

coordinator for the association on a part-time basis. Caldwell also will serve as the executive editor of *Cereal Foods World*, the association's monthly feature journal.

Millipore Corp. has acquired Dynamic Solutions Corp., a software engineering firm specializing in laboratory analytical instrument data systems.

AOCS member **Walter E. Farr**, technical director for refining and food plants at Anderson, Clayton & Co., Houston, Texas, has been elected a fellow in the American Institute of Chemists.

Howard M. Nelson has been named president of Kaiser Chemicals, the industrial and specialty chemicals business of Kaiser Aluminum & Chemical Corp. Kaiser Chemicals manages Harshaw/Filtrol, a specialty chemicals partnership based in Cleveland.

AOCS member **John E. Kinsella**, director of the Institute of Food Science at Cornell University, is the recipient of the 1986 Lectureship

Award presented by the Philadelphia Section of the Institute of Food Technologists.

De Smet has announced the successful start-up earlier this year of its second MTD deodorizing plant in the U.S., located at **Anderson Clayton Foods** in Sherman, Texas. According to De Smet, the deodorizer operation is completely automated, using a PLC system to handle numerous feedstock changes per day. Anderson Clayton officials said the De Smet system was used to expand and replace existing equipment.

Hershey Foods Corp., Amfac Hawaii Inc. and Kakela Enterprises Inc. have announced they have formed Hawaii Cocoa Joint Venture, a research and development venture to test the viability of establishing a cocoa bean industry in Hawaii.

Dart & Kraft Inc. has announced it is separating into two companies: **Kraft Inc.**, consisting of Kraft food products group and Duracell battery operations; and **Premark Inter-**

national Inc., consisting of Tupperware, Hobart, West Bend and Ralph Wilson Plastics Co. Kraft Inc. will remain based in Glenview, Illinois, while Premark will be based in the Chicago area. The dismantling is expected to be completed by the end of the year. Dart & Kraft was formed in a 1980 merger of Kraft Inc. and Dart Industries Inc.

Obituary

DAVID S. ALTERMAN

AOCS member David S. Alterman died of a heart attack May 27, 1986, while on his way to work. He was assistant manager of the engineering department for Bunge Corp. in New York City, New York.

Alterman would have turned 63 years old on May 28. He earned his bachelor's degree in mechanical engineering from the Community College of New York in 1948 and had worked since then for Bunge. He joined AOCS in 1974. He is survived by his wife, Annette; a son, Michael; and twin daughters, Toni and Tracy.

Meetings

1987 biotechnology conference

Organizers are continuing to plan for the World Conference on Biotechnology for the Fats and Oils Industry, to be held Sept. 27-Oct. 2, 1987, in Hamburg, Germany.

The conference will bring together specialists from around the world in many disciplines related to the fats and oils industry. They will hear about and discuss the latest thinking regarding biotechnology theory and its application to the entire fats and oils area. New and classical fats and oils sources and methods of fat modification affected by these new technologies will be discussed in depth. The coverage of this new area of scientific endeavor will enable researchers and technologists in the fats and oils industry to apply the latest think-

ing in biotechnology to many new and existing opportunities for fats and oils modification, either at the source or by intermediate product manipulation. Out of these discussions could come potential new edible products, detergents, chemical intermediates and biologically significant lipids.

Speakers and discussion leaders will be recognized experts in their respective areas, exposing participants to the best thoughts in the entire biotechnology area related to the fats and oils industry.

Primary sponsoring organizations are the American Oil Chemists' Society and the Deutsche Gesellschaft für Fettwissenschaft (DGF—German Society for Fat Science), which will hold its annual meeting the same

week in Hamburg.

Conference chairman is Thomas H. Applewhite, director of research services at Kraft Inc. in Glenview, Illinois. Cochairman is Karl-Friedrich Gander of the DGF.

Persons interested in making a poster presentation should send an abstract of not more than 200 words, together with the name(s) and full mailing address of the author(s) to Dr. Applewhite at Kraft Inc. R&D, 801 Waukegan Rd., Glenview, IL 60025 USA.

Anyone interested in receiving informational brochures and registration materials when these become available should contact the Meetings Manager, AOCS, PO Box 5037, Station A, Champaign, IL 61820 USA.

