

## World Conference

- Oliver Mfg. and Cunningham & Associates at their booth featured the Oliver stoner, a stone-removing gravity separator redesigned for the jojoba industry, and Cunningham & Associates' applied technology for bean and seed cleaning and for jojoba processing.

- Purcell Jojoba Co. displayed data describing genetic work that has quadrupled the cost-effectiveness of jojoba production. According to the eight-year-old firm, a yield of 921 pounds per acre in the fourth year from a 28-acre variety field trial far surpassed the indus-

try average of less than 200 pounds. The company said it is conducting an extensive genetic improvement program.

- Reinartz Machinery featured a screw press, Type APVII, developed for small-scale projects, as well as ancillary equipment. In company news, Edward R. Aitken has become the North American representative for Reinartz.

- Superior Jojoba Oil Co. Inc. has begun work on derivatives using jojoba oil in addition to its offering of various grades of jojoba oil. The company's new 45,000-

square-foot processing facility at Nogales, Sonora, Mexico, is scheduled to begin processing in mid-1988. Company officials said the facility will be equipped to process all types of oils. Eduardo Toledo has been appointed plant and operations manager for the new processing plant.

- The Tintometer Co. featured a Gardner scale three-field comparator for oil and exhibited its color-measuring instruments, which can be applied for use with crude and refined jojoba oil.

## Meetings

# Symposium honors Stephen Chang

A symposium on "Flavor Chemistry of Lipid Foods" will be held in honor of Stephen S. Chang during the 1988 AOCS Annual Meeting at the Phoenix Civic Plaza May 8-12, 1988, in Phoenix, Arizona.

Chang, a past president of AOCS, will retire from teaching this June after 27 years of teaching food, flavor and lipid chemistry at Rutgers University in New Brunswick, New Jersey.

Chairing the two-day symposium, scheduled for May 9-10, will be two of Chang's former students, Thomas H. Smouse of Ralston-Purina Co. and co-chairman David B. Min of Ohio State University. Talks will include the following:

- Introduction, Thomas H. Smouse, Ralston-Purina Co.

- Contribution of Flavor Chemistry to the Food Industry—Overview, D. Richard Ensor, Firmenich S.A.

- Development of Methodology for Flavor Chemistry—Past, Present and Future, Roy Teranishi, USDA's Western Regional Research Center

- Isolation Methods of Flavor Compounds, Gary A. Reineccius, University of Minnesota

- Gas Chromatography and GC/MS of Aroma/Flavor Products from Lipid Foods, Edward G. Perkins, University of Illinois

- Singlet Oxygen Oxidation in

Vegetable Oils, David B. Min, Ohio State University

- Oxidation of Lipids by Enzymes, Harold W. Gardner, USDA's Northern Regional Research Center

- Flavor Chemistry of Deep-fat Frying of Oil, Jan Pokorny, Prague Institute of Chemical Technology

- Rapid Test for the Deterioration of Frying Oils, Michael M. Blumenthal, Libra Laboratories Inc.

- Importance of Lipid-derived Volatiles to Vegetable

- Flavor, Ron G. Buttery, USDA's Western Regional Research Center

- Chemistry of Meat Flavor, Ki Soon Rhee, Texas A&M University

- Chemistry of Fish Flavor, Robert C. Lindsay, University of Wisconsin

- Flavor Chemistry of Fish Oil, Kenshiro Fujimoto, Tohoku University

- Flavor Chemistry of Dairy Products, Earl G. Hammond, Iowa State University

- Volatile Flavor Compounds De-

## Outlook session

A special feature of the 1988 AOCS Annual Meeting in Phoenix, Arizona, May 8-12, 1988, will be an oilseed outlook session.

The session, scheduled Monday morning, May 9, will include the following talks and speakers:

- USDA's 1988 Oilseed Production and Consumption Outlook, Philip Mackie, USDA's Foreign Agricultural Service

- 1988 Oilseed Futures Outlook, Mario P. Baletto, Merrill Lynch Capital Markets

- World Situation and Outlook for Major Oils & Fats, Thomas Mielke, *Oil World*

- 1988 Outlook for Specialty Crops and Oils, Joseph Smith, Oilseeds International Ltd.

- Annual Surveys of Regional Patterns in Soybean Protein and Oil Content, Charles R. Hurburgh, Iowa State University.

Thomas Applewhite, editor of the *Journal of the American Oil Chemists' Society (JAOCS)*, will chair the session.

