

Methods development update

UMC report

William Link reported on the Uniform Methods Committee (UMC) activities for the past year to the Governing Board at the national meeting in Hawaii. Key issues were that 20 methods are scheduled for release in 1986, computer spread sheets are being used to track methods development progress, several new committees (Bleaching Methods, AOM, Automated Color in Oils) have been formed and the AOCS technical director has renewed contacts with other organizations involved in standardization of methods.

Link noted that some major concerns of the last year have been resolved: a new technical director has been appointed, retiring UMC members have been replaced, tracking of technical committee activities has been computerized and in some committees, the inertia in the methods development system has been overcome. Link called attention to the fact that a new issue has emerged: that of the Society's tendency to adopt existing methods of other organizations, rather than to use the grassroots approach of collaborative study within the technical committees.

Link's tenure as chairman of the

UMC has expired. The Governing Board extended its sincere thanks to Link for his efforts in making the UMC a more viable committee.

UMC meeting in Hawaii

The UMC met on May 15, 1986, during the national meeting in Hawaii. Highlights of this meeting included (a) the appointment of David Firestone of the U.S. Food and Drug Administration as chairman of the UMC; (b) the appointment of three new members to the committee—Bryan Madison of Procter & Gamble, Ron Sleeter of Archer Daniels Midland Co. and Thomas Smouse of Ralston Purina, who replace Ronnie Fox, George Payne and Marion Whitten; (c) reports of those technical committee chairmen who were in attendance; and (d) approval of 10 out of the 20 methods projected for the 1986 additions to methods.

Proposed for consideration were the following questions: should there be an official method for fish oils (eicosanoid fatty acids)?; should there be a biochemical methods section in the methods book, *Official Methods and Recommended Practices*?; and should there be methods for aflatoxins in oils and oilseeds?

Approval was given to formulate a project for the electronic transcription of the book of methods. This will facilitate future corrections and will be essential for the publication of a new methods edition.

The UMC expressed its sincere appreciation to retiring members George Payne and Marion Whitten.

Methods reviewers

To facilitate methods revision, it has been suggested that "methods reviewers" be appointed to review the various sections of the book of methods and make recommendations on methods to be updated or discarded and on new methods to be adopted. There would be one reviewer assigned to each section of the methods book. Anyone with comments on this suggestion or wishing to volunteer as a reviewer should contact the AOCS Technical Director, AOCS, PO Box 5037, Station A, Champaign, IL 61820, or David Firestone, U.S. Food & Drug Administration, Bureau of Foods HFF-426, 200 C St. SW, Washington, DC 20204.

Dave Berner
AOCS Technical Director

Publications

Book reviews

Bailey's Industrial Oil and Fat Products, Vol. 3, edited by Thomas H. Applewhite (John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1985, 353 pp., \$55).

The previous two volumes of the Bailey work filled the need to update this classic work in the fats and oils area. However, many topics of importance were not included. This last volume, Volume 3, corrects these omissions and completes the updating of the original Bailey work, thus making this set the first reference work to be consulted when faced with a

question dealing with edible fats and oils.

Seven major areas are thoroughly covered in this volume by experts in the following fields: fractionation and winterization; table spreads and shortenings; deodorization; instrumental analysis for quality control and quality assessment; oil flavor quality assessment; storage, handling and stabilization of edible fats and oils; and packaging of fats and oils.

Each chapter contains a wealth of information, generally available scattered throughout the literature. The references cited appear to be up to date, and some from 1984 are cited; the lists are an

adequate entry for further detailed information. The discussion of deodorization is excellent. The theoretical treatment given to this area was a pleasant surprise.

The editor is to be commended for his choice of authors for the various chapters. This volume should be valuable for everyone involved in research and development in the area of edible oils.

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Fish and Human Health, by William E. Lands (Academic Press