
Local Sections

NORCAL sponsors fats and oils program

The Northern California (NORCAL) Section of AOCS arranged a program on "Oil and Fat Products—The State of the Art" for the Western Food Industry Conference held March 25-26 at the University of California-Davis.

The half-day program was held the afternoon of March 25. Dr. Penny Wells, director of research and development at Cutter Labs, presided at the session which included talks on "The Nature of Fats & Oils—Composition and Characteristics," by George Cavanagh of Ranchers Cotton Oil; Uses and Applications of Fats and Oils," by John Blum, consultant; "Processing of Fats and Oils," by Frank Sullivan of Sullivan Systems; "Modified and Synthetic Fats and Oils," by Edward Peabody of PVO International; and

"Consumer Concern Related to Processing of Fats and Oils," by Walt Dunkley of the Department of Food Science and Technology, UC-Davis.

The NORCAL Section also sponsored an all-conference banquet after the fats and oils program featuring a talk "California's Wine Industry and Her University Celebrate 100 Years Together," by Dr. A. Dinsmoor Webb, chairman of the department of Viticulture and Enology at one of the University of California campuses.

This was the ninth annual food conference at Davis. The NORCAL section has arranged a fats and oils symposium for several years. □

Film and talks featured at symposium

Fats and oils processing and quality assurance were the topics addressed at the North Central Section Annual One-Day Symposium in late March.

About 20 AOCS members and guests attended the symposium, which was held in downtown Chicago. The program included a demonstration of an industrial data logger by Mr. D. Schultz of Olsen Engineering and a film produced by the Quaker Oats Company, "Purely Coincidental," on quality assurance in processing plants.

Dr. S. Koritala of the USDA Northern Regional Research Center spoke on "Selective Conjugation of Soybean Esters to Increase Hydrogenation Selectivity." Dave Tandy, of EMI Corporation, discussed ways of recovering heat from steam used in the processing of vegetable oil.

J. Bressler, from the FDA Compliance Branch, reviewed food regulations relating to fats and oils and presented a survey of consumers as one source of input used in creating FDA regulations. Later in the day, Dr. B. Venugopal, Swift & Company, presented "Diet-Heart Disease Chain Link—Wrong Side of the Fence," in which he disagreed with some of the earlier conclusions of the American Heart Association about the link between cholesterol and heart attacks.

R. Sletter, Archer Daniels Midland Company, concluded the symposium with the session, "Review and Comments—Instrumental Analysis for Fats and Oils." □



Coffee breaks provide chance for participants to question speakers.



Participants in full-day symposium converse during lunch.