antioxidants, Opacifiers and Perfumes. These materials are often used in conjunction with surfactants in formulating finished products.

Olearius Editions, PO Box 525, New Brunswick, NJ 08903

Nagatsune, Okura. *Seiyu Roku: On Oil Manufacturing*. 79 pp. \$13.00. English translation of fascinating 143-year-old Japanese book describing rapeseed oil extraction and refining in hand-operated oil mills. Illustrated with 26 traditional Japanese woodblock prints by Matsukawa Hanzan.

Plenum Publishing Corporation, 227 West 17th Street, New York, NY 10011

Bockris, J. O'M., ed. *Environmental Chemistry*. 1977. 808 pp. \$49.50. This volume offers an authoritative review of environmental chemistry for undergraduate and graduate students and professionals in the field. It reflects the relatively recent arousal of public concern over the plundering of the environment by man, providing detailed discussion of many problem areas.

Elias, Hans-Georg. *Macromolecules: Structure and Properties*. Vol. 1. 1976. 612 pp. \$39.50. *Macromolecules*, a two-volume textbook by an acknowledged leader in polymer science, provides a coherent and comprehensive account of the chemistry, physics and technology of macromolecules. Concerned with the chemical and physical structure and properties of polymers, Volume 1 provides up-to-date information on such topics as thermodynamics of solutions, transport phenomena, determination of molecular weight and molecular weight distribution, and the processing of polymers.

Elias, Hans-Georg. *Macromolecules: Synthesis and Materials*. Vol. 2. 1977. 680 pp. \$39.50. Volume 2 analyzes the principles of macromolecular syntheses and reactions with special emphasis on those polymers used in industry.

Franks, Felix, ed. *Water: A Comprehensive Treatise*. Vol. 4: *Aqueous Solutions of Amphiphiles and Macromolecules*. 1975. 862 pp. \$42.50. Defining the role and nature of water in complex biological and technological situations, Volume 4 presents a complete survey of the aqueous solution properties of self-aggregating molecules and macromolecules and reports on the properties of water in heterogeneous systems and confined spaces.

Franks, Felix, ed. *Water: A Comprehensive Treatise*. Vol. 5: *Water in Disperse Systems*. 1975. 384 pp. \$42.50. Investigating the latest research on the properties of water in disperse systems, Volume 5 reports on the influence of hydration on the stability of hydrophobic colloid systems and surveys clay-water systems.

Kuksis, Arnis, ed. *Handbook of Lipid Research*. Vol. 1: *Fatty Acids and Glycerides*. 1978. 498 pp. \$35.00. Volume 1 in the *Handbook of Lipid Research* summarizes the current methodology and research findings in the areas of fatty acid and acylglycerol separation, the determination of structure, and methods of chemical synthesis. Throughout the book, various experimental

routines are critically appraised and specific recommendations for improved analyses are made.

Mittal, K.L., ed. *Micellization, Solubilization, and Microemulsions*. Vol. 1. 1977. 487 pp. \$45.00.

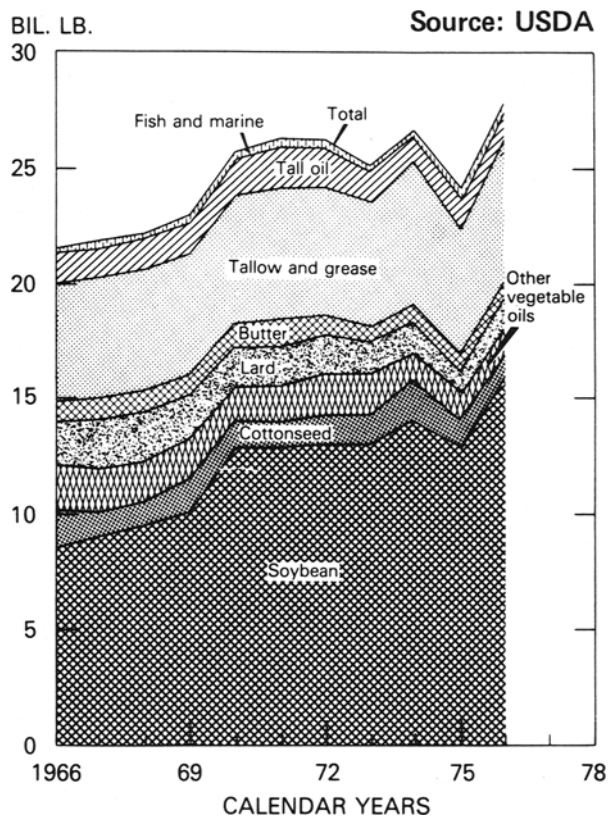
Mittal, K.L., ed. *Micellization, Solubilization, and Microemulsions*. Vol. 2. 1977. 945 pp. \$45.00. Proceedings of a symposium on Micellization, Solubilization and Microemulsions held in Albany, New York, August 8-11, 1976.

Nikolaev, V.B., ed. *Chemical and Petroleum Engineering*. Translated from Russian. Vol. 14 Nos. 1 & 2. 1978. 192 pp. *Chemical and Petroleum Engineering* examines problems of design and operation of equipment for the basic technological processes of the chemical, petrochemical, petroleum refining and paper industries.

Polyakov, I.S., ed. *Chemistry and Technology of Fuels and Oils*. Translated from Russian. Vol. 14 Nos. 3 & 4. 1978. 146 pp. This outstanding monthly covers every aspect of the petroleum industry, including reports on improvements in the processing of petroleum and natural gas and cracking and refining techniques for the production of high quality fuels, oils, greases, specialty fluids, additives and synthetics.

