

Methods development update

Apparatus

There have been requests for suppliers for the retaining rings used in AOCS Recommended Practice Ca 16-75 (75). The former supplier, G & G Mfg. (Des Moines, Iowa), is apparently out of business.

Anyone with information on where these rings can be obtained or who manufactures them is asked to contact the AOCS technical director. The problem of suppliers going out of business or changing names affects specialized apparatus for a number of AOCS methods. Anyone with information or suggestions about sources of specialized apparatus for AOCS methods should contact the AOCS technical director.

SFI method

As it is written, SFI method Cd 10-57 (74) is reported to be unsatisfactory for lauric-type fats (coconut and palm kernel oils, cocoa butter, hard butters and confec-

tionery coating fats) with a SFI greater than 50 at 10 C. It has been proposed that the method be amended for lauric-type oils, noting that SFI readings should be taken at 30 minutes and for every 5 or 10 minutes thereafter until no further change in the reading is observed.

Data supporting this proposed change will be published before any final action is taken. In the meantime, anyone wanting to comment on the proposed change should do so.

Certification programs

At the request of members and participants, a Palm Oil Series has been added to the Smalley Check Sample program, while the Smalley GC and Edible Oil Series have been added to the categories for Approved Chemist. These changes become effective in the fall of 1987.

Also, concerns have been raised about maintaining and improving the quality of the Approved Chem-

ist program. There appears to be a need for an educational program for new fats and oils chemists. Such a program possibly could be integrated with the chemist approval process. The quality of the Approved Chemist program could be maintained by the addition of check samples for accuracy. Because these changes are only in the formulation stage, comments from Approved Chemists and interested parties are necessary to aid in planning future activities.

An attempt will be made to organize a meeting of Approved Chemists and interested persons during the New Orleans meeting to discuss ways that the Approved Chemists program can be maintained and improved. Those interested in attending should contact the AOCS technical director at the registration desk at the start of the New Orleans meeting.

Dave Berner
AOCS Technical Director

Methods for Nutritional Assessment of Fats

Edited by
Joyce Beare-Rogers

\$30 Members
\$50 Nonmembers

A new AOCS monograph that provides invaluable guidance for planning research involving nutritional assessment of fats. In a dozen concise chapters, leading researchers take the reader through the sequence of steps needed to produce valid, useful results. The first chapter discusses experimental design, followed by chapters on selection and use of test animals, formulating diet, characterizing the test material, studying tissue lipids, using epidemiological data, interpreting results and, finally, preparing the data for publication. This collection of procedures and comments provides a useful review of some of the requirements in the nutritional assessment of a dietary fat.

Methods for Nutritional Assessment of Fats