

**Stolt Terminals Inc. and Eastman Chemical Products Inc.** have opened a 39-tank, 2.354-million gallon capacity terminal facility in Perth Amboy, New Jersey. Stolt Terminals will operate the distribution facility, designed to handle Eastman's liquid chemical business.

AOCS member **Robert R. Regutti** has been promoted to vice-president for research, quality assurance and technical services for the shortening division of the Interstate Foods Group. He formerly was director of research and quality assurance for Interstate Foods.

**GATX Terminals Corp.** was slated to open a new terminal in Tarragona, Spain, July 1, undertaken through its Terminals Portuarias

S.A. (TEPSA) joint venture with Petrofrance. The bulk liquid terminal is located 70 miles south of TEPSA's Barcelona terminal on the Mediterranean Coast.

### Erratum

In the June 1986 *JAOCS* report on a NATO conference in Selvino, Italy, the report should have stated that the fat in human milk can provide up to 60% of the calories consumed by human infants. The report gave an incorrect figure as the percentage of fat in human milk.

### Obituary

**JOSEF BALTES**  
AOCS has been informed of the May 12, 1986, death of Josef Baltes,

a member of the society since 1971.

Dr. Baltes, of Sendenhorst, West Germany, received his degree in chemistry from the University of Muenster in 1932, followed by a doctorate in philosophy in 1935. He did research at the University of Muenster from 1935 to 1938, then served as technical director for Richter & Cie. from 1938 to 1942. From 1947 to 1955, he worked in research for the Deutsches Institut fuer Fettforschung, Muenster. He then was chief chemist for Harburger Oelwerke Brinckman & Mergell, Hamburg. When he joined AOCS in 1971, he was president of Deutsche Gesellschaft fuer Fettwissenschaft (the German Society for Fat Science) based in Muenster, in which he was active for many years.

### Meetings

## ISF-JOCS joint world congress

The International Society for Fat Research (ISF) and the Japan Oil Chemists' Society (JOCS) will hold a joint world congress Sept. 26-30, 1988, in Tokyo, Japan.

Plans feature a scientific program of plenary lectures, poster sessions and a technical tour of oil and fat industrial plants. Topics planned include oilseed and fat resources; oil processing; biochemistry, nutrition and clinical aspects of lipids; industrial and edible oils and fats; chemistry of oils and fats and their derivatives; surfactants and surface chemistry; analysis of lipids; biotechnology; and miscellaneous other areas, such as vegetable protein.

English will be the official language of the meeting.

For further information, contact ISF-JOCS World Congress 1988, Secretariat, The Japan Oil Chemists' Society, 7th floor, Yushi Kogyo

Kaikan, 13-11 Nihonbashi 3-chome, Chuo-ku, Tokyo 103, Japan.

## TLC symposium

The 4th International Symposium on Instrumental Thin-Layer Chromatography (Planar Chromatography) is planned for Sept. 22-25, 1987, in Selvino, Italy.

Topics will include sample preparation, trace analysis, quantitation methods, transfer techniques, validation of instruments, derivatization methods, scanning methods, image treatment and combination of planar chromatography with other methods. Both lecture and poster presentations will be provided. Invited speakers are U.A. Th. Brinkman of the Netherlands, S. Ebel of West Germany, F. Geiss of Italy, E. Granstroem of Sweden, H. Jork of West Germany and E. Kovats of Switzerland.

Those interested in giving a presentation are asked to submit a full title and one-page abstract by

Feb. 27, 1987, to Dr. Helmut Traitler, Nestec Ltd., Nestlé Research Department, CH-1800 Vevey, Switzerland.

## Training course

The British Food Manufacturing Industries Research Association will hold a training course entitled "Edible Oils and Fats" Nov. 18-20, 1986, at the Leatherhead Food R.A. facility in Leatherhead, Surrey, England.

The course will cover sources of oils and their compositions, comparisons between them and methods of analysis. The need for interchangeability of oils will be illustrated; this will include reference to commercial trading. The course is geared for technical and supervisory personnel from companies that are users of fats in the snack foods, bakery, confectionery and allied industries, as well as junior personnel in oils and fats processing plants.

For more information, contact Leatherhead Food R.A., Sales and Training Department, Randalls Rd., Leatherhead, Surrey KT22 7RY, England.

## Short course postponed

A short course on oilseeds and oil processing sponsored by AOCS and scheduled for July 1986 at the POS Pilot Plant in Saskatoon, Saskatchewan, Canada, has been postponed for one year due to insufficient registration.

AOCS is planning to sponsor the course next year, with the date to be announced. Anyone interested in more information or wishing to be included on a mailing list announcing details of the course may write Meetings Manager, AOCS, PO Box 5037, Station A, Champaign, IL 61820.

