

## Meetings

# World congress on vegetable protein use

The World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs will be held Oct. 2-7, 1988, at the Westin Stamford/Plaza Hotel in Singapore.

The purpose is to increase the knowledge and use of vegetable proteins in human and animal diets as well as to explore new technologies in the field. Raw material sources to be covered include oilseeds, grains, pulses and other major protein sources.

The congress is being organized by the American Oil Chemists' Society. Congress chairmen are Lars Wiedermann, head of the American Soybean Association offices in Tokyo, Japan, and Kenneth E. Beery of Central Soya Co. Inc. in Fort Wayne, Indiana.

The five-day program will include world economic and trade factors, production technology, preparation of proteins, use of proteins in specific food and feed products, nutritional factors, current and potential effects of biotechnology and other topics. More than 90 invited presentations are scheduled.

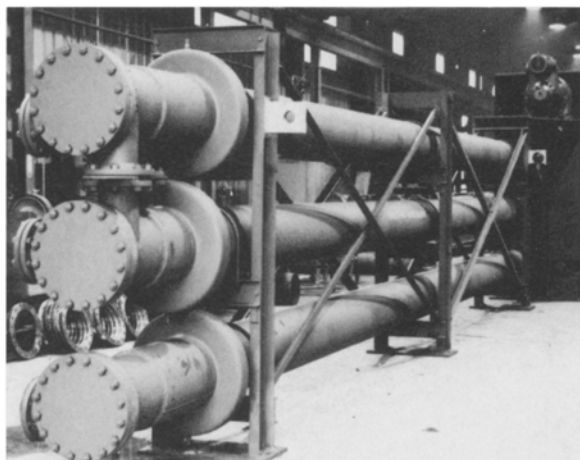
Keynote addresses during the opening session on Monday, Oct. 3, will focus on world vegetable protein supply and demand, world vegetable protein economic patterns, world vegetable protein trade policies, world vegetable protein marketing perspectives, world vegetable protein quality concerns, and world vegetable protein nutritional and medical perspectives.

Among the keynote speakers will be Thomas Mielke of *Oil World*

of West Germany (supply and demand), Peter Parking of Australia (economic patterns), Donald deKieffer of the firm of Pillsbury, Madison & Sutro in Washington, D.C. (trade policies), David Swanson of Central Soya Co. Inc. (marketing perspectives) and T. Takebe of Mitsubishi, Japan (quality concerns).

The program is designed to provide practical information to feed millers, food processors, oilseed processors, international traders, agricultural producers, and scientists and technologists in government, academic and private organizations. All papers and discussion groups will be in English.

Other participating organizations include Acidchem (Malaysia) Sdn. Bhd., Agrovision, American Soybean Association, Association



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## Meetings

pour la Promotion Industrie Agriculture, Australian Oilseeds Federation, Committee on Edible Vegetable Protein, Chinese Cereals and Oils Association, the E.E.C. Seed Crushers' and Oil Processors' Federation, FOSFA International, Grain Marketing Bureau of the Department of Agriculture of Canada, Incorporated Society of Planters, International Association of Seed Crushers, Japan Oil Chemists' Society, Japanese Society of Scientific Fisheries, Oils and Fats Industries Experimental Station, the Palm Oil Research Institute of Malaysia, Singapore Institute of Food Science & Technology, and the Dutch Seed Crushers and Oil Processors Association.

### Social events

Social activities in conjunction with the congress will begin with an opening mixer Sunday evening, Oct. 2. On Monday evening, Oct. 3, a cultural night event will highlight food and entertainment of various ethnic groups represented in Singapore. An elegant Chinese dinner is scheduled for Thursday evening, Oct. 6, as an optional event. It will include a full-course Chinese meal and beverages. On Friday, Oct. 7, a Western-style luncheon will be offered.

### Spouses'/Guests' Program

A Spouses'/Guests' Program will include tours of sites associated with Englishman Sir Stamford Raffles, dating from his first visit in 1819, and the development of the city, including Raffles Landing Site, Victoria Memorial Hall, the Supreme Court, City Hall, the Cricket Club, St. Andrew's Cathedral and Raffles Hotel.

On Tuesday, Oct. 4, participants will visit the "Little India" neighborhood, the Kuong Min San Phor Kark See Temple and the Peranakan Place.

During Tuesday afternoon, participants will have "tea with an orangutan." The tour will go to an orchid garden, then on to the Zoological Gardens. After tea, participants can visit the zoo.

On Wednesday, participants will travel by cable across the harbor to Sentosa, once a fortress and now a resort isle. Highlights in-

clude a wax museum, golf course, coralarium, musical fountain and a lagoon. Return will be via ferry.

The opening mixer on Sunday and Monday's cultural evening are included in the spouses' and guests' program. Tickets to the Chinese dinner must be purchased separately.

Meeting registration and housing forms are included in this issue of *JAACS*. Fees before Sept. 2, 1988, are \$350 for full registration, \$125 for guests' registration. Fees after Sept. 2, 1988, rise to \$400 for full registration, \$150 for guests' registration. Registration forms should be sent to Vegetable Protein Registration, American Oil Chemists' Society, PO Box 3489, Champaign, IL 61821-0489, USA.

