

Processing chairpersons announced

Twenty-three internationally known specialists have been confirmed as session chairpersons for the World Conference on Edible Oils and Fats Processing: Basic Principles and Modern Practices, to be held Oct. 1-6, 1989, in Maastricht, The Netherlands.

The conference, organized by the American Oil Chemists' Society, is designed to provide a thorough study of modern edible oils and fats processing from raw material to finished product. It will include an analysis of current state-of-the-art unit processes, as well as the unique physical and chemical characteristics of major animal and vegetable oils and fats and how those properties may affect processing choices. Registrants will be briefed on world supply and demand balances and trends, trading practices and the economic and political factors affecting the industry.

General chairman is Edward J. Campbell, technical director for Archer Daniels Midland Co. of Decatur, Illinois. He is assisted by J.A. Wijsman, director of food technology at TNO-CIVO Institutes in Zeist, The Netherlands, and David Erickson, director of technical services and international marketing at the American Soybean Association's world headquarters in St. Louis, Missouri.

Chairpersons and topics include the following:

- World Fats and Oils Situation, Edward G. Campbell.
- Storage, Handling and Shipping Practices, John E. Heilman, vice president at Continental Grain Co., New York, and Marshall Pike, director of technical research at Harrisons & Crosfield PLC in Camberley, England.
- Separation and/or Extraction of Oils and Fats, Glenn D. Brueske, vice president at Crown Iron Works Co. in Minneapolis, Minnesota, and Francois Loury, technical director for Cargill Europe Ltd. in London, England.
- Refining of Fats and Oils, Roy A. Carr, executive director of

POS Pilot Plant Corp. in Saskatoon, Canada, and Alf Thomas, technical manager for Unimills International of Hamburg, West Germany.

- Nutrition in Relation to Processing, Jean-Bernard Chazan, general manager for L'Institut des Corps Gras of Paris, France, and J. Edward Hunter, food nutritionist with Procter & Gamble Co. in Cincinnati, Ohio.

- Formulation and Processing of Finished Product, B. Grothues of Walter Rau in Neuss, West Germany, and Lars Wiedermann, head of the American Soybean Association office in Tokyo, Japan.

- Animal, Marine and Palm, Norman J. Smallwood, president of The Core Team based in Hammond, Louisiana, and George Zijlema, head of the technical department at Gebr. Smilde B.V. of Heerenveen, The Netherlands.

- Lauric, Soy, Sun and Rapeseed, Michael Erickson, director of quality assurance and technical services for Interstate Foods Corp. of Chicago, and Tom Segeren, technical director for Remia B.V. in Den Dolder, The Netherlands.

- Cotton, Peanut, Corn, Safflower, Rice Bran and Olive, D.R. Lindeboom, head of the department for oils, fats and margarine at TNO-CIVO Food Technology Institute in Zeist, The Netherlands, and Stanley Smith, vice president of Colfax Inc. in Pawtucket, Rhode Island.

- Quality Control and Analytical, J.R. Calliauw of N.V. Vandermoortele, Izegem, Belgium, and Ronald T. Sleeter, manager of analytical/research services, Archer Daniels Midland Co. in Decatur, Illinois.

- Meal and By-Products (Processing, Use, Disposal), Roger Leysen of the American Soybean Association's Brussels, Belgium, office and David Tandy, president of EMI Corp. in Des Plaines, Illinois.

- Waste Treatment/Environmental Concerns, Michael J. Boyer, vice president of Applied Engineer-

ing and Science, Chamblee, Georgia, and J.G. Sheens of UniMills, Swijndrecht, The Netherlands.

Chairpersons, working with Campbell, Erickson and Wijsman, have selected topics for the plenary sessions. They now are identifying and inviting speakers to present those plenary topics. Submitted papers will be accommodated in poster sessions.

Maastricht's new convention center opened earlier this year. Plenary sessions will be in the main hall, with poster presentations and the accompanying exhibition in an exhibit hall immediately outside the main hall.

Abstracts for submitted papers should be sent to Maastricht '89, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA (telefax 217-351-8091). Abstracts should include the paper title and a summary of not more than 200 words. Also needed are full name, affiliation and mailing address of the presenter, as well as telephone, telex and telefax numbers, if available.

Firms interested in participating in the exhibit should write to Exhibits Manager, Maastricht '89, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA (telefax 217-351-8091).

Cholesterol conference

The Coordinating Committee of the National Cholesterol Education Program will sponsor the first National Cholesterol Conference Nov. 9-11, 1988, in Arlington, Virginia. The theme will be "Cholesterol: A Risk Factor Whose Time Has Come."

The conference, to be held at the Hyatt Regency Crystal City in Arlington, will be geared for researchers, physicians and policy and program experts to share knowledge and information on program successes in the field of cholesterol. Plenary sessions and workshops will be presented on cholesterol

Meetings

measurement, screening, obesity, dietary treatment and drug therapy. There also will be an exhibit of equipment, products and services related to cholesterol education and control.

Poster presentations are planned in the area of the science base (clinical trials, epidemiological trials and other investigations), clinical investigations (dietary and drug treatment, adherence, multiple risk factor approach), public health (screening, food labeling, dietary recommendations, economic considerations) and community and education programs.

For more information about the conference, contact The National Cholesterol Conference, 4733 Bethesda Ave., Suite 530, Bethesda, MD 20814, USA, telephone 301-951-3275.

Food courses

The University of Illinois at Urbana-Champaign is offering two food chemistry courses during the fall 1988 semester at Hinsdale, Illinois.

Course FS 315, "Food Chemistry and Nutrition II," will be held from 6-10 p.m. Thursdays from

Sept. 1 through Dec. 15, 1988. Instructor will be John Erdman.

Course FN 430, "Current Issues in the Chemistry of Foods: Commodity Chemistry of Grain Products," will be held from 6-10 p.m. Mondays from Sept. 12 through Oct. 24, 1988, with a final class on Dec. 12. Instructor will be Shelly Richardson.

For more information, contact the University of Illinois Regional Office (telephone 312-255-3320) or the University of Illinois Food Science Department (217-244-2875).

Call for papers

Those wishing to present a paper or poster at Fats for the Future II: An International Conference on Oils, Fats and Waxes have until Oct. 31, 1988, to submit abstracts.

The conference is slated for Feb. 13-17, 1989, at the University of Auckland, Auckland, New Zealand. It is sponsored by the Royal Society of New Zealand and the New Zealand Institute of Chemistry and organized by the Oils & Fats Group of the New Zealand Institute of Chemistry.

Topics include the chemistry of lipids; industrial processing and

technology, commercial developments and new oilseeds; medical and nutritional aspects of lipids; economic and marketing trends; dairy lipids; biotechnology; chromatography; palm and palm kernel oils.

For more information, contact Jennifer Gray, Conference Secretary, Fats for the Future II, c/o Chemistry Department, University of Auckland, Private Bag, Auckