



R.B. Alfin-Slater



V.K. Babayan



K.W. Becker



D. Firestone

World Congress conveners named

ISF/AOCS World Congress April 27-May 1, 1980 New York Hilton at Rockefeller Center New York City

More than 77 fats, oils and lipids specialists from America and Europe will serve as conveners and coconveners for the 1980 ISF/AOCS World Congress to be held April 27-May 1, 1980, in New York City.

Dr. Stephen S. Chang, technical program chairman, has asked the conveners and coconveners to make sure there are quality papers presented in each of 40 areas of interests to fats, oils and lipids researchers. Contributed papers will be assigned to the appropriate area of interest.

Further information about registration, housing, tours, and short courses in conjunction with the meeting is available from ISF/AOCS World Congress, 508 S. Sixth St., Champaign, IL 61820 USA.

Areas of interest, AOCS convener and ISF coconveners are:

Biochemistry of Lipids

L.A. Witting, Supelco Inc.

P. Desnuelle, Centre National de la Recherche Scientifique, France

Membrane Lipids

S.J. Wakil, Baylor College of Medicine

S. Abrahamsson, University of Göteborg, Sweden

Nutrition

R.B. Alfin-Slater, University of California

E. Aaes-Jørgensen, The Royal Danish School of Pharmacy

Diseases and Fats

David Kritchevsky, The Wistar Institute

Anders Gustafson, University Hospital of Lund, Sweden

Toxicity in Food Safety

David Firestone, Food and Drugs Administration's Bureau of Foods

W.E. Parish, Unilever Research, England

Nutritional Effects of trans Isomers

F.A. Kummerow, University of Illinois

Gunhild Højlmer, Danmarks Teniske Højskole



E.N. Frankel



A.M. Gavin



G.A. Jacobson



C.L. Kingsbaker



D. Kritchevsky



H. Kaunitz



F.E. Luddy



G. Maerker

Relationship of Lipids to the Aging Process

Hans Kaunitz, Columbia University

Carotenoids

P.S. Manchand, Hoffmann-LaRoche Inc.
T.W. Goodwin, The University of Liverpool

Oil Extraction and Processing

A.M. Gavin, EMI Corporation
F.V.K. Young, Vernon Young Consultant Ltd., England

Oilseed Protein

E.W. Lusas, Texas A&M University
R.J.S. Ohlson, AB Karlshamns Oljefabriker, Sweden

Utilization of Fats in Food Fabrication

L.H. Widemann, Swift & Co.
Thor Grimsvang, A/S Denofa OG Lilleborg Fabriker, Norway

Energy Conservation in Oil Processing

K.W. Becker, Arthur G. McKee & Co.
Bengt Palsson, Alfa-Laval AB, Sweden

Waste Disposal in Oil Processing and Utilization

F.B. White, Foster Wheeler Energy Corp.
G.M. Kreutzer, PVO International
M.Sc. Ingemar Folkesson, AB Karlshamns Olejfabriker, Sweden

Safety in Oilseed Processing

C.L. Kingsbaker, Dravo Corporation
Roger Leysen, American Soybean Association

Utilization of Absorbents in Oil Processing

E.H. Goebel, Quimica Sumex S.A. de C.V., Mexico
A.K. Sen Gupta, Unilever Forsch mbH, Germany

Environmental Concerns in Industry

G.M. Kreutzer, PVO International
F.B. White, Foster Wheeler Energy Corp.
M. Sc. Ingemar Folkesson, AB Karlshamns Olejfabriker, Sweden

Fat in the Baking Industry

J.G. Ponte Jr., Kansas State University
Kare Larsson, University of Lund, Sweden

Packaging of Fats and Fat-Containing Foods

S.G. Gilbert, Rutgers
G.C. vom Bruck, Unilever Forschung. mbH, Germany

New Sources of Fats and Oils

E.H. Pryde, USDA Northern Regional Research Center
H.K. Mangold, H.P. Kaufmann Institute, Germany

