

Joint congress slated in Münster

The joint congress of the German Society for Fat Science (DGF) and the International Society for Fat Research (ISF) will meet in Münster, West Germany, Sept. 7-11, 1986.

The anniversary meeting opens Sunday evening with an exhibition and reception. Monday's plenary session will occur in the morning, and on Tuesday morning the Normann Medal will be presented. On Monday and Tuesday afternoon technical groups will meet to cover the general and analytical chemistry of fats, the biological and clinical chemistry of lipids, fats and oilseeds as feedstuffs, ecology, environmental protection and safety at work, and oil processing. Thursday's technical meetings will cover oilseeds, waxes and wax products, oleochemical processing and fats as foodstuffs. Wednesday afternoon will feature a sea castle tour followed by a "Westfalian Evening" at the Mühlenhof open air museum in Münster.

Monday's speakers and topics include: S. Mielke, World oils and fats production from 1960 to 1990—rapid changes in its composition and global distribution; K. Aitzetmüller, Developments in the analytical chemistry of edible and other lipids; W. Zschau, 80 years activated bleaching clay; and R.D. Schmid, Innovation of biotechnology: possibilities in the area of lipid chemistry. On Tuesday, W. Werdelmann will give the ISFR address, and H. Sholz will speak as a representative of the Federal Minister of Food, Agriculture and Forestry. H. Pardun's talk is "50 years DGF—reminiscences of the foundation and the years of growth of the society," and J. Holló's talk is "Trends in the processing of oilseeds." R. Paoletti will give the Haufmann Memorial Lecture, "Control of lipids and prevention of atherosclerosis," on Wednesday. The other talks for Wednesday include: G. Assmann, Lipoproteins and risk of myocardial infarction; A.K. Sen Gupta, Micellar structures and their implication in chemistry and technology of fats and other lipids; and K. Larsson,

Lipid/water system: New structural results and technical application.

The papers for the general and analytical chemistry of fats section include: B. Gruber, R. Höfer, H. Kluth and A. Meffert, Polyols based of fatty raw materials; C.P. Kurzendörfer, Efficacy of calcium soap dispersants in soap bars; R. Pierr, R. Höfer, H.J. Schlüssler and K.H. Schmid, Non-foaming, biodegradable, non-ionic surfactants; M. Biermann, Sugar surfactants—a review; K.H. Ott, W. Wagner-Redeker and W. Winkle, On-line thermospray-LC-MS of non-ionic surfactants; K.H. Schmid, Possibilities of fat chemistry in the area of lubricants; M. Bühler, Enzymatic lipolysis; U. Steinberner and W. Preuss, Glycerol—fat-derived raw material in the course of time; H. Funahashi and Y. Nemoto, The interaction between poly(oxyethyl)-ated alkoxypropylamine surfactants and dyes; B. Baranowska, H. Szczepańska, D. Mazur, A. Szulc and R. Zygowski, New methods in fatty-protein condensates synthesis; S. Kroll, A review of modern data communication techniques in analytical laboratories; C. Gertz, Chromatographic methods in the studies of heated edible fats; C. Gertz, Determination of *cis,cis*-9,12-octadecadienoic acid in feedstuffs; E. Schulte, Study of fats via LC-MS-coupling with electron immission ionization; U. Coors, The stability of tocopherols in vegetable oils; J. Weiss, Use of ion chromatography in the analysis of fats; H.J. Wille, H. Traitler and A. Studer, Fractionation of polyunsaturated fatty acids from various oil sources; E. Homberg, Comparative determination of sterols in fats and oils; N. Yanishlieva-Maslarova and E. Marinova, Effect of the lipid medium in the autoxidation of sitosterol; J. Soulier, Identification of sterols and triterpenic alcohols by nuclear magnetic resonance and mass spectrometry; L. Puchinger and T. Prey, Changes in the lipid composition of grape pomace during heat aerobic fermentation; N. Sotirhos, B. Herslöf and L. Kenne, Quantitative analysis of phospholipids by ³¹P NMR.

The following talks will be given on oilseeds: W. Schuster, Progress in oilseed breeding; M. Andrew, R.J. Hamilton and J.B. Rossell, Chemical characterization of rapeseed; H. Kozłowska, H. Nowak and R. Zadernowski, Rapeseed hull fat characteristics; A. Rutkowski and S. Gwiandza, Some specific properties of rapeseed protein; R. Marquard and B. Röck-Okuyucu, Results of rapeseed and sunflowerseed cultivation trials in Turkey; J. Soulier, Chemical composition of Sapotaceae seed oils, a comparative study; A. Minorska and D. Mazur, *Silybum marianum* as an oily raw material; R. Seehuber, Trials with varieties suitable for the production of erucic acid; R. Schuch, F. Ahmad and K.D. Mukherjee, A novel method for analysis of triacylglycerols containing cyclopropene acyl moieties; K. Ünal and Ü. Cakmakli, The influences of some agronomic properties on the composition of certain soybean varieties tested in Turkey; and Ü. Cakmakli and M.K. Ünal, Composition and mineral distribution of rapeseed varieties tested for adaptation in Turkey.

