
Inside AOCS

Keith, Fox, win Smalley, Doughtie Cups

Oilseed analysts Horace Keith of Anderson Clayton & Co. in Lubbock, Texas, and Ronnie Fox, of Fox Testing Labs in Lubbock, have retired the current Smalley and Doughtie Cups, respectively, in the 1979-80 Smalley Check Sample Program.

Each acquired permanent possession of the cup by winning it for the third time. The Smalley Cup is for analysis of combined moisture, oil and nitrogen in oilseed meal. Keith won the current cup in 1976-77, 1977-78 and this year. The Doughtie Cup, formerly known as the Barrow-Agee Cup, is for best analysis of cottonseed. This is the third consecutive year Fox has won the Doughtie Cup.

A total of 381 analytical chemists signed up for the 1979-80 program, participating in 999 analytical series. More than 100 received certificates as first place finishers or for receiving honorable mentions.

Independent analytical chemists seeking AOCS Official Referee Chemist status must participate and do well in the program to be approved. Others participate to maintain their proficiency at analytical methods used throughout the fats and oils industry.

Certificates of proficiency were awarded the following individuals in the categories designated:

Oilseed Meal

Combined moisture, oil and nitrogen

First Place

Horace Keith, Anderson Clayton and Company, Lubbock, TX

Honorable Mention:

Vera Pierce, Plains Co-Op Oil Mill, Lubbock, TX
J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS
Biffle Owen, Planters Mfg. Co., Clarksdale, MS
Ronnie M. Fox, Fox Testing Labs, Lubbock, TX
Robert H. Beeler, Levelland Vegetable Oil, Levelland, TX

Moisture

First Place:

Horace Keith, Anderson Clayton and Company, Lubbock, TX

Honorable Mention:

Vera Pierce, Plains Co-Op Oil Mill, Lubbock, TX
Robert H. Beeler, Levelland Vegetable Oil, Levelland, TX
J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS
D.C. Melear, Jr., Southwestern Labs, Ft. Worth, TX
Wayne McCluney, Traders Oil Mill, Ft. Worth, TX

Oil

First Place:

Vera Pierce, Plains Co-Op Oil Mill, Lubbock, TX

Honorable Mention:

Horace Keith, Anderson Clayton and Company, Lubbock, TX
Biffle Owen, Planters Mfg. Co., Clarksdale, MS
Ronnie M. Fox, Fox Testing Labs, Lubbock, TX
Wayne McCluney, Traders Oil Mill, Ft. Worth, TX
Robert H. Beeler, Levelland Vegetable Oil, Levelland, TX

Nitrogen

First Place:

J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS

Honorable Mention:

Biffle Owen, Planters Mfg. Co., Clarksdale, MS
Horace Keith, Anderson Clayton and Company, Lubbock, TX
Lela I. Vines, Woodson-Tenent Labs, Gainesville, GA
W. Avery Fix and Arthur W. Carnick, A&L Plains Agr. Lab, Lubbock, TX
Vera Pierce, Plains Co-Op Oil Mill, Lubbock, TX

Crude Fiber

First Place:

J.M. Llinas, Gallina Blanca Purina, Barcelona, Spain

Honorable Mention:

John Ledin and Ardin Backous, Woodson-Tenent Labs, Des Moines, IA
J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS
Lela I. Vines, Woodson-Tenent Labs, Gainesville, GA
Arthur C. McConnell, Woodson-Tenent Labs, Memphis, TN
James P. Minyard, Jr., Mississippi State University, Mississippi State, MS

Cottonseed

Foreign matter, moisture, free fatty acids, oil and ammonia

First Place and winner of R.T. Doughtie Jr. Cup:

Ronnie M. Fox, Fox Testing Labs, Lubbock, TX

Honorable Mention:

Thomas J. and Guy E. Moore, Woodson-Tenent Labs, North Little Rock, AR
Arthur McConnell, Woodson-Tenent Labs, Memphis, TN
Edward Hahn, Hahn Labs, Columbia, SC

Soybeans

Combined moisture, oil and ammonia

First Place:

J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS

Honorable Mention:

John Ledin and Ardin Backous, Woodson-Tenent Labs, Des Moines, IA
Arthur McConnell, Woodson-Tenent Labs, Memphis, TN
Robert Hein, Dawson Mills, Dawson, MN
Biffle Owen, Planters Mfg. Co., Clarksdale, MS

