# Vegetable protein: World congress slated for Singapore

A tentative program has been announced for the World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs, to be held Oct. 2-7, 1988, at the Westin Stamford/Plaza Hotel in Singapore.

The program is designed to increase knowledge on the use of vegetable proteins in human and animal diets, with a specific aim of reviewing utilization innovations and new technology. The congress is being organized by AOCS, with the American Soybean Association (ASA) serving as co-sponsor.

The conference will begin with the opening of registration on Sunday, Oct. 2. The technical program on Monday, Oct. 3, will consist of keynote addresses designed to provide a thorough background of current and projected supply/demand trends, economic patterns, trade policies, marketing perspectives and quality concerns. On Tuesday, Oct. 4, and Wednesday, Oct. 5, the conference will open with plenary talks, followed by concurrent sessions on food and feed applications. On Oct. 4, the plenary talks will focus on oilseed extraction, from preliminaries such as shipping, handling and storage through extraction. Food sessions will focus on processing and characteristics of various edible vegetable proteins. The feed sessions will cover processing and related topics for various feed proteins. An evening session of volunteer papers also is scheduled. On Oct. 5, plenary talks will focus on nutritional concerns followed by separate sessions providing more detailed information on how food and feed uses of proteins are affected by nutritional factors.

On Thursday, Oct. 6, the tentative program calls for day-long concurrent sessions by the food and feed groups. On Friday, Oct, 7, one plenary session topic will focus on how biotechnology is expected to affect oilseeds and oilseed products. Another plenary topic will be marketing opportunities in various regions of the world. Following the plenary sessions, food and feed sessions will be held. The closing ceremonies are scheduled after an all-conference lunch.

Cochairmen and primary organizers for the conference are Lars Wiedermann and Kenneth E. Beery. Wiedermann is director of the American Soybean Association regional office in Tokyo, Japan. Beery is an international director for Central Soya Co. Inc. with headquarters in Fort Wayne, Indiana. They have been working with an international committee including residents of Australia, India, Malaysia, Singapore, China, the United States and Europe to develop a program.

Confirmation of all speakers has not been completed. The chairmen eventually expect to confirm a list of approximately 100 specialists in food and feed protein as speakers. Volunteer papers that are accepted will be organized into poster sessions. The schedule for poster papers will be developed after abstracts are received. Persons interested in presenting volunteer poster papers should send an abstract of not more than 100 words to Lars Wiedermann and Kenneth Beery, c/o American Oil Chemists' Society, 1608 W. Broadmoor Dr., Champaign, IL 61821. Material may be telexed to 4938651 AOCS UI, or telefaxed to 217 351 8091. No financial support to participate in the meeting can be extended to presenters of volunteer poster papers.

In conjunction with the congress, an exposition of suppliers of goods and services to various segments of the vegetable protein industry will be held.

Persons interested in receiving registration and housing information should send their names and addresses to the Meetings Manager, American Oil Chemists' Society, 1608 W. Broadmoor Dr., Champaign, IL 61821.



#### World Conference

# **Tentative Technical Program**

The following is the tentative technical program for the World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs, slated for Oct. 2-7, 1988, in Singapore.

# Monday, Oct. 3

### Welcoming comments

#### **Keynote Addresses:**

World Vegetable Protein Supply/Demand

World Vegetable Protein Economic Patterns

World Vegetable Protein Trade Policies

World Vegetable Protein Marketing Perspectives

World Vegetable Protein Quality Concerns

World Vegetable Protein Nutritional/Medical

Perspectives

## Tuesday, Oct. 4

#### **Plenary Topics:**

Handling, Shipping and Storage of Oilseeds and Products

Preparation of Oilseeds for Extraction

Extrusion of Oilseeds to Enhance Extraction **Oilseed Extraction and Meal Processing** 

#### **Food Topics:**

- Preparation and Characteristics of Full-fat Soy Flours
- Production and Properties of Defatted Soy Flours and Their Products

Preparation of Soy Protein Concentrates

- Preparation of Soy Protein Isolates
- Preparation and Uses of Fermented and Acidhydrolyzed Soy Sauces
- Preparation of Vital Wheat Gluten
- World Food Uses of Vital Wheat Gluten
- Air-classified Legume and Cereal Proteins
- Utilization of Dry Field Beans, Peas and Lentils
- Uses of Chickpeas, Faba Beans and Middle East Legumes
- African Uses of Cowpeas, Pigeon Peas and Local **Protein and Oilseeds**

#### **Feed Topics:**

Full-fat Meal Extrusion, Microwave Cooking, Dry/Wet Roast **Applications of Full-fat Meals Animal Feed Products** Pet Feeds **Aquaculture Feeds Bypass Proteins Extrusion of Byproducts Evening Session:** 

Volunteer Papers

# Wednesday, Oct. 5

**Plenary Topics:** 

Health and Anti-nutritional Factors

- Protein Sources Made Available by New Industries
- Nutritional Complimentation with Vegetable Proteins

#### **Food Topics:**

Nutrition of Corn-soy Mixtures Vegetable Proteins in Child Nutrition Planning Role of Minerals in Vegetable Protein Nutrition Concerns in Regulating Vegetable Food Proteins Nutritional Value of Commercial Vegetable **Protein Products** Utilizing Soy Proteins in Child-feeding Beverages

