

## Meetings

### Transitions in Triglycerides.

Niels Krog, Grindsted Products A/S, Denmark, Interactions of Surface-Active Lipids with Water, Protein and Starch Components in Food Systems.

Philip Sherman, Interactions of Glycerides with Proteins at Interfaces in Emulsions.

Speaker to be confirmed, Lipid-Protein Interactions.

Drs. Holcomb, Krog and Sato, summary and discussion.

Registrants will gain an understanding of how molecular properties influence the functionality of fats and oils and their interactions with other product ingredients. This would involve such consumer products as margarines, shortenings, salad dressings and others involving emulsifiers in oil-based systems.

#### SHORT COURSE

## Marine lipids

Speakers have been named for the AOCs Short Course on Marine Lipids and Eicosapentaenoic Acid (EPA) to be held May 11-14, 1986, at the Sheraton Royal Waikoloa Hotel on the big island of Hawaii.

Dr. Robert Ackman of the Technical University of Nova Scotia, Canadian Institute of Fisheries Technology in Halifax, Nova Scotia, Canada, is organizer of the event.

Topics and speakers will be:

Photosynthesis, food chains, basic lipids classes and fatty acids, M. T. Clandinin, University of Alberta, Edmonton, Alberta, Canada.

Fish groups, the fishing industry and fish processing for food, Robert Ackman, Technical University of Nova Scotia, Halifax, Nova Scotia, Canada.

Fish farming and aquaculture—can we modify fish fat with more EPA?, Mitsu Kayama, Hiroshima University, Fukuyama, Japan.

Fish oil types, production, hydrogenation, use in the fats and oils industry, stability, Jean-Louis Sebedio, INRA Station de Recherches, Dijon Cedex, France.

Plans for utilization of fish oils and fractions, safety and quality,

J. D. Joseph, National Marine Fisheries Service, Charleston, South Carolina, United States.

Clinical experience with Max-EPA, R. Saynor, Northern General Hospital, Sheffield, England.

Marine biochemicals and prostanooids, speaker to be confirmed.

Fish in the human diet—quantities and varieties, geography, shellfish and cholesterol, R. A. Gibson, Flinders Medical Centre, Bedford Park South, Australia.

Biochemistry of AA, EPA and DHA: the linoleic/linolenic acid balance and vegetable sources, W.E.M. Lands, University of Illinois, Chicago, Illinois, United States.

Other aspects of fish oils—peroxides, cancer, aging, autoimmune disease, K. K. Carroll, University of Western Ontario, London, Ontario, Canada.

Analytical techniques for lipids and fatty acids, Ackman.

Open discussion, all speakers and registrants.

The short course will end in time for participants to travel to Honolulu for the opening mixer on Wednesday evening, May 14, for the American Oil Chemists' Society-Japan Oil Chemists' Society joint meeting.

## Antioxidant meeting

An international symposium on the use of antioxidants, their activity and chemical reactions with foods and dietary levels from various sources will be held April 21-23, 1986, at the Loew L'Enfant Plaza Hotel in Washington, D.C., under sponsorship of the Antioxidant Technical Committee of the International Life Science Institute-Nutrition Foundation.

Speakers from the United States, Japan, Canada, Britain, Germany, Italy, Belgium and Denmark will be among those discussing general toxicity, carcinogenicity and genotoxicity of BHA, BHT, propyl gallate, tocopherol and TBHQ. Major panel discussions will consider the mechanism of carcinogenicity of BHA and risk assessment associated with use of antioxidants in foods.

Technical sessions and topics include: Technological Needs and Safety of Food Antioxidants: necessity of antioxidants; methodology for studying antioxidant activity; mechanism of action; chemical reactions with food components; lipid oxidation products in food; EEC approach to antioxidants; Canadian and U.S. intake; toxicology of tocopherols, gallate, TBHQ; and toxicology of vitamin E in rats. Carcinogenicity Studies of Antioxidants: BHT chronic study in rats; phenolic antioxidants as carcinogenesis inhibitors/promoters; mutagenicity and carcinogenicity of lipid oxidation products; early markers of forestomach cancer in the rat; review of forestomach carcinogens and possible mechanism of action; mechanistic studies with BHT; carcinogenic potential of D-mannitol and propylgallate; and mechanism of tumor promotion by phenolic antioxidants. Antioxidants' Chemical and Biological Properties Used in Risk Assessment: toxicological relevance of metabolism; metabolism of BHA in the rat; levels of antioxidants in human and animal adipose tissue; genotoxicity studies on antioxidants; pathology of BHA- and BHT-induced lesions; biological parameters of effects of BHA and other antioxidants in rats—Canadian and European studies; Canadian monkey study of BHA; FDA dog study of BHA; Japanese study in beagle dogs; and BHA study in pigs. Panel discussions will be held after the presentations are completed.

Preregistration deadline is March 14. Registration forms are available from Elaine Auld, International Life Science Institute-Nutrition Foundation, 1126 16th St. NW, Suite 111, Washington, D.C. 20036.

This publication is available in microform from University Microfilms International.

Call toll-free 800-521-3044. In Michigan, Alaska and Hawaii call collect 313-761-4700. Or mail inquiry to: University Microfilms International, 300 North Zeeb Road, Ann Arbor, MI 48106.