Peanuts

Moisture, free fatty acids, oil and ammonia

First Place:

Edward Hahn, Hahn Labs, Columbia, SC

Second Place:

W.D. Dean, Dothan Oil Mill, Dothan, AL

Safflower and Rapeseed

Moisture, oil and nitrogen

First Place:

John Thomas, Superintendence Co., Kenner, LA

Second Place:

Harvey Becnel, Cable Brett USA Inc., Kenner, LA

Sunflower Seed

Foreign matter, moisture and oil

First Place:

Edward Hahn, Hahn Labs, Columbia, SC

Second Place:

Albert Reynaud, Charles V. Bacon Labs, Marrero, LA

Cellulose Yield

Moisture and cellulose on linters

First Place (tie):

Ronnie M. Fox, Fox Testing Labs, Lubbock, TX, and
Leon Hunter, Pope Testing, Dallas, TX

Cottonseed Oil

Free fatty acids, refining loss and refined color

First Place:

Michael L. Valletta, SDS Control, Carteret, NJ
NJ

Honorable Mention:

Albert Reynaud, Charles V. Bacon, Marrero, LA
Biffle Owen, Planters Mfg. Co., Clarksdale, MS
John W. Thomas, Superintendence Co., Kenner, LA
Charles R. Jenkins, Deep South Laboratory, Montgomery, AL

Soybean Oil

Free fatty acids, neutral oil and bleached color

First Place:

N. Wood, Lever Brothers Co., E. Los Angeles, CA

Honorable Mention:

T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey
City, NJ
Don Parton, Humko Products, Champaign, IL
Don Shady, Central Soya, Decatur, IN
Roy Pritchard, Best Foods, Chicago, IL
Harvey Becnel, Cable Brett USA Inc., Kenner, LA

Vegetable Oil for Color Only

First Place:

Thomas J. and Guy E. Moore, Woodson-Tenent Labs,
North Little Rock, AR

Honorable Mention:

Herbert Haynie, Bunge Edible Oil, Ft. Worth, TX
T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey
City, NJ
A.E. Engelbrecht, Hunt Wesson Foods, Memphis, TN
Emma Clarice O'Dell, Anderson Clayton and Co.,

Abilene, TX

NIOP Fats and Oils

Specific gravity, free fatty acids, iodine value, saponification value and Lovibond color

First Place:

T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey
City, NJ

Second Place:

Paul C. Thionville, Thionville Labs, New Orleans, LA

Third Place:

Michael L. Valletta, SDS Control, Carteret, NJ

Tallow and Grease

Titer, free fatty acids, moisture, unsaponifiable matter and insoluble impurities

First Place:

T.M. Narayanan Nair, Charles V. Bacon Labs., Jersey
City, NJ

Honorable Mention:

John Ledin and Ardin Backous, Woodson-Tenent
Labs, Des Moines, IA
Harvey Becnel, Cable Brett USA Inc., Kenner, LA
Albert Reynaud, Charles V. Bacon Labs, Marrero, LA
Paul C. Thionville, Thionville Labs, New Orleans, LA

Edible Fats

Free fatty acids, free glycerin, alphasmonoglycerides, Wiley melting point, capillary melting point, congeal point, Lovibond color, peroxide value and iodine value

First Place:

Herbert L. Haynie, Bunge Edible Oil, Ft. Worth, TX

Honorable Mention:

George Payne, Humko Products, Memphis, TN
R.C. Manning, SCM Glidden Durkee, Strongsville, OH
G.J. Durany, Hunt Wesson Foods, Fullerton, CA
Don Parton, Humko Products, Champaign, IL
Finis Smith, Safeway Stores, Denison, TX

Drying Oils

Acid value, iodine value, color and specific gravity

First Place:

Robert M. Pierce, Honeymead Products, Minneapolis,
MN

Second Place:

T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey
City, NJ

Gas Chromatography

Preparation of methyl esters on fats and oils and GC determination of fatty acids

First Place:

Nicholas Schibinger, Best Foods Division, CPC
International, Bayonne, NJ
John Green, Humko Products, Champaign, IL
Dr. A. Verway, Chemical Laboratories, Rotterdam,
The Netherlands
J.D. Craske, Unilever Australia Pty. Ltd., Balmain,
N.S.W., Australia
George Payne, Humko Products, Memphis, TN
Jim Dyck, CSP Foods Ltd., Nipawin, SK, Canada

