
Meetings

World Conference on **SOYA** **Processing and Utilization**

ACAPULCO, MEXICO
November 9-14, 1980

Soya world conference registration opens

Registration has begun for the World Conference on Soya Processing and Utilization to be held Nov. 9-14, 1980, in Acapulco, Mexico. Registration and housing reservation forms are included with this issue of JAOCS and are also available from the American Oil Chemists' Society, 508 S. Sixth St., Champaign, IL 61820.

The conference is designed primarily for Latin American and developing nations. Purpose of the conference is to transmit state-of-the-art knowledge and technology about the processing and use of soya, particularly for nations that could improve the nutritional quality and quantity of food in their diet through a sustained growth in the use of soya. The meeting will provide a means to establish constructive and continuing dialogues between experts in soya products and processing and those professionals who can put such knowledge to practical use.

The schedule of plenary lectures during the technical program follows this article. Almost all invited speakers have been confirmed, but in a few instances the conference organizers had not received written confirmation by press time. In those cases, no speaker is listed.

The plenary lectures will be held between 8:30 a.m. and 1:30 p.m. each day. At that time there will be a luncheon recess and the exposition accompanying the congress will open. Afternoon small-group discussions will begin between 3:00 and 4:00 p.m. each afternoon. Session chairmen are now evaluating suggestions for brief (10 minutes or less) papers for these discussion groups, but most of the time will be reserved for registrants to question plenary speakers.

Social and meal functions also have been scheduled to encourage informal conversation among conference registrants. The social events will begin Sunday evening, Nov. 9, with an informal reception in the exhibit area. On weekday mornings, a continental breakfast will be available to registrants at the Convention Center. On

Monday morning, Nov. 10, there will be brief opening ceremonies with dignitaries and government officials from Latin American governments and the United States participating. There will be an informal all-conference reception one night at the convention center. Two conference luncheons also will be scheduled. There will be a gala Latin American party on Friday evening, Nov. 14, to conclude the conference.

Persons registering for the spouses' program will receive tickets for the social events outlined, plus participate in a series of daytime events including sightseeing on land and sea, shopping, socializing and lots of free time for sunning or optional trips available for purchase in Acapulco.

An extensive exposition will be held in conjunction with the conference. Exhibitors will represent suppliers to various portions of the soya industry—grain handling, storage, extraction, refining, production chemicals, food processing ingredients, packaging and others. Firms interested in participating should contact Patrick Graham at the American Oil Chemists' Society.

Housing and travel options

A variety of housing options and travel arrangements are available to persons planning to attend the World Conference on Soya Processing and Utilization.

Five hotels will be used to house registrants; all housing reservations must be made through Excursions Unlimited, 1820 Northwest Blvd., Columbus, Ohio 43212 USA (Tele: 800-848-4438; 614-488-0765 for callers from Ohio or outside the continental United States). Registrants

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from the United States making travel and housing reservations through Excursions Unlimited will benefit from "tour-basing air fares," a special rate category below normal air fares. Registrants from outside the U.S. are encouraged to make their own travel reservations, but Excursions Unlimited will try to assist if its assistance is requested.

The five Acapulco hotels to be used are the Plaza International Hyatt Regency, the Condesa del Mar, el Presidente, the Fiesta Tortuga, and the La Palapa. All rooms at the five hotels have air conditioning. Rooms at the La Palapa consist of a parlor with a fold-out bed plus a bedroom, making it suitable for small families.

Excursions Unlimited is offering two optional post-conference tours. On tour will be to Cancun from Nov. 15-18, including a tour of a nearby walled Mayan city, Tulum, on the Yucatan peninsula. The second tour will be from Nov. 15-18 to Mexico City, including tours of the pyramids and Shrine of Guadalupe. Cost is based on where you originate your trip to Acapulco and which hotel you occupy in Acapulco; Excursions Unlimited can provide specific details.

Spouses' program

The spouses' program for the World Conference on Soya Processing and Utilization will include the all-conference social events as well as extra tours and special events.

On Sunday, Nov. 9, there will be a coffee and tea reception in a special spouses' hospitality suite, providing a chance for spouses' program registrants to become acquainted. Later on Sunday, spouses are invited to the reception accompanying the opening of the exhibit area.

On Monday, Nov. 10, spouses are invited to an all-conference continental breakfast at the Centro Acapulco, followed by the opening ceremonies which will include governmental dignitaries from Latin America and the United States. After the opening ceremonies, the spouses will depart for a half-day shopping tour of Acapulco.

On Tuesday, Nov. 11, there will be coffee, tea and cookies in the hospitality room at Centro Acapulco, followed by a tour of the Princess Hotel culminating in a luncheon and style show at the Princess Hotel. Tuesday evening there will be an all-conference reception at the Centro Acapulco.