Rapeseed and Rapeseed Oil

R.P.A. Sims, Canada
Lars-Ake Appelqvist, The Royal Veterinary College, Sweden

Palm Oil

T.J. Weiss, Hunt-Wesson Foods Inc.
M. Loncin, Universitat Karlsruhe (T.H.), Belgium
B. Jacobsberg, CERTA-CIF-IMC, Belgium

Lipids of Aquatic Organisms

J.D. Joseph, Southeast Fisheries Center Charleston Laboratory
R.G. Ackman, Nova Scotia Technical College, Canada

Coating Fat, Cocoa Butter and Replacements

V.K. Babayan, Stokely-Van Camp Inc.
A. Crossley, Unilever Research, England

Lecithin, Processing, Chemistry and Utilization

B.F. Szuhaj, Central Soya Co
B.F. Szuhaj, Central Soya Co.
Inga Wilton, The Swedish Institute for Surface Chemistry

Emulsifiers and Emulsions

A.J. Del Vecchio, The Pillsbury Co.
H. Brüscheweiler, Eidgenössische Materialprüfungs und Versuchsanstalt für Industrie, Switzerland

Margarine

A.M. Moustafa, Miami Margarine Co.
Onno Korver, Unilever Research, The Netherlands



J.A. Monick



A.M. Moustafa



R.J.S. Ohlson



O.S. Privett



E.H. Pryde



H.G. Salomon



R.J. Sims



R.P.A. Sims

Chemical Aspects of Lipids

Gerhard Maerker, USDA Eastern Regional Research Center

F.D. Gunstone, The University of St. Andrews, England

Physical Aspects of Lipids

F.E. Luddy, USDA Eastern Regional Research Center

M. Naudet, Institut Des Corps Gras, France

Autoxidation of Lipids

E.N. Frankel, USDA Northern Regional Research Center

W. Grosch, Deutsche Forschungs. für Lebensmittelchemie, Germany

Antioxidants

G.A. Jacobson, Campbell Soup Company

Jan Pokorny, Institute of Chemical Technology, Czechoslovakia

Flavor and Flavor Stability of Fats and Fat-Containing Foods

T.H. Smouse, Ralston Purina Company

P.A.T. Swoboda, Agriculture Research Council, England

Effects of Heating on Fat

R.J. Sims, General Foods Corporation

Gerhard Billek, Unilever Forschungs. mbH, Germany

Analysis of Lipids

O.S. Privett, The Hormel Institute

A. Seher, Institute für Allgemeine und Analytische Chemie, Germany

High Pressure Liquid Chromatography and Lipids

Chi-Tang Ho, Rutgers

Kurt Aitzetmuller, Unilever Forschungs. mbH, Germany

NMR and Mass Spectrometry

G.T. Spencer, USDA Northern Regional Research Center

Th. J.G. Geurtz, Unilever Research, The Netherlands

Industrial Application of Fats

Roger Logan, Union Camp Corporation

Fatty Acids

Earle Fritz, Union Camp Corporation

W. Stein, Henkel, KGaA, Germany

Soaps, Detergents and Cosmetics

J.A. Monick, Colgate-Palmolive Co.

James Trowbridge, Colgate-Palmolive Co.

F.R.M. McDonnell, Unilever Limited, England

Economics and Marketing

K.E. Holt, Experience Inc.

Lipids in Art

H.G. Salomon, L.A. Salomon & Bro.

Andrea Paleni, Italy

Call for Papers

The Technical Program Committee has issued a call for papers to be presented during the ISF/AOCS World Congress to be held April 27-May 1, 1980, at the New York Hilton in Rockefeller Center in New York City. Papers on every aspect of lipids, oils, fats and related areas are welcome. Please submit three copies of a 100-300 word abstract with title, authors and speaker. Presentations normally are 20 minutes in length. Please also indicate if you wish to make the presentation in the regular manner or in a poster session. The abstracts are to be sent to Dr. Stephen S. Chang, Chairman, Department of Food Science, Rutgers University, New Brunswick, NJ 08903.

Deadline: November 15, 1979



T.H. Smouse



B.F. Szuhaj



F.B. White



L.H. Wiedermann