1987 technical titles announced

Titles for 26 technical sessions tentatively scheduled for the AOCS 1987 annual meeting have been announced by Program Chairman Tom Jacks. The meeting is scheduled for May 17-21, 1987, in the Fairmont Hotel, New Orleans, Louisiana.

The list of session titles and chairmen:

- Environmental Control: Hazardous Waste Handling & Disposal, M. Boyer
- Fats and Oils Processing: Extraction & Oil Quality, P. Wan and L. Johnson
- Fats and Oils Processing: Physical Refining, Bleaching & Deodorizing, R. Carr
- Hydrogenation, R. Becker and D. Kravis
- Margarines and Spreads, D. Meiners
- Oilseed Crop Simulation Models, D. Baker
- Lipoxygenase Pathways in Animals and Plants, H. Gardner and G. Carter
- Lipase I: Biochemistry, S. Stegink
- Lipase II: Industrial Applications, G. Abraham
- Lipids and Aging, P. Johnston and P. Wells
- Free-radicals, Antioxidants, Skin Cancer and Related Diseases, H. Black
- Mycotoxins, E. Lillehoj
- Update on New Methodology in Oil Chemistry (Analytical)
- Tapping of Untapped Resources of Edible Oils, L-A Applqvist
- 1987 Update on the Utilization and Separation of Important Worldwide Plant Proteins, E. Lusas and K. Rhee
- New Concepts and Practices in Structuring Vegetable Proteins, R. Hauck and G. Rokey
- Vegetable Proteins and Their Cholesterol and Triglycerides Lowering Potential (Nutrition), R. Micolosi
- Functionality of Oilseed and Legume Protein, M. Uebersax
- Effects of Dietary Protein on Health and Disease, G. Liepa
- Molecular Biology and Genetic Engineering for Oilseed Protein, T. Kuo and W. Wolf
- Surfactants Performance and Structure Relationships, M. Rosen
- Advantages of Surfactant Mixtures, J. Scamehorn
- Polymers in the Detergent Industry, A. Cahn
- Laundry Bleaches—Technological Review, H. Stupel
- Performance and Evaluation of Surfactants and Detergents, L. Kravetz and K. Guinn
- Surfactants and Detergents (Miscellaneous), chairman to be named

The tentative technical program for the meeting will be published in the January *JAACS*.

Pre-annual meeting short courses

Topics for the three AOCS short courses immediately preceding the 1987 annual meeting have been announced.

Polyunsaturated Fatty Acids and Eicosanoids will be the topic for a course held May 13-16, 1987, in Biloxi, Mississippi. Held at the same time and place will be a short course on Lipid Oxidation. The third short course, Vegetable Food Proteins: Preparation, Modification and Utilization, will be held May 14-15, 1987, at Texas A&M University in College Station, Texas. The 1987 annual meeting is scheduled for May 17-21, 1987, in New Orleans, Louisiana.

The short course on polyunsaturated fatty acids and eicosanoids is designed to examine the latest biomedical research on the effects of n-3 and n-6 PUFA on tissue functions and eicosanoid-mediated events. Topics to be discussed

include the role of n-3 and n-6 fats in cardiovascular function, immune-inflammatory function, cancer, development and differentiation and membrane function. Chairman is W.E.M. Lands of the Department of Biological Chemistry at the University of Illinois College of Medicine in Chicago.

The short course on lipid oxidation will review fundamental principles of the chemistry and mechanism of lipid oxidation, the role of oxidation catalysts and inhibitors, analytical problems and solutions, the biological consequences and health effects of lipid oxidation products and overall concerns for lipid oxidation in foods. The program will include principles of autoxidation and singlet oxidation, initiators and prooxidants, antioxidants and synergists, chemical and physical analyses, chromatographic analytical procedures, sen-

sory evaluation, dietary effects and toxicity of oxidized lipids, other biological effects and lipid oxidation in foods. Chairmen are Gerhard Maerker of the USDA Eastern Regional Research Center in Philadelphia, Pennsylvania, Edwin Frankel of the USDA Northern Regional Research Center in Peoria, Illinois, and David B. Min of Ohio State University in Columbus, Ohio.