Wednesday, Nov. 12, is being reserved as free time to permit registrants to simply relax in the sun or go sight-seeing on their own.

On Thursday, Nov. 13, there will be coffee, tea and cookies in the hospitality suite, followed by a glass-bottomed boat tour of Acapulco Bay and lunch.

Friday, Nov. 14, will be free time during the day for packing, sunning or getting ready for the concluding all-conference gala evening which will include a buffet dinner in the Centro Acapulco Garden followed by a special performance of the Ballet Folklorico.

Cosponsors

American Oil Chemists' Society
American Soybean Association
Free and Sovereign State of Guerrero, Mexico

National Association of Manufacturers of Edible Fats and Oils, Mexico
U.S. Department of Agriculture's Science and Education Administration
U.S. Department of Agriculture's Foreign Agricultural Service

Participating organizations

Agricultural Research Institute, United States
Australian Institute of Food Science and Technology
Association of Official Analytical Chemists, United States
BEVEPRO, Brussels, Belgium
Central Institute for Nutrition and Food Research, TNO, The Netherlands
Comite Eetbaar Plantaardig Eiwit, The Netherlands
Consejo Nacional de Ciencia y Tecnologia, Mexico
Danish Meat Products Laboratory
European Vegetable Protein Federation
FEDIOL, Belgium
Food and Agricultural Organization of the United Nations
Food Protein Council, United States
Food Protein R&D Center, Texas A&M University, United States
Grain Marketing Office Oilseeds Division, Agriculture Canada
Institut des Corps Gras, France
Institute of Food Technologists, United States
Instituto Nacional de la Nutricion, Mexico
International Association of Seed Crushers
International Society for Fat Research
Japan Vegetable Protein Food Association
National Soybean Processors Association, United States
Oil Technologists' Association of India
Soybean Industry Association, Australia
Swedish Oilseed Growers Association
The Netherlands Society for Nutrition and Food Technology
VERNOF, The Netherlands

Selling of 3-by-3-meter exhibit spaces for the World Conference on Soya Processing and Utilization has already begun. For details and prices, contact Joan Dixon, Exhibits Manager, American Oil Chemists' Society, 508 South Sixth Street, Champaign, IL 61820. Phone: (217) 359-2344. Telex: 404472 Oil Chem Chn.

Technical program

(As of March 15, 1980)

Plenary Program

SUNDAY, NOVEMBER 9, 1980

Registration

Reception at Convention Center

Exhibits open

MONDAY, NOVEMBER 10, 1980

Registration

Opening Ceremonies

Break

SESSION I—Production

Cochairmen: R.W. Judd, National Soybean Crop Improvement Council, USA; Celio Barriga, CIANO Northwest Research Center, Mexico.

Introduction to the session

EXPANDING THE GENETIC POTENTIAL OF THE SOYABEAN, L. Camacho, International Soybean Program (INTSOY), Peru.

IMPROVING THE FIELD PRODUCTION ENVIRONMENT, acceptance pending by prominent Latin American speaker.

IMPROVING THE PROTECTION OF SOYABEAN SEEDS AND PLANTS, K. Athow, Department of Botany and Plant Pathology, Purdue University, USA.

IMPROVING THE QUALITY OF THE SOYABEAN, K. Smith, American Soybean Association, USA.

INCREASING THE SUPPLY OF SOYABEANS, W. Thompson, International Soybean Program (INTSOY), USA.

Concluding remarks

SESSION II—Processing

Cochairmen: T.H. Applewhite, Kraft Inc., USA; D.R. Erickson, American Soybean Association, USA; Hector Gil, Galletera Mexicana S.A., Mexico; Frank Khym, consultant, USA.

Introduction to the session

MEXICAN SOYA PROCESSING INDUSTRY, A.G. Uriarte, President, Asociacion Nacional de Aceites Y Mantecas Comestibles A.C., Mexico.

THE ECONOMICS AND TRADING RULES FOR SOYABEANS, J.H. Starkey, USDA Deputy Undersecretary for International Affairs, USA.

THE HANDLING, TRANSPORTATION AND PREPARATION OF SOYABEANS, W.M. Barger, French Oil Mill Machiner Co., USA.

TUESDAY, NOVEMBER 11, 1980

Registration

SESSION II—Processing (continued)

THE EXTRACTION OF OIL FROM SOYABEANS, A. Garcia-Serratto, Los Molinos, S.A., Mexico.

DEGUMMING, REFINING AND BLEACHING OF SOYA OIL, L.H. Wiedermann, Swift & Co., USA.

