

# Energy Efficient.

The Votator®  
Semi-Continuous  
Deodorizer for  
edible fats and oils.

The Votator deodorizer is designed to process a variety of vegetable oils, meat fats and margarine oils. The design features easy feedstock change. Controlled steam-oil contact. Plug flow. No air leakage in contact with product. No reflux. And automatic control.

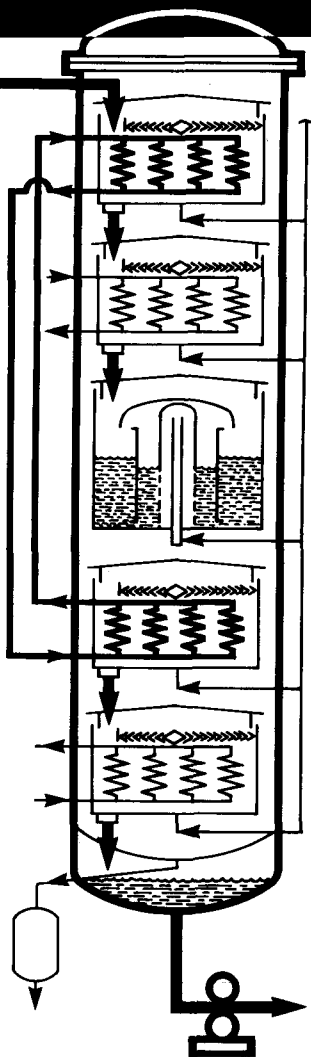
## Plus.

The Votator deodorizer has advanced heat recovery design to recover approximately 45% of feedstock heating requirements. Flexible deodorizing conditions. And increased by-product value.

For more information, write Cal Zehnder, Chemetron Process Equipment, P.O. Box 35600, Louisville KY 40232. (502) 491-4310.

**CHEMETRON**  
Process Equipment

An Allegheny Ludlum Industries Company



## International

### Czechoslovakian fats and oils papers

The following report on fats and oils activities in Czechoslovakia was provided by JAOCS correspondent Jan Pokorny of the Prague Institute of Chemical Technology.

A symposium on Recent Progress of Food Technology and Analysis took place in Nové Město n.M., Moravia, on May 26-28, 1980. In the section on Fats and Oils, the following papers were presented: On Processing Zero-erucic Rapeseed (the production of which is rapidly increasing in Czechoslovakia), J. Dědek; Changes of Phospholipids during Production and Refining of Vegetable Oils, J. Zajč et al.; Effect of Contaminants from Plastic Packagings on the Oxidative Stability of Lard, I. Ingr et al.; The Fractionation of Edible Fats by Solvent Crystallization, B. Krkošková et al.; New Methods of Processing Butter, L. Forman et al.; Phospholipids of Wheat Grain, Germ, and Flour, J. Káš et al.; Changes of Fat during Frying of Peanuts, J. Skácel et al.; Changes of Lipids during Extrusion Processing of Corn, E. Mórová et al.; Effect of Microwave and IR Heating on the Stability of Meat Lipids, V. Smirnov et al.

In the section on analysis, the following papers were interesting for a lipid chemist: GLC Determination of Sulfur Compounds in Rapeseed, Z. Šimicová et al.; Determination of Tocopherols by Combined TLC and Spectrophotometry, V. Herzinger et al; and Fluorometric Determination of Vitamin A, H. Pařížková et al.

The Czechoslovak Oil Chemists convened June 3-4, 1980, in Slovakia. Eighteen papers were presented on edible fat and oil technology, particularly hydrogenation and refining. □

From AOCS —

Proceedings of the symposium on

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