## Joint congress

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

The anniversary meeting opens Sunday evening, Sept. 7, with an exhibition and reception. Monday morning will feature a plenary session. Plenary speakers will include S. Mielke of Hamburg, West Germany; K. Aitzetmüller of Münster, West Germany; W. Zschau of Munich, West Germany; and R.D. Schmid of Düsseldorf, West Germany. From 2 to 6 p.m., concurrent sessions on various technical topics will be held. These will include sessions on general and analytical chemistry of fats; biological and clinical chemistry of lipids; fats and oilseeds as feedstuffs; fats and oils refining, including chemical and physical refining and hydrogenation; and ecology, environmental protection and safety at work.

Monday evening will feature a meeting for DGF members.

On Tuesday morning, the Nor-

mann Medal will be presented. During the afternoon, in parallel sessions, technical groups will meet to discuss the general and analytical chemistry of fats; biological and clinical chemistry of lipids; fats and oilseeds as feedstuffs; oleochemical processing, particularly fatty acid production; ecology, environmental protection and safety at work, and oil processing.

On Wednesday, the morning session will include the Kaufmann Memorial Lecture presented by R. Paoletti, who will speak on "Control of Lipids and Prevention of Atherosclerosis." In the afternoon, there will be a sea castle tour followed by a "Westfalian Evening" at the Mühlenhof open air museum in Münster.

Technical meetings Thursday morning will cover general and analytical chemistry of fats; oilseeds; waxes and wax products; and processing of fats and oils, including sessions on oleochemicals and oil refining. Afternoon sessions will be held on oilseeds, fats as foodstuffs and production of oils and fats.

For further information, contact DGF, Soesterstrasse 13, D-4400 Münster, West Germany, telephone 02-51-6-47-45.

## Vegetable proteins

An International Seminar on Vegetable Proteins, to be held Sept. 24-26, 1986, in Querétaro, Mexico, will feature more than a dozen talks covering use of soybean, canola, sunflowerseed and cottonseed protein in animal feeds and for human consumption.

Speakers at the seminar, sponsored by the Mexican Institute of Oils, Fats and Proteins and the American Soybean Association, include the following: R. Bressani of the Institute of Nutrition of Central America and Panama, Development and Consumption of Soybean Products; D. Adolphe, Canola Council of Canada, Canola Meal—A Definition and Overview of its Role in Canada and International Markets; D. Schingoethe of North Dakota, Feeding Sunflowerseed Meal to Dairy and Ruminants; L. Jones, National Cottonseed Prod-

ucts Association, Feeding Cottonseed Meal; F. Sanchez Rodriguez of Secofi (title to be announced); R. Fisher, Soybean Meal Production; D. Thomason of the American Soybean Association, Soybean Meal in Animal Nutrition; P. McKinnon, Canola Crushers of Western Canada, Canola Meal—Its Composition, Analysis and Use in Livestock and Poultry Rations, with Comparisons to Soybean and Cottonseed Meals; A. Newell, nutrition consultant, of Monterrey, Mexico, Canola Meal—Its Performance in Sorghum/Swine and Poultry Rations in Mexico; L. Hansen of Cia. Instapro, Use of Full-Fat Soybean Meal in Animal Production; K. Weber of Extraktionstechnik, Hamburg, West Germany, a technology talk (title to be announced); E.W. Lusas and K.C. Rhee of Texas A&M University, Use of Vegetable Food Proteins; M. Lara, Marketing Research for Soybean Products.

For more information, contact the Instituto Mexicano de Aceites, Grasas y Proteínas A.C., Praga No. 36-2, Col. Juárez, 06600 Mexico City, Mexico (telex 17-17-371), or the American Soybean Association, Ing. Aldo Pontecorvo, Río Sena No. 26, Col. Cuauhtémoc, 06500, Mexico City, Mexico (telex 17-62-261 SOYAME).

## Codex committee

The Codex Alimentarius Committee on Fats and Oils will meet Feb. 23-27, 1987, in London, England.

The agenda will include a proposed code from Malaysia for storage, handling and transport of edible oils in bulk; proposed standards for vanaspati and mixed vanaspati; amendments for the standards for edible rapeseed oil, olive oil and other fats and oils; a review of GLC ranges in Codex standards for individual fats and oils; and a proposed standard for black currantseed oil, relatively high in  $\gamma$ -linolenic.

For more information, contact the Secretariat, Codex Committee on Fats and Oils, Room No. 548, Ministry of Agriculture, Fisheries and Food, Great Westminster House, Horseferry Rd., London SW1P, 2AE, United Kingdom.