The following people will speak on fats as foodstuffs: P. van Stratum, The role and consequences of fats in nutrition; L. Hodac, EC and world margarine production, consumption and trade, developments 1975-85 and the present situation; C.H. Brieskorn and R. Betz, The oil and sterol content of the almond seed shell; N.W. Olie-man, Adulteration of commercial wheat germ oil; B.G. Muuse, Determination of glucosinolates in crucifer vegetables for human consumption; H. Pfeiffer and R. Wüst, Lipids as release agent components for the food industry; J. Madsen, Emulsifiers used in margarine, low calorie spread, shortening, bakery compound and filling; J. Löliger, P. Lambelet, M.C. Savoy and F. Ducret, Radical exchange reactions between autoxidizing lipids, vitamin E and vitamin C in binary lipid/water systems; and A. Ivanov, Denaturing of lipids. Types, Classification.

Speakers for fats and oilseeds as feedstuffs and feedstuff technology

are E. Leszczynski, J. Pikul and F. Kummerow, Analytical procedures for measuring fat quality in chicken meat; H.D. Jansen, Use of the NMR technique for the rapid analytical determination of feedstuff components; J. Apelt, Stability of vitamin A during the production of compound feed; W. Hartfiel, Studies of sampling feeding fats on delivery with tanklorries; A.N. Sagredos, The determination of polymers and oxidized fatty acids in fats used for shallow and deep frying; H.P. Sallmann, S. Molnar, F. Kausche and U. Glöckenthör, On the suitability of the pentane exhalation test as a measure of nutritionally induced peroxidative load in broilers; H.N. Astrup, Inhibition of fat synthesis by hydrogenated fat; S. Molnar, Studies on the influence of increased calcium addition on the apparent digestibility of single fatty acids; K. Christensen and A. Just, Interactions between basal ration and added soybean oil or fully hydrogenated soybean oil with respect to various serum parameters of pig; V. Kankare, The effect of fat added to the feed of dairy cows on the composition and other characteristics of milk fat; H. Abel, N. Abd-El-Ati and M. Tag-El-Din, The feeding value of various fats for ruminants; and I. Schön, Possibilities of allowing for the effect of organic fat from meat when selling, buying and cooking.

The speakers for the waxes and wax products session are O. Krätz, The chemistry on the fairs of the 18th century, and H. Schmidt, Old wax sculptures—the limits of wax analyses.

The following people will speak on the biological and clinical chemistry of lipids: O.W. Thiele, Some special aspects of bacterial lipids; G. Lambertsen and Ø. Lie, Distribution and metabolism of fatty acids in aquaria-fed cod; A.C. Beynen, Differences between animal species in the response of serum cholesterol to dietary fatty acids; M.K. Tahoun, O. Shata, R. Mashaley and S. Abou-Donia, Influence of selected sugars and temperature of fatty acid composition in *Candida tropicalis*; M.K. Tahoun, H. Awany, R. Mashaley and A.A. Ismail, In vivo glycerides synthesis by mycelial lipases of *Rhizopus delemar*; R.

Paoletti, Dietary hypercholesterolemia and activation of platelets and leukocytes; J. Pucsok, E. Martos, J. Malomsoki, Erzsébet Ékes and A. Hoffmann, Platelet aggregation, lipids and excretion of catecholamines after acute physical exercise in patients with myocardial infarction; A.N. Sagredos and H.J. von Leitner, Relationships between the erythrocyte and serum fatty acid composition and the content of selenium and vitamin E in case of hypertonic and normal patients; H.P. Nissen, W. Wehrmann and H.W. Kreysel, Influence of unsaturated fatty acids on the plasma-lipids in the case of atopic dermatitis; A.C. Beynen and M.B. Katan, Fatty acid composition of adipose tissue biopsies as an indicator of the intake of fatty acids by individuals; H.J. Wildgrube and P. Pedrosa Olivares, Studies on the dependency of the lithogenic index and bile lipid analysis on interferences with bilirubin; L. Kovács, A. Zalka, R. Dobó, I. Gyóre and J. Pucsok, New TLC and OPTLC methods for separation of serum lipids; U. Stoll, Characterization of fatty acid-albumin and phosphatide-protein complexes, especially of the lipid components; U. Bordewick, P. Schäfer and F. Spener, Recognition of fatty acids in liver cells; and A.C. Beynen and M.B. Katan, Possible mechanism underlying the cholesterol-lowering effect of dietary polyunsaturated fatty acids.

The coatings speakers are B. Hantschke, Environmental protection and coatings, and C. Srna, Influence of hygiene at work and environmental aspects on the development of coatings.