Singapore Airlines has been designated as the official airlines for the international congress. Special fares have been negotiated for travelers from the U.S., Europe and Japan. Travelers from the U.S. or elsewhere in North America should contact Karen at Champaign Plaza Travel, 620 E. Green St., Champaign, IL 61820, telephone 217-356-2500.

For more information on the meeting and social events, contact the meetings manager, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA.

## ISF-JOCS meeting

Plans are being finalized for the joint world congress of the International Society for Fat Research (ISF) and the Japan Oil Chemists' Society (JOCS), slated for Sept. 26-30, 1988, in Tokyo, Japan.

The technical program will include sessions on oilseeds and fat resources; processing of oils and fats including environmental considerations, safety and energy conservation; biochemistry, nutritional 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; vegetable protein and

a miscellaneous session covering marine oil and related topics.

The congress will feature four plenary lectures. These include "Research and Development—A Key for Business Strategy," by Y. Maruta of Kao Corp., Japan; "The Safety of Oils and Fats," by J. Nieuwenhuis, Unilever Research Laboratories, The Netherlands; "Dietary Culture and Food Industries in Japan," by K. Utada; and "The Edible Oilseed Protein Situation," by W.J. Wolf.

In addition, S.H. Ong of the Palm Oil Research Institute of Malaysia will present the Kaufmann Memorial Lecture.

In technical sessions, speakers and topics include: R.K. Downey, Brassica Oilseed Crops for Today and Tomorrow; K. Smith, Genetic Improvement of Soybean Composition; C. Okkerse, Nutritional and Safety Aspects in the Edible Oils and Fats Processing Industry; S.S. Chang, A Process for the Manufacture of Super-pure Soybean Oil and the Effect of Natural Antioxidants in Maintaining its Flavor Stability; W.E.M. Lands, Metabolic Differences for n-3 and n-6 Polyunsaturated Fatty Acids; J. Beare-Rogers, Some Aspects of High Intakes of n-3 Fatty Acids; I. Yano, Immunopharmacological Activities of Mycolic Acid-containing Glycolipids in Actinomycetales; K. Larsson, Significance of Lipid-Water Phases in Food Technology; R.C. Hastert, Hydrogenation—A Perspective; T.A. Foglia, Recent Advances in Fatty Acid Chemistry; E.N. Frankel, Autoxidation of Linoleate and Linolenate Triglycerides; H. Baumann, New Developments in the Field of Surfactants Based on Oleochemicals; D.E. Haupt, Alcohol-based Surfactants: Meeting Formulators' Needs in a Changing U.S. Laundry Detergent Market; T. Kuwamura, Structural Effects on the Solution Properties of Polyoxyethylenated Nonionic Surfactants; R.G. Ackman, Recent Progress of Lipid Analyses; T. Itoh, Application of Thin Layer Chromatography—Flame Ionization Detection System for Lipid Analysis; A. Tanaka, Metabolism of Alkanes by Yeasts; J. Hirano, Bioreactors for Oil and Fats Conversion; P. Eigtved, The Use of Enzymes in

## Meetings

Oil Processing and Modification; S.K. Holt, Soy Protein Isolate and Its Use in Processed Fish Products; A.C. Beynen, Vegetable Protein and Health; R. Lee, Lipoproteins from the Hemolymph of the Blue Crab; and S. Wada, Characteristic of Marine Oil and Its Utilization in Japan.

The world congress will be held at the Toranomom Pastoral in Tokyo. English will be the official language.

On the last day of the congress, a free technical tour of modern detergent, oil and fat industrial plants is being planned for participants. The tour will include stops at Chiba factories operated by Lion Corp., Toyo Oil Mills Co. and Miyoshi Oil & Fat Co.

Social events will include a reception on Monday, Sept. 26, and a social party on Thursday evening, Sept. 29, at Toranomom Pastoral, as well as an excursion to view the sights of old and new Tokyo on Wednesday, Sept. 28. The Spouses' Program will include a tour on Monday, Sept. 26, to visit Kamakura, the seat of Japan's first feudal government, and a cultural tour on Tuesday, Sept. 27.

For more information, contact the secretariat, ISF-JOCS World Congress 1988, The Japan Oil Chemists' Society, 7th Floor, Ushi Kogyo Kaikan, 13-11 Nihombashi 3-chome, Chuo-ku, Tokyo 103, Japan.

## New crops

A national symposium on New Crops: Research, Development and Economics will be held Oct. 23-26, 1988, at the Adam's Mark Hotel in Indianapolis, Indiana.

Economics and research topics will include the economics, marketing and research and development of new crops, as well as state, federal and industry perspectives.

Technology and development topics will include talks on soybeans and crambe, and on developmental partnerships.

Other sessions will focus on biotechnology and new crops and status of new crops research; the

latter will include talks on oilseeds, legumes and grains.

Symposium sponsors include the American Society for Horticultural Science, the Indiana Corporation for Science and Technology, U.S. Department of Agriculture, the University of Minnesota's Center for Alternative Crops & Products, the Society for Economic Bot-

any, the American Society of Agronomy and Purdue University.

For more information, contact Jules Janick, Jim Simon or Laura Clavio at the Department of Horticulture, Purdue University, West Lafayette, IN 47907, or Henry Shands, USDA/ARS, Building 005, Room 140, BARC-W, Beltsville, MD 20705.

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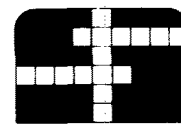
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