## Meetings

veloped During Hydrogenation of Soybean Oil, Robert R. Allen, C.M. Wu and S.M. Chang, Food Industry Research and Development Institute

- Flavor Chemistry of Phospholipids, Bernard F. Szuhaj and Endre F. Sipos, Central Soya Co. Inc.
- The Effects of Phospholipids on the Flavor of Lipid Foods, Alice Nasner, Lucas Meyer GmbH & Co.
- Natural Antioxidants, Jurg Loliger, Nestec Ltd.
- Recovery of Volatile Flavor Compounds During Processing, Stanley J. Kazeniak, *Journal of Food Science*
- Plant Cell Culture Systems for Flavor Production, Susan K. Harlander, University of Minnesota
- Generation of Flavor and Aroma Compounds by Microbial Fermentation and Enzyme Engineering Technology, H. Grueb and Ian L. Gatfield, Haarmann & Reimer GmbH
- Flavor Compounds Binding by Food Components, John E. Kinsella, Cornell University
- Correlation of Instrumental and Sensory Analysis of Lipid Foods, Glen A. Jacobson, Denise M. Horsley and J.A. Ford, Campbell Soup Co.
- Use of Multivariate Statistical Methods to Extract Information in Flavor Analysis Results, John J. Powers, University of Georgia
- Summary of Lipid Foods Flavor Chemistry, David B. Min, Ohio State University

For more information about the symposium or the 1988 AOCS Annual Meeting, contact the AOCS

### Errata

Registration forms in the January issue of *JAACS* for the 1988 AOCS Annual Meeting in Phoenix listed May 3-6, 1988, as the dates for three short courses scheduled in conjunction with the annual meeting. The correct dates for the three short courses are May 4-7, 1988.

## Process meeting

The North Central Section of AOCS will hold an all-day symposium on "Process and Lab Automation" Wednesday, March 23, 1988, at the Holiday Inn in Hillside, Illinois.

The symposium will begin at 9 a.m. For more information or to register, contact Michael Erickson, Interstate Foods Corp., 3800 S. Morgan St., Chicago, IL 60609, telephone 312-254-9400, or Govind Mirmira, Kraft Inc., R&D, 801 Waukegan Rd., Glenview, IL 60025, telephone 312-998-3651.

Headquarters, PO Box 3489, Champaign, IL 61821-0489, USA, telephone 217-359-2344. Meeting registration and housing forms are included in this issue.

## Short courses

AOCS will hold three short courses during the four days before the 1988 annual meeting opens in Phoenix, Arizona. The courses will be held May 4-7, 1988, at The Pointe Resorts, Phoenix.

Topics are Introduction to Fats and Oils Technology; Lecithins: Sources, Manufacture and Uses; and Application of Pulsed NMR Techniques in Food Analysis.

Opening receptions for each course will be held Wednesday, May 4, at 6:30 p.m. Technical sessions will begin on Thursday morning, May 5. The annual meeting registration form may be used to register for any of these short courses.

The purpose of the Introduction to Fats and Oils Technology short course is to provide fundamental information on fats and oils for new professionals in the field so that they can contribute more actively to the industry. Topics

range from chemistry and engineering principles in fats and oils technology to oilseed handling and crushing, quality assurance and control, nutrition and future technology. Chairing the short course are Anthony H. Chen of 3I Corp. and Peter J. Wan of Kraft Inc. This course will be held at The Pointe at Tapatio Cliffs.

The short course on Lecithins: Sources, Manufacture and Uses will review the basic chemistry of lecithin, its availability and uses in food and nonfood applications. Bernard F. Szuhaj of Central Soya Co. Inc. is chairing the course. The course will include sessions on nomenclature, chemistry and sources; sources, separation and modification; manufacture, analysis and applications; food applications and nutrition; and nonfood applications. This course will be held at The Pointe at Squaw Peak.

The short course on Applications of Pulsed NMR Techniques in Food Analysis also will be held at The Pointe at Squaw Peak. The aim is to focus on the latest information on the application of pulsed NMR techniques in food analysis. Attendees will have the opportunity to practice the theory learned in technical sessions during the afternoon sessions. Chairing the short course are V.K.S. Shukla of Arhus Oliefabrik and Giovanni Bigalli of Hershey Food Corp.