THEORY OF HYDROGENATION AND WINTERIZATION OF SOYA OIL, R.R. Allen, Anderson Clayton Foods, USA.

PRACTICAL ASPECTS OF HYDROGENATION AND WINTERIZATION OF SOYA OIL, R. Hastert, Harshaw Chemical Co., USA.

DEODORIZATION AND FINISHED OIL HANDLING, A.M. Gavin, EMI Corporation, USA.

FORMULATION OF PRODUCTS FROM HYDROGENATED SOYA OIL, E.G. Latondress, Davy McKee Corp., USA.

PROCESSING AND UTILIZATION OF BY-PRODUCTS FROM SOYA OIL PROCESSING, J. Woerfel, Gold Kist Inc., USA.

Concluding remarks

SESSION III—Effects of Processing—Analysis, Physical Characteristics and Nutrition

Cochairmen: E.A. Emken, USDA Northern Regional Research Center, USA; P. Cattaneo, professor emeritus of chemistry, University of Buenos Aires, Argentina; J.M. Hasman, Best Foods Division of CPC International, USA.

Introduction to the session

METHODS FOR ANALYSIS OF PROCESSED SOYA OIL, G. Frankl, Hunt Wesson Foods Inc., USA.

ANALYSIS OF PROCESSING SOYA OIL BY GAS CHROMATOGRAPHY, R.P. D'Alonzo, Procter & Gamble Co., USA.

TECHNIQUES FOR SENSORY EVALUATION OF SOYA OIL, H.W. Jackson, Kraft Inc., USA

CODEX STANDARDS FOR FATS AND OILS, R. Hlavacek, Thomas J. Lipton Inc., USA.

Concluding remarks

Luncheon break

Exhibits

Discussion groups

WEDNESDAY, NOVEMBER 12, 1980

Registration

SESSION III—Effects of Processing (continued)

Introduction to the session

HISTORY OF THE DEVELOPMENT OF SOYA OIL AS AN EDIBLE PRODUCT, H.J.

Meetings

Dutton, USDA Northern Regional Research Center, USA.

IMPORTANCE OF GLYCERIDE STRUCTURE TO PRODUCT FORMULATION, A.E. Thomas, Durkee Foods Division of SCM Corporation, USA.

RELATIONSHIP BETWEEN PROCESSING AND FLAVOR/ODOR QUALITY OF TYPICAL SOYA OIL BASED PRODUCTS, R. Sleeter, Archer Daniels Midland Co., USA.

PHYSICAL CHARACTERISTICS REQUIRED IN LATIN FOOD PRODUCT FORMULATION, W. Pregnotatto, Instituto Adolfo Lutz, Brazil.

RELATIVE NUTRITIONAL VALUE OF VARIOUS DIETARY FATS AND OILS, L. Masson, Universidad de Chile, Chile.

EFFECT OF PROCESSING, STORAGE AND USE ON NUTRITIONAL QUALITIES OF SOYA OIL, R.E. Landers, Best Foods Division of CPC International, USA.

NUTRITIONAL EFFECTS OF HYDROGENATED SOYA OIL, T.H. Applewhite, Kraft Inc., USA.

SESSION IV—Soyabean Meal in Animal Feeds

Cochairmen: K. Lepley, American Soybean Association, USA; R. Chavez, Chavez de los Rios y Asociados, Mexico.

Introduction to the session

SOYABEAN MEAL PROCESSING AND QUALITY CONTROL, K. Wright, A.E. Staley Mfg. Co., USA.

PROTEIN QUALITY OF DIFFERENT PROTEIN SOURCES USED IN LATIN AMERICA FOR BROILER AND LAYER FEEDS, E. Avila, Mexico.

CRITICAL PROCESSING FACTORS IN DESOLVENTIZING, TOASTING OF SOYABEAN MEAL FOR POULTRY FEED, G. Mustakas, USDA Northern Regional Research Center, USA.

Luncheon break
Exhibits
Discussion groups

THURSDAY, NOVEMBER 13, 1980

Registration

SESSION IV—Soyabean Meal in Animal Feeds (continued)

FAT LEVELS IN LAYER FEEDS, R. Reid, University of Arizona, USA.

ENERGY LEVELS FOR BROILERS, P. Waldroup, University of Arkansas, USA.

SOYABEAN MEAL IN CALF MILK REPLACERS, G. Barr, Land O'Lakes, USA.

Concluding remarks

SESSION V—Soya Protein for Human Foods: Preparation, Characteristics and Uses

Cochairmen: J.G. Endres, Central Soya Co. Inc., USA; H. Bourges, Instituto Nacional de la Nutricion-Mexico (INN), Mexico.