The speakers on ecology, environmental protection and safety at work are W. Probst, Legal requirements for noise emission and immission when developing industrial plants and the resulting organizational consequences; W. Wehmer, Current questions on the problem of noise-induced hearing impediments; K.P. Scheuermann, The new EC directive "noise" and its repercussions in industrial practice; G. Pautsch and H. Borgmann, Possibilities of noise abatement in the case of centrifuges; K. Mudrack, Trials on the biochemical degradation of fatty acids in effluent

treatment; A. Vogelpohl, Biological purification of effluents in a high capacity reactor; T. Donnelly, The influence of the sulphate content of effluents on the anaerobic degradation of organic compounds; U. Neumann and V. Hoffmann, Smoke purification with the BF/Uhde process; K.G. Malle, The role of the industrial officer for effluents matters; P. Gerike, P. Gode, W. Guhl and J. Steber, Ecological evaluation of sodium alpha-sulpho fatty acid methyl esters.

The processing section includes the following talks: A. Shadiakhy, Distillative neutralization of shea fat on the Schmidding falling film deodorizer; D. Deublein, Continuous physical refining of soybean oil: degumming-bleaching-deodorization; K. Weber, Thoughts on low temperature condensation during physical refining and distillative deodorization of edible oils; H. Gehring, Vacuum pump systems for deodorizer plants—dimensioning and practical experience; H. Stage, Load range of single and multiple stage film plants working on the countercurrent principle; J. Erbe, M. Schneider and K. Kochloefl, The use of copper chromite catalysts in the hydrogenation of fatty acids and fatty acid esters to fatty alcohols; V. Filip, M. Bares and J. Zajic, The interaction of fatty acids and nickel catalyst during hydrogenation; L.P. de Bruijn, Energy recovery and catalyst utilization in fatty acid hydrogenation; R.F. Ariaansz, Determination of the activity of catalysts for the hydrogenation of fats and oils; J. Brát, S. Kuschová and J. Zajic, Some technological influences on the leaching of rapeseed oil; J. Meyer, Possibilities of using the EX-SLF column with spherical falling film in the oil mill and the refining; Y. Hoffman, Quality—what is that?; M. Knuth, Soap splitting continuously and without effluent problems; J. Zajic, A. Jirousek, V. Filip and O. Schmidt, Hydrolytic fission of soybean oil; W. Beckmann, Growth mechanisms when crystallizing stearic acid from ketones and alkanes; A.G. Hinze, Oxidative process for the production of short-chain fatty acids from unsaturated fatty acids; W. Jach and H. Stage, Plants for fractionat-

Meetings

ing fatty acids for the production of very pure fatty acids; M. Trogemann and W. Jack, Engineering layout of fatty acid distillation plants from a practical point of view; G. Kratz, G. Wozny and W. Johannsbauer, Fractionation for the separation of a complex mixture into the individual components in high yield and purity; S. Mahiout and A. Vogelpohl, On the dynamic behavior of liquids and material transfer in plate columns; G. Goldmann and E. Blass, Characteristics of stirred countercurrent columns for use in liquid-liquid countercurrent extraction; R. Neumaier, Improved environmental protection and production conditions by using hermetically sealed rotary pumps; S. Peter and E. Weidner, The fractionation of phospholipids with a supercritical solvent; S. Veselinović, J. Turkulov and Z. Vrbaski, Spontaneous temperature increase

during storage of sunflower seed; J.T.L. Ong, The quality of soybean oil in relation to the quality of the beans, extraction and refining methods; H. El-Rafey, J. Perédi, K. Kaffka, N. Naday and A. Balogh, The possibilities of application of NIR technique in the analysis of oilseeds and their derivatives; E.W. Münch, A new process for the production of fat from animal raw materials; F.H. Schneider and U. Rütte, The isolation of protein from rapeseed; and J. Holló and A. Boródi, Some energetic aspects of oilseed processing in Hungary.

Registration applications can be obtained from the DGF Office, Soester Strasse 13, D-4400 Münster, West Germany.

Paris meetings

The Groupe d'Études des Protéines Végétales (GEPV) will hold

its annual symposium in Paris, France, Oct. 21, 1986, at the International Food Show.

The theme of the symposium will be "Vegetable proteins, a key ingredient for the foods industry and for up-to-date consumers." For more information, contact Aldo Uzzan, GEPV, 10/A Rue de la Paix, 75002 Paris, France.

Meanwhile, the Institut des Corps Gras (ITERG) will hold its annual meeting Oct. 21-22, 1986, in Paris. The meeting will focus on sunflowerseed, from seed to end-products. At the meeting, the 1986 Chevreul Medals sponsored by the Association Française pour L'Étude des Corps Gras, France, will be presented to Jean Klere of France and Janos Hollo of Hungary.

For more information on the ITERG meeting, contact Mrs. Frédérique Joly, ITERG, 10/A Rue de la Paix, 75002 Paris, France.

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Fatty Acids

A monograph edited by Wolf-H. Kunau and Ralph T. Holman, 258 p. Hardbound—\$20 for AOCS members and students, \$30 for nonmembers.

This monograph records the contributions of twenty noted researchers who contributed to the 1975 AOCS symposium on unsaturated fatty acids. The symposium was premised on the increasing need to combine separate disciplines in lipid research. Speakers thus were invited who specialized in chemical, physical and biochemical properties of lipids. Topics included biosynthesis, oxidation and regulation of metabolism, analysis, chemistry/physicochemistry, and experimental and clinical data. Illustrations and references enhance this collection.

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