
Industry News

SOCMA forms new group

A new industry organization, the Halogenated Solvent Industry Alliance, has recently been formed by the Synthetic Organic Chemical Manufacturers Association (SOCMA).

The new group will represent producers, users, distributors and equipment manufacturers in its efforts to provide programs to facilitate collaboration with the government in determining the safety of solvents and in complying with government regulations. The alliance also will serve as a sponsoring body for working groups (the first of which will be known as the Halogenated Cleaning Solvent Association) to concentrate on issues concerning specific segments of the industry. □

New palm oil plant announced

Palmex Industries of Penang, Malaysia, expects a 500-ton-per-day palm kernel solvent extraction plant to come into operation during the second quarter 1981. The plant, handling pre-exelled palm kernels, is by Lurgi Umwelt of West Germany and will provide Palmco Holdings the capacity to produce 70,000 tons of palm kernel oil and 140,000 tons of palm kernel pellets annually. . . . Oleofina, a Belgian fatty acid producer, has been acquired totally by Petrofina S.A., a Belgian oil company. . . . Bio-Post Inc., a

supplier of general laboratory supplies, has been acquired by LKB Instruments. □

Gasohol program could affect the soybean industry

A recently released private study by Experience Inc. and Data Resources Inc. predicts considerable adjustments in the agribusiness field as a result of a major corn-based gasohol program. The expansion of corn acreage needed to keep pace with a rapid growth in the use of fuel alcohol would result in crop switching and a significant increase in the price of corn, the report claims.

Soybean crushers are among those expected to feel adverse effects from the Department of Energy program which aims to replace 10% of national gasoline consumption with alcohol by 1990. According to the study, soybean meal used to feed cattle and swine will be partly replaced by distiller grain, a corn alcohol by-product. □

Emery expands

Emery Industries has announced plans for a \$50 million expansion of its fatty acid production facilities in Cincinnati. The expansion is scheduled to be completed during 1983. □

International

World Food Day: Oct. 16, 1981

The United Nations' Food and Agricultural Organization (FAO) has designated Oct. 16, 1981, as "World Food Day" to focus attention on world hunger.

Firms or persons interested in participating should contact, in the U.S., World Food Day, FAO Liaison Office for North America, 1776 F St. NW, Washington, DC 20437; and, in Canada, World Food Day Coordinator, Sir John Carling Bldg. Room 949, 930 Carling Ave., Ottawa, Ontario, K1A 0C5. □

Hydrogenation symposium in Italy

A symposium on the hydrogenation of fats and oils, sponsored by the "Societa Italiana per lo Studio delle Sostanze

Grasse," was held Sept. 29-30, 1980, in Rimini, on Italy's Adriatic Coast.

The conference, which was well attended by members of academia and industry in Italy, took as its twin themes the chemical aspect of oil hydrogenation and the nutritional value of hydrogenated products.

Professor Enzo Fedeli, director of the society, summarized the themes, stressing the nutritional importance of polyunsaturated oils, such as soybean and sunflower, and the equal importance of hydrogenation to ensure the stability of such oils.

Among those presenting papers were Timothy Mounts, of the Northern Regional Research Center in Peoria, who talked of selective hydrogenation, G. Gecchi, whose paper concerned hydrogenation machinery, J. Rietsch of ITERG, and R. Reiser of Texas A&M University, who produced similar results from their studies on the nutritional aspects of hydrogenation. □

Paris conference on nutrition and dietetics

Some 450 participants gathered in the Olivier de Serres Tower, Paris, on Oct. 16, 1980, for the 21st annual Nutrition and Dietetic Conference. An increasing interest in health and nutrition drew a large crowd to the event, which opened with a session concerning the discovery that the duration of food digestion is much longer than has been previously assumed. Speakers also claimed that the absorption of fats in the body is a rapid phenomenon, and that diet is an important factor in the treatment of infections and digestive allergies. □

New ITERG facilities dedicated

(The following report was provided by Aldo Uzzan of the Institut des Corps Gras in Paris, France.)

The French Ministry of Food Industries formally inaugurated the new ITERG facilities in Pessac near Bordeaux on Oct. 29, 1980. The Pessac complex includes the main ITERG research laboratories, The Ecole Supérieure d'Application des Corps Gras, and a pilot plant for processing oilseeds and oils. The first two facilities previously were located in Paris.

The processing plant includes a refining plant with capability for refining, hydrogenation, fractionation and other operations. The facility is operated under a joint association between ITERG and CETIOM, the French Research Center for Oilseeds Cultivated in France.

Mailing address for the new complex is: ITERG, Zone Industrielle de Pessac, Rue Monge, 33170-Pessac, France (tele: 56 36.00.44). A brochure describing the complex is available for 20 French francs per copy from: ITERG, 10/A Rue de la Paix, 75002-Paris, France.

Pokorny, Prevot receive 1980 Chevreul Medals

The Chevreul Medal Laureates for 1980 are Prof. J. Pokorny of the University of Prague in Czechoslovakia and A. Prevot, regional director for ITERG in Pessac. The medals were presented during a Dec. 2, 1980, meeting in Paris. The two recipients spoke on, respectively, new developments in the autoxidation of fats and oils, and recent progress in the C.L.G. on fats and oils analysis.

Details on the meeting, which included talks by other speakers, will appear in the *Revue Francaise des Corps Gras*.

Lipochemistry and petrochemistry

Approximately 120 persons attended a meeting on the future of lipochemistry and petrochemistry organized by ITERG and the Faculty of Science at Bordeaux-Talence. The symposium proceedings will be published by ITERG within a few months and may be ordered through the ITERG office at 10/A Rue de la Paix, 75002-Paris, France.

Speakers assessed the use of industrial fatty chemicals from animal and vegetable fats and oils sources versus those from petroleum sources. Subjects discussed during the two-day meeting included raw materials, intermediate products, anionics, cationics, nonionics, plasticizers, surfactants, glycerophthallic derivatives, pharmaceutical uses and others. □

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