Introduction to session

PROCESSING REQUIRED TO MAKE EDIBLE SOYA FLOUR, E.G. Milligan, EMI Corporation, USA.

PROCESSING AND PRODUCT CHARACTERISTICS FOR SOYA PROTEIN CONCENTRATES AND ISOLATES, J.A. Ohren, Grain Processing Corp., USA.

PROCESSING AND PRODUCT CHARACTERISTICS FOR TEXTURED SOYA FLOURS, CONCENTRATES AND ISOLATES, M.F. Campbell, A.E. Staley Mfg. Co., USA.

ECONOMICS OF SOY PROTEIN PRODUCTS AND OUTLOOK, R.E. Burket, Archer Daniels Midland Co., USA.

SOYA PROTEIN PRODUCTS IN MEAT, POULTRY, AND SEA FOODS, D. Waggle, Ralston Purina Co., USA.

SOYA PROTEIN PRODUCTS IN CEREAL GRAIN FOODS, W.J. Hoover, American Institute of Baking, USA.

SOYA PROTEINS FOR FERMENTED FOODS (SOY SAUCE AND MISO) AND NON-FERMENTED FOODS (TOFU), D. Fukushima, Kikkoman Foods Inc., USA.

SOYA PROTEIN PRODUCTS FOR INSTITUTIONAL FEEDING SYSTEMS, L. Pereira, Instituto de Tecnologia de Alimento (ITAL), Brazil.

SOYA PROTEIN PRODUCTS FOR FEEDING INFANTS, CHILDREN, AND ADULTS UNDER NUTRITIONAL STRESS, J.C. Dutra de Oliveira, Universidade de Sao Paulo, Brazil.

Concluding remarks

Luncheon break
Exhibits
Discussion groups

FRIDAY, NOVEMBER 14, 1980

Registration

SESSION VI—Soya Protein for Human Foods: Nutritional and Regulatory Aspects

Cochairmen: E. Lusas, Texas A&M University, USA; R. Bressani, Instituto de Nutricion de Centro America y Panama (INCAP), Guatemala.

Introduction to the session

WORLD NEEDS FOR FOOD PROTEIN THAT MIGHT BE MET BY SOYA, N. Scrimshaw, Massachusetts Institute of Technology, USA.

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THE ROLE OF SOYABEANS IN FOOD SYSTEMS, R. Bressani, INCAP, Guatemala.

SOYABEAN PROTEIN IN HUMAN NUTRITION, B. Torun, INCAP, Guatemala.

FACTORS AFFECTING NUTRITIONAL QUALITY OF SOYA PRODUCTS, I. Liener, University of Minnesota, USA.

SOYA PROTEINS AND ATHEROSCLEROSIS, K.K. Carroll, University of Western Ontario, Canada.

SOYA PROCESSING FOR PROTEIN AND ITS RELATION TO NUTRITIONAL QUALITY IN FOOD SYSTEMS, acceptance pending by prominent Latin American speaker.

CONSIDERATIONS IN THE DEVELOPMENT OF LEGISLATION FOR NEW PROTEIN SOURCES, S. Miller, FDA Bureau of Foods Director, USA.

STATUS ON DEVELOPMENT OF CODEX ALIMENTARIUS FOR VEGETABLE PROTEIN, N. Tape, Chairman, Codex Alimentarius Commission for Vegetable Protein, Canada.

CURRENT U.S. REGULATIONS ON USES OF SOYA PROTEIN, Russell Cooper, Ralston Purina, USA.

RESTRICTION ON USING SOYA PROTEIN IN FOODS IN LATIN AMERICA AND THE

WORLD, acceptance pending by prominent Latin American speaker.

GOVERNMENT AND INDUSTRY COOPERATION IN MARKETING SOYA PROTEIN FOODS IN JAPAN, H. Kanda, Nisshin Oil Mills Ltd., Japan.

WHAT IS DELAYING INCREASED USE OF SOYA IN FOODS? G. Harrison, American Soybean Association, Mexico.

Luncheon break

Discussion groups

Additional paper for Session V:

DIRECT CONSUMPTION OF THE SOYABEAN, J.L. Camacho, Instituto Nacional de la Nutricion—Mexico (INN), Mexico

Call for papers

Pesticide Applications Symposium, Oct. 7, 1980, in Philadelphia, PA, sponsored by the American Society for Testing and Materials. Subjects: spray tank combinations including formulation, compatibility agents, mixing, application procedures and equipment, regulatory considerations and others. Information: A. David Lindsay and John Wright, FMC Corp., 100 Niagara St., Middleport, NY, or Ed Sawyer, Floridin Co., Berkeley Springs, WV 25411.

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