For more information, check the annual meeting registration forms included in this issue or contact AOCS Headquarters, PO Box 3489, Champaign, IL 61821-0489, USA, telephone 217-359-2344.

## NE symposium

The Northeast Section of AOCS will hold an all-day symposium on "Basic Principles of Processing Vegetable Oils" Monday, April 11, 1988, at the Newark Airport Marriott Hotel, Newark, New Jersey.

Topics include degumming and refining of vegetable oils, bleaching, filtration, deodorization and deacidification, and a round-table discussion.

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## Meetings

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Those wishing to attend are asked to make reservations by April 1, 1988. Reservations may be sent to Aura Maza, Best Foods, 1120 Commerce Ave., Union, NJ 07083, telephone 201-688-9000, Ext. 393. The fee is \$60 for advance reservations or \$75 at the door.

The section also has scheduled a guest night June 7, 1988, at the Friar Tuck Inn, Cedar Grove, New Jersey. The featured topic will be fish oils. For more information, contact Tony Montana, Henkel Process Chemicals Inc., 350 Mt. Kemble Ave. CN 1931, Morristown, NJ 07960-1931.

### World Food '88

World Food Conference '88 will be held in Brussels, Belgium, April 7 and 8, 1988, in the European Parliament Building. At the conference, experts on agriculture and development will meet to discuss central issues posed by surplus food production in the developed countries and rural deprivation in the Third World.

Sessions are to focus on the following: how to bring down agricultural support levels; the effect of a reduction in agricultural support levels for the industrialized countries and the problems of agricultural adjustments; the role of

food aid; and agricultural development in the Third World.

The aim will be to draw up and publicize a comprehensive set of proposals to correct the current imbalances in world food production, trade and consumption. The final summary will be given to the European Parliament, the World Food Council and General Agreement on Tariffs and Trade (GATT) officials.

### EAS hotline

A hotline has been established to give out information concerning the Eastern Analytical Symposium, slated for Oct. 3-7, 1988, at the New York Hilton Hotel, New York, New York.

The hotline telephone number is 302-453-0785.

The symposium is organized by the American Chemical Society, American Microchemical Society and the Society for Applied Spectroscopy.

### FA oxidation

An international symposium on clinical, biochemical and molecular aspects of fatty acid oxidation will be held Nov. 6-9, 1988, at the Penn Tower Hotel, Philadelphia, Pennsylvania.

Thirty invited speakers will discuss recent advances in enzy-

mology, metabolic regulation, molecular biology, and clinical and biochemical studies of patients with inherited defects in fatty acid oxidation.

For information regarding registration and submission of abstracts, contact Paul M. Coates, Division of Genetics, The Children's Hospital of Philadelphia, 34th St. and Civic Center Blvd., Philadelphia, PA 19104. The deadline for registration and abstracts is June 1, 1988. Registration is limited to 200 participants.

### Soybean meeting

The World Soybean Research Conference IV will be held March 5-9, 1989, in Buenos Aires, Argentina. Sessions will focus on management and production, crop protection, genetics and breeding, industrialization and uses, and economy and marketing.

The deadline for submitting abstracts is June 30, 1988. Both oral and poster sessions will be featured. The object of the conference is to provide a forum for discussing comprehensive soybean research work throughout the world.

For more information, contact Asociación Argentina de la Soja, Avenida Corrientes 127, 3er Piso, 1043 Buenos Aires, Argentina.

## Inside AOCS

### Certification deadlines

Applications for either certification or recertification in the AOCS Approved Chemists program and the AOCS Certified Laboratory program must be received at AOCS headquarters, PO Box 3489, Champaign, IL 61821-0489, USA, by March 31, 1988, for applicants to be eligible for the 1988-89 official listings.

Recertification notices were mailed in January 1988 to participants in the previous year's programs. New applicants should write to AOCS Certification Programs at the AOCS headquarters to request application forms and check lists.

The Approved Chemists program was known as the Referee Chemist program until 1985. New applicants must complete a background questionnaire. The recertification fee for approved chemists is \$35; first-time applicants pay a fee of \$100.

The Certified Laboratory program, which covers persons wishing to do referee analysis of soybean meal, began in 1985. New applicants are required to complete a questionnaire that accompanies the application forms. Laboratories participating are notified of any deficiencies in their analyses and are asked to correct them to qualify for recertification. For the Certified Laboratory program, the recertification fee is \$1,000; new applicants also pay a \$1,000 fee.

Application forms, with com-