



Speakers from 20 nations

The World Conference on Emerging Technologies in the Fats and Oils Industry will feature speakers from five continents and 20 nations providing the latest available information on process improvement and development, computerization, automation, energy conservation, pollution control and biotechnology. Papers will be presented in French or English with simultaneous translation.

The conference will be held Nov. 3-8, 1985, in Cannes, France, under sponsorship of the American Oil Chemists' Society and the Institut des Corps Gras. Honorary president of the organizing committee is Roland Faugère, president of ITERG and the Federation Nationale des Industries des Corps Gras in France; general chairman is A. Richard Baldwin, retired vice president of research for Cargill Inc. in the U.S. Serving as program cochairmen are Timothy L. Mounts of the USDA Northern Regional Research Center in Peoria, Illinois, and J.P. Helme of Bio Extraction in Paris, France.

The program cochairmen have developed a program with a keynote session and 13 plenary sessions, plus daily informal discussion groups and a series of volunteer poster presentations.

The keynote speakers and their topics will be:

- Richard Randag of Lesieur Cotelte and Associates of Boulogne, France, International Trade.
- Thomas H. Applewhite, research director for Kraft Inc. in Glenview, Illinois, Nutrition and Customer Concerns.
- A.R. Macrae of Unilever Research in Sharnbrook, England, Biotechnology.

Plenary session topics will be:

International Trade—Discussions of trading rules, standardization, analytical methodology and world reports; seven speakers.

Process Improvements—Unit processes from conditioning of oil-bearing materials through extraction to packaging; eight speakers.

Total Plant Safety—The importance of management's commitment to safety and a review of safety considerations at each stage of processing; six speakers.

Energy Economics in Unit Processes—Energy conservation from cleaning and drying of oilseeds through deodorization; six speakers.

Alternative Energy Sources—New ways to produce energy including energy generated from oil mill hulls and trash, wind energy and use of heat pumps; three speakers.

Air Pollution and Control—How to control emissions and odor; three speakers.

Water Pollution and Control—In-plant controls, physical/

chemical treatments and anaerobic treatment; three speakers.

By-product Effects in Environmental Technologies—Economic handling for catalysts, refiners' earths, soapstock, distillates and phosphatides; five speakers.

Oilseed Meals—The latest information in animal feeds will be reviewed commodity-by-commodity; 10 speakers.

Process Control Modernization—Brief presentations and panel discussions on the latest in computerization and automation for extraction plants and for refiners; nine participants.

Quality Control—Applications of automation and computerization to quality control including robotics, instrumentation, on-line sensors and other topics; seven speakers.

Olive Oil Processing and Related Topics—Extraction, refining and nutritional aspects of olive oil as well as a review of international regulations; four speakers.

Biotechnology in Oil Production—How biotechnology has been used and may be used to modify oil-bearing materials, and related topics; six speakers.

Biotechnology in Biotransformation—How biotechnology can be used to process fats and oils and their byproducts; six speakers.

Daily discussion groups also will be scheduled at which plenary speakers will be available to answer questions from registrants. A social program of coffee breaks, receptions and a gala evening also are designed to permit ample time for conversation.

Poster session papers will be presented on several days during the conference.

A full informational brochure with registration form is available from the Meetings Manager, World Conference on Emerging Technologies, AOCS, 508 S. Sixth St., Champaign, IL 61820 USA.

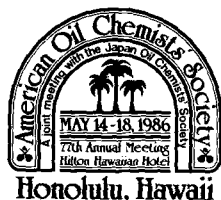
A registration form is included in this issue of JAOCS. The conference will use 18 hotels in Cannes. Rates for four-star hotels will be 702 French francs a night for double occupancy, 594 for single occupancy; three-star hotels, 300 to 390 French francs for double occupancy or 195-365 for single occupancy, and two-star hotels, 220 French francs a night for double occupancy or 185 for single occupancy. Please indicate your choice of hotels on the registration form by using the number code provided:

Four-star hotels: 1. Majestic; 2. Carleton; 3. Gray D'Albion; 5. Grand, and 6. Martinez.

Three-star hotels: 7. Solhotel; 8. Embassy; 9. Univers; 10. Acapulco; 11. Des Orangers; 12. Ruc; 13. Abrial; 15. Belle Plage; 16. Gallia; 17. Grande-Bretagne, and 18. Ligure.

Two-star hotels: 4. Atlas, and 14. Amiraute.