#### **Feed Topics:**

Nutritional Factors for Avian Species Feed Nutritional Factors for Monogastric Feed Nutritional Factors for Fish (warm/cold water; fresh/marine water) Nutritional Factors for Shrimp Nutritional Factors for Ruminants

# Thursday, Oct. 6

**Food Topics:** Determining and Modifying Protein Functionality Commercial Modified Soy Proteins and Their Uses Preparation of Fluid Soy Milks Preparation and Use of Dry Soy Milk Products Use of Soy Proteins in Dairy-like Products Production and Utilization of Tempeh and Indonesian Foods Preparation and Uses of Tofu Preparation and Uses of Miso and Hot and Sweet Pastes Texturization of Soy Proteins Low-cost Extrusion Soy Human Foods Preparation of Traditional Soy Foods in China Uses of Vegetable Proteins in Bakery and Cereal **Grain Products** Uses of Soy Proteins in Processed and Restructured Meat, Poultry and Seafood Products Uses of Vegetable Proteins in Surimi and Restructured Seafood Products Various Vegetable Protein Foods in Korea Assessment and Development Trends of the Chinese Food Industry in Japan Aquaculture Use of Vegetable Proteins Low-moisture Technology for Pet Feed Protein Processing, Handling and Storage To Optimize

Novel Traditional and Manufactured Soy Foods

**Feed Topics:** 

Quality for Proteins from: Cottonseed Rapeseed/Canola Soybean Rice Bran Sesame Palm Kernel Corn Gluten Feed and Meal Copra Meat Byproducts Fish Meal Peanut Safflower Single Cell and Fungal/Micro Proteins

# Friday, Oct. 7

**Plenary Topics:** 

Biotechnology Applications in Vegetable Protein Utilization (including rapeseed, soybean, sunflower and others)

Food/Feed Sessions:

Modifying Soybean Protein Content Applications for Lipoxygenases High-methionine Protein Proteins in the Photosynthetic Electron Transport Chain

# Final Keynote Congress Closing

Conference cochairmen:

- Lars Wiedermann, American Soybean Association, Tokyo, Japan
- Kenneth E. Beery, Central Soya Co. Inc., Fort Wayne, Indiana, USA

Session chairpersons and speakers will include the following:

- George Anderson, vice president for engineering, Crown Iron Works, Minneapolis, Minnesota, USA
- Dean Akiyama, American Soybean Association, Singapore
- Kenneth E. Beery, Central Soya Co. Inc., Fort Wayne, Indiana, USA
- Brice Bell, Australian Oilseed Crushers Association, Sydney, Australia

Al Bonkowski, Archer Daniels Midland Co., Decatur, Illinois, USA

- Don Bushman, American Soybean Association, Beijing, China
- Rod Casey, John Innes Institute, Norwich, England
- Anthony H. Chen, chairman of the board, 3-I Corp., Plano, Texas, USA
- Steve Chen, country director, American Soybean Association, Taipei, Taiwan

- Do Ziudan, honorary president, China Food Industry Association, Beijing, China
- John Findley, Nabisco Brands Inc., East Hanover, New Jersey, USA
- R.W. Fischer, president, Soypro International Inc., Cedar Falls, Iowa, USA
- Richard W. Fulmer, vice president for research, Cargill Inc., Minneapolis, Minnesota, USA
- Nadir Godrej, Godrej Soaps Pvt. Ltd., Bombay, India
- Leroy Hanson, executive vice president, Triple F Inc., Des Moines, Iowa, USA
- Jens Heiser, president, Lucas Meyer Co., Hamburg, Federal Republic of Germany
- Dale W. Johnson, president, Food Ingredients (Minnesota) Inc., Golden Valley, Minnesota, USA
- Susani Karta, American Soybean Association, Singpore
- Joe Kerns, Wenger International Co., Kansas City, Missouri, USA
- Enno Krebbers, PGS Corp., Ghent, Belgium
- E.W. Lusas, Food Protein Research and Development Center, Texas A&M University, College Station, Texas, USA
- B. Moller, Plant Physiology Institute, Royal Veterinary and Agricultural University, Copenhagen, Denmark
- N. Nielsen, Purdue University, West Lafayette, Indiana, USA
- Roelof Raterink, Central Soya Co. (Provimi Co.), Rotterdam, The Netherlands
- Steven Pollmann, Central Soya Co. Inc., Fort Wayne, Indiana, USA
- John Rayton, Central Soya Co. Inc., Hong Kong
- Heinz Schumacher, consulting engineer, Hamburg, Federal Republic of Germany
- David Sessa, USDA Northern Regional Research Center, Peoria, Illinois, USA
- Daniel E. Shaughnessy, president, Export Processing Industry Coalition, Arlington, Virginia, USA
- David Swanson, president, Central Soya Co. Inc., Fort Wayne, Indiana, USA
- Soo Hong-Ming, Ralston Purina, Taipei, Taiwan
- T. Takebe, Mitsubishi Corp., Tokyo, Japan
- Tan Tong Kiat, Agrinutrition Asia, Singapore
- Mark Uebersax, Michigan State University, East Lansing, Michigan, USA
- Leslie R. Watkins, Food Protein Research and Development Center, Texas A&M University, College Station, Texas, USA
- Lars Wiedermann, American Soybean Association, Tokyo, Japan
- F.G. Winarno, Bogor Agricultural University, Bogor, Indonesia

Other speakers will be announced as their participation is confirmed.