Peanut Aflatoxins

First Place:

John Sailor, Preferred Products, Chaska, MN

Honorable Mention:

W.D. Ramsey, General Mills, Minneapolis, MN

John D. McKinney, Ranchers Cotton Oil, Fresno, CA

Paul C. Thionville, Thionville Labs, New Orleans, LA

H. Terhechte, Brand Purina GmbH, Krefeld, Germany

Jim Henderson, Procter & Gamble, Cincinnati, OH

Cottonseed Aflatoxins

First Place:

J.M. Llinas, Gallina Blanca Purina, Barcelona, Spain

Second Place:

Martha G. Elrod, University of Georgia, Athens, GA

Third Place:

Steven R. Gregory, Anderson Clayton and Co.,
Phoenix, AZ

Corn Aflatoxins

First Place:

Purina De Brasil Alimentos Ltd.

Honorable Mention:

Jennifer Kinkead and Mike Williams, Chemonic
Industries, Phoenix, AZ

William W. McBee, Law and Co., Atlanta, GA

Henk Schlette, Frito-Lay Inc., Irving, TX

Fish Meal

Protein, fat, moisture, ash and pepsin digestibility

First Place:

Lela I. Vines, Woodson-Tenent Labs, Gainesville, GA

Honorable Mention:

H. Newton Beavers, Woodson-Tenent Labs, Goldston,
NC

Thomas J. and Guy E. Moore, Woodson-Tenent Labs,
Gainesville, GA

W.H. Jennings, Jennings Labs, Virginia Beach, VA

Fish Oil

Free fatty acids, moisture and iodine value

First Place:

T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey
City, NJ

Second Place:

Paul C. Thionville, Thionville Labs, New Orleans,
LA

Fish Solubles

Protein, fat, moisture, ash, pH and ammonia nitrogen

First Place:

Rhonda Killingsworth, Zapata Haynie Corp., Moss
Point, MS

Second Place:

Kelly E. Deihl, Zapata Haynie Corp., Reedville, VA

Smalley series amended

The 1980-81 Smalley Check Sample Program has been amended to delete aflatoxin in peanut butter as one of the series to be offered. The committee originally planned to expand the program to include peanut butter this year, but has decided to delay that expansion.

Analysts interested in participating may obtain more information from the Smalley Committee, AOCS, 508 S. Sixth St., Champaign, IL 61820 USA. The following check sample series are scheduled to be offered during 1980-81 (the number of samples in each series is shown in parentheses): Cottonseed (10), Soybeans (10), Peanuts (7), Vegetable Oil for Color (6), Fish Meal (8), Oilseed Meals (5), Edible Fats (5), Drying Oils (6), Tallow and Grease (5), Condensed Fish Solubles (8), Sunflower (8), Cottonseed Oil (4), Soybean Oil (4), Safflower and Rape (10), NIOP Fats and Oils (5), Fish Oil (8), Gas Chromatography (fatty acid composition) (6), Cellulose Yield (cotton linters) (10), Aflatoxin in Cottonseed Meal (7), Aflatoxin in Peanut Meal (7), Aflatoxin in Corn Meal (7), Aflatoxin in Milk (7).

NORCAL section

The AOCS NORCAL section sponsored a session on "Oil and Fat Products—The State of the Art" during the ninth annual Western Food Conference held in late March at the University of California-Davis.

The session was designed to give food technology students an overview of fat and oil technology. Speakers included George Cavanagh, Ranchers Cotton Oil, on basic fats and oils chemistry and commercially used oils. Plant geneticist Tom Heaton of Pacific Oilseeds described his current work to improve sunflower yield and quality. PVO International's Dick Purdy discussed production, commercial uses, economics and technology of coconut oil.

John Blum, recently retired after 40 years with Durkee Foods, explained the purpose and methods of oil processing. Ed Peabody, also of PVO, talked on the formulation and development of margarines, shortenings, hard butters, specialty fats, emulsifiers and synthetic fats. Walter Kinkley of the food science and technology faculty at UC-Davis, outlined food laws and regulations affecting fats and oils.

An AOCS-General Conference banquet, chaired by Penny Wells of Cutter Labs, followed the fats and oils session at which Dinsmoor Webb of UC-Davis' viticulture department spoke on the history of California's wine industry. The more than 100 banquet attendees, Dr. Wells said, had been working hard all evening at subsidizing the wine industry and consequently thoroughly enjoyed the talk and slides. □