Meetings



JOCS to present 80 papers

Approximately 80 papers on the latest developments in fats and oils chemistry from Japan will be presented during the joint meeting of the Japan Oil Chemists' Society and the American Oil Chemists' Society to be held May 14-18, 1986, at the Hilton Hawaiian Village in Honolulu, Hawaii.

Dr. Ichiro Hara, chairman of the JOCS steering committee for the joint meeting, brought a list of 78 tentative papers to the AOCS annual meeting in Philadelphia in May. More papers are expected to be submitted. The organizing committee plans to have some simultaneous translation available (Japanese to English) for those Japanese speakers who need it.

The subject topics and tentative paper titles for papers from Japan include:

Detergents: Trends in surfactants; perfluoroalkyl-containing surfactant; oligomeric surface active agent with nitro, amino groups; amino acid-derived surfactants; adsorption of dialkyldimethyl ammonium chloride; polyoxyethylene dodecyl ether propyl sulfonates; olefin cosulfonation; surfactant from oligoethylene glycol dicyclidyl ethers; enzymatically modified proteins as surfactants, and others.

Edible oils, oil industry: Fluid shortening; antioxidants, acetylated monoglycerides; cocoa butter equivalent; chlorophyll and pheophytin in plant oils; refining processes and oil quality; identification of antioxidants; microwave tempering; fractionation; thermal studies on polymorphic behaviors, and others.

Analytical: Heat stability; test for oxidative stability; determination of lipid peroxides in vivo; HPLC of peroxides; TLC-FID for determining peroxides; chromatographic analysis; phospholipids; serum lipoproteins; post column derivatization; GC-MS; polyethoxylated nonionic analysis, and others.

Protein texturization: Rheological properties of soy protein; whole soybean product; emulsion curd conformation; foods from soy protein emulsion; analogs from defatted soy flour; extrusion cooking of tofu, and microstructural investigation of texturized soy products.

Protein modification: Proteolysis, enzymatic modification and lipophilization.

Fermentation: Interesterification by microbial lipase; heterogeneous bioreactions; production of gamma-linoleic acid by fungi, and products from microbial production.

Marine oil: Effect of cooking methods on lipid composition; wax ester synthesis and hydrolysis; prostaglandin synthesis, and unusual fatty acids.

Oxidation: Ethyl eicosapentanoate and docosahexanoate; mechanism of formation of free fatty acids; lipid peroxidation and chemiluminescence; role of lipid peroxides in atherosclerosis; lipid peroxides and lipofuscin; autoxidation; free radical chain oxidation in membranes, and others.

Biotechnology: Yeast phospholipid synthesis; enzymatic

synthesis of carbohydrate ester; membrane bioreactor system, and enzymatic reaction on oils and fats by bioreactor.

Biochemistry: Hydroxylation of fatty acids and alcohols; liposome-type artificial red blood cells; mycolic acids in mycobacterium; granuloma formation; mass chromatographic analysis, and others.

Cancer-lipid session: Heterophile antibodies; PUFA in parenteral hyperalimentation; unusual PUFA in hepatocellular carcinoma; determination of glycolipid in sera from cancer patients, and others.

The full tentative technical program will be published in the January 1986 issue of JAOCS. In some cases, the Japanese papers will be part of an over-all session including contributions from AOCS members on the same general topic.

The two societies have held two previous joint meetings. The first was in 1972 in Los Angeles; the second was in 1979 in San Francisco.

Call for papers

Papers are being accepted for a symposium on new chemistry for product diversification and specialization in coatings, to be held Oct. 21-23, 1985, at the Campus Inn, Ann Arbor, Michigan. The symposium, sponsored by the Center for Coatings Technology, Technology Service Center, Eastern Michigan University, will focus on the chemistry of new monomers, catalysts and crosslinkers and their potential role in generating new or unique polymer systems. Fifty-word abstracts are due by Sept. 1, with the final manuscript, written to ACS standards, to be submitted by Oct. 1, to October Symposium, Center for Coatings Technology, 150 Sill Hall, Eastern Michigan University, Ypsilanti, MI 48197. For more information, contact Dr. John Graham or John Gordon at 313-487-1161.

Art restoration conference

The Inter-Society Color Council is sponsoring a conference on art restoration at Colonial Williamsburg, Virginia, Feb. 9-12, 1986. The conference will be "The Colors of History: Identification, Re-Creation, Preservation." Topics to be presented by invited speakers will include applications to architecture, textile re-creation, transportation and identification of dyes and pigments. Registration forms are available from T.G. Webber, 1722 Forest Hill Dr., Vienna, WV 26105.

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