Oae, S., ed. *Organic Chemistry of Sulphur*. 1977. 713 pp. \$40.00. Twelve international authorities detail synthetic procedures and discuss the physical properties of sulfur compounds and their implications in chemical reactions - often in connection with biological activities or industrial applications. The compounds are treated systematically, divided according to state of valency into zero-, di-, tri-, and tetra-coordinated substances. ●

FATS AND OILS PRODUCED FROM U.S. AND IMPORTED MATERIALS



Production equals the oil equivalent of exported U.S. oilseeds. Tallow and grease include both edible and inedible oils. Butter based on fat content. Other includes corn, olive, peanut, safflower, coconut, castor, linseed, and tung oils.

IFT lipids symposium in June

A "Foods Lipids" symposium will be held June 8-9, 1979, in St. Louis, Missouri, under sponsorship of the Institute of Food Technologists, whose annual meeting will be held June 10-13, 1979, in St. Louis.

The two-day program will cover lipid oxidation, antioxidants, fats and oils processing, special food applications of fats and oils, and physiological aspects of lipid usage. Cochairmen for the symposium are Drs. L.R. Dugan of Michigan State University and Glenn Jacobson of Campbell Institute for Food Research.

Registration materials are available from Pamela Pierson, Manager, IFT Annual Meeting Registration, IFT, 221 N. LaSalle St., Chicago, IL 60601. Fees for the symposium are \$60 for IFT members, \$90 for nonmembers, and \$50 for students. Fees do not include housing or meals. A separate registration is required for the IFT Annual Meeting, with information available from Miss Pierson. Fourteen of the 18 scheduled speakers are AOCS members. ●

Soy training course scheduled

"Soybean Processing for Food Uses," a six-week training course sponsored by the USDA and U.S. Agency for International Development, will be held from June 18-July 27, 1979, at the University of Illinois, Champaign, IL.

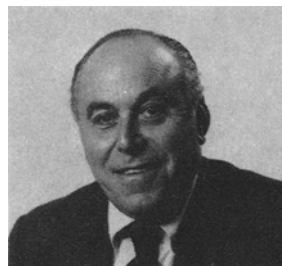
Purpose is to familiarize participants with principles and processes involved in using soybeans and their products for human food in their home countries. Maximum participation is 21 persons. Cost, exclusive of airfare, is estimated at \$3,580, including living expenses, training fees and all materials.

Full details are available from INTSOY, 113 Mumford Hall, College of Agriculture, University of Illinois, Urbana, Illinois, 61801 USA. In previous years, the course has been offered earlier in the spring each year. Candidates should have a bachelor's degree in science or the equivalent, good command of English, and an interest in soybean processing. Applicants should submit name, mailing address, date and place of birth, marital status, education, work experience and present position.

NRA elects Heller

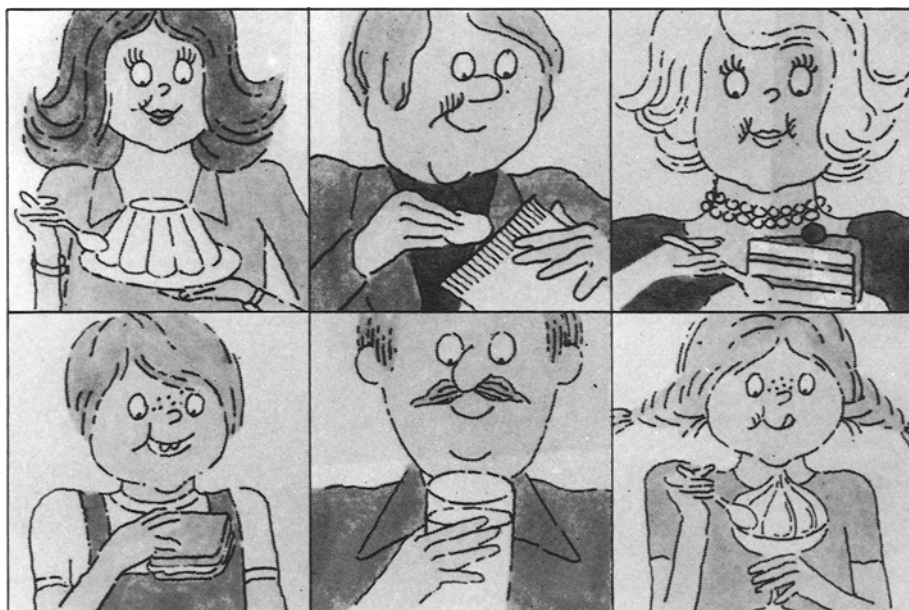
Newly elected officers of the National Renderers Association are Jordan I. Heller, president; Chester K. Twiss, first vice-president; Ralph B. Dainty, second vice-president; and Dean A. Specht, re-elected secretary-treasurer and executive director.

Howard to head NAMM



Basil G. Howard has been named chairman of the board of directors of the National Association of Margarine Manufacturers. He is executive vice-president and general manager of J.H. Filbert Inc. of Baltimore and Atlanta.

The NAMM is a trade organization for the margarine-producing industry. Mr. Howard, a native of England, has been with the Filbert Company since 1961. Filbert is a subsidiary of Central Soya Inc. ●



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While many consumers may know that numerous foods contain emulsifiers, they probably do not know that Grindsted is one of the world's foremost food emulsifier suppliers. They would be pleased to know that we've been working with the food industry worldwide for over 50 years and have a reputation for reliability, quality and technical know-how.

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acetylated monoglycerides, lactylated monoglycerides, citric acid esters of monoglyceride, diacetyl tartaric acid esters of monoglyceride, stearoyl-2-lactylates, sorbitan esters of fatty acids, propylene glycol esters of fatty acids and polyglycerol esters of fatty acids.



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