The short course on vegetable food proteins will review processes for preparation of vegetable food protein flours, concentrates and isolates, state-of-the-art development and use of vegetable food protein ingredients, critical engineering processes, techniques for measuring protein characteristics, techniques for modifying functionality and major applications of vegetable food proteins. Program topics include an overview of world vegetable protein resources; pre-

paration and characteristics of soy protein flour, concentrates and isolates; aqueous membrane and adsorptive separation; texturization; baking, meat and confection industries' use of soy food proteins; status of vegetable food protein from other species; nutritional

experiences with vegetable food proteins. Chairmen are E.W. Lusas, K.C. Rhee and S.S. Koseoglu of the Food Protein Research and Development Center at Texas A&M University in College Station.

Nonmembers of the AOCS interested in participating in any of

these short courses should request information by writing to the Meetings Manager, AOCS, PO Box 5037, Station A, Champaign, Illinois 61820 USA. All AOCS members will be mailed complete registration materials early in 1987.

Jojoba conference slated for 1988

The World Conference on Production, Processing and Utilization of Jojoba: VII International Conference on Jojoba and its Uses will be held Jan. 17-22, 1988, in Phoenix, Arizona, under sponsorship of the Jojoba Growers Association of the United States and the American Oil Chemists' Society.

The biennial meeting will cover all phases of the jojoba industry, from agronomy to end uses. General chairman for the meeting is Carole Ann Whittaker, president of Hyder Jojoba Inc. in Phoenix. Program chairman is L.H. Princen, director of the U.S. Department of Agriculture's Northern Regional Research Center in Peoria, Illinois.

Tentative session topics include agronomy, physiology, chemistry, competition, economics, industrial uses, cosmetics and pharmaceuticals, dietary and food uses, and marketing, processing and quality control. In addition to the plenary

lecture sessions, organizers tentatively have reserved one day for field tours to nearby jojoba plantations and processing facilities. The meeting also will include an exposition at which suppliers of goods and services to the industry will display their latest developments.

Steering committee members include Whittaker; Princen; A.R. Baldwin, AOCS; Arnold M. Gavin, EMIEX/IM Corp.; Kenneth E. Holt, Experience Inc.; Vicki Hubbard, Associated Jojoba Industries; James Lyon, AOCS; and Hal C. Purcell, McVay Jojoba Co.

Program committee members include Princen; Robert L. Dunstone, CSIRO, Australia; Kenneth L. Ludeke, Southwest Desert Farms Inc., Phoenix, Arizona; Frank Flider, TJMC Technologies Inc., Phoenix, Arizona; Jaime Wisniak, Ben Gurion University of the Negev, Israel; Umberto Bracco, Nestle Products Technical Assist-

ance Co., Switzerland; Phillip S. Landis, Glassboro State College, Glassboro, New Jersey; Michael Hein, SVO Enterprises Corp., Columbus, Ohio; and Xicotencatl Murrieta S., Hermosillo, Sonora, Mexico.

The international jojoba conferences have helped chronicle the development of jojoba as a commercial crop. It is only in recent years that jojoba plantations in the American Southwest have reached maturity. As the problems of establishing jojoba plantations have been resolved, increasing attention is focusing on actual and potential uses of jojoba oil and meal. The oil has been widely used in personal care products, including shampoos and lotions, and also is suitable for industrial uses as a lubricating oil.

International symposium in China

An international symposium on New Technology of Vegetable Proteins, Oils and Starch Processing is slated for Nov. 16-20, 1987, in Beijing, China.

Sponsoring organizations include the Chinese Cereals and Oils Association, China International Conference Center for Science and Technology, China Association for Science and Technology and the Technical University of Berlin. The American Oil Chemists' Society has agreed to be a participating organization.

Objectives of the symposium are

to provide an international exchange concerning the science and technology of vegetable proteins, oils and starch processing and to nurture cooperation, understanding and friendship in the industry, both in China and abroad. An exhibit will accompany the symposium.

Topics will include the following:

- Vegetable proteins—extraction and separation technology, product development technology, control technology, waste disposal technology, process technology for vegetable protein



Edward J. Campbell, technical director and marketing manager for Archer Daniels Midland Co., Decatur, Illinois, has been named chairman of the 1989 World Conference on Processing and Utilization of Oilseeds. The conference is slated for the fall of 1989 in The Netherlands.

Meetings

- beverages, fermentation technology, equipment
- Vegetable fats and oils—refining technology, processing technology for rice bran oil, new product development, technology of oils and fats, selective hydrogenation technology and catalysts, by-products utilization technology of oil processing plants, waste disposal technology, metabolic science and clinical nutrition for edible oils and fats, equipment
- Starch—separation technology of corn starch and protein, utilization technology of potato starch and wheat starch, processing technology of modified starch products from corn wet

and dry milling, product development technology for processing various starch foods, metabolism science and clinical nutrition for starch foods, biotechnology for processing protein from various starch sources, processing technology for making organic acids and solvents from starch, waste disposal technology, equipment

English will be the official language of the symposium.

Those interested in presenting a talk are asked to submit a type-written abstract of 500 words or less by Jan. 31, 1987. Mail abstracts to Fu Li Min, Vice-Chairman and

Secretary General, Chinese Cereals and Oils Association, Ministry of Commerce Building, 45 Fu Xing Men Nei Da Jie, Beijing, People's Republic of China, or Prof. Dr.-Ing. Friedrich Meuser, Institute of Food Technology, Technical University of Berlin, Sekr. GV1, Seestrass 11, D-1000, Berlin 65, Federal Republic of Germany.

In conjunction with the symposium, there will be two optional post-symposium excursions. A four-and-a-half day excursion covers Beijing, Shanghai, Hangzhou and Hong Kong, while an eight-and-a-half day trip will include Beijing, Xian, Guilin, Guangzhou and Hong Kong.

From Washington

Veg oil source for fatty acid

The Nebraska Department of Economic Development has petitioned the U.S. Food and Drug Administration to allow the use of vegetable oils as a source for fatty acids in the manufacture of sucrose fatty acid esters.

Details were published in the *Federal Register*, July 22, 1986, pp. 26308-26309. For more information, contact J.W. Gordon, FDA, 200 C St. S.W., Washington, DC 20204, telephone 202-426-5487.

AHA revises guidelines

The American Heart Association (AHA) has released an updated set of its dietary guidelines, the first revision since 1978.

In the new guidelines, AHA advises limiting total fat intake to 30% of daily calories, compared to its previous recommendation of 30-35%. AHA also stipulates that saturated fat should be less than 10% of total calories, with cholesterol intake less than 100 mg per 1,000 calories but not to exceed 300 mg per day.

In a statement of rationale explaining the revisions, the Heart Association said that it wasn't offering specific limits on the intake of monounsaturated fats within the total fat intake nor would it provide specific recommendations on the consumption of omega-3 fatty acids from fish oil. For details, see *Food Chemical News*, Sept. 1, 1986, pp. 4-5.

Support voiced for fish oil

The U.S. Department of Commerce has endorsed the National Fish Meal and Oil Association's petition to the Food and Drug Administration (FDA) for generally recognized as safe status (GRAS) for menhaden oil and partially hydrogenated menhaden oil.

In a letter requesting Health and Human Services Secretary Otis R. Bowen's "expedited consideration" of the petition, Secretary of Commerce Malcolm Baldrige described the U.S. menhaden industry as "captive to foreign markets and at a competitive disadvantage because there are no alternative domestic edible oil markets." Details: *Food Chemical News*, Aug. 18, 1986, pp. 21-22.

24-ounce 'spread' packages allowed

The National Conference on Weights and Measures has agreed to permit the sale of 24-ounce sizes of margarine-like "spreads." The conference also has broadened its definition of "spreads" to include those that contain butter as well as margarine. Details: *Food Chemical News*, Aug. 25, 1986, p. 27.

USDA announces cotton program

The U.S. Department of Agriculture (USDA) Commodity Credit Corporation (CCC) has affirmed a loan rate of 85.40 cents per pound for 1986 crop extra long staple cotton and a target price of 102.48 cents a pound, with a 10% acreage reduction program. For the 1987 crop, CCC has proposed a loan level of 81.40 cents per pound and target price of 97.68 cents per pound. It said no decision has been made on any acreage reduction. For 1987 upland cotton, CCC has proposed a loan rate of 52.25 cents a pound, the statutory minimum. Details: *Federal Register*, Aug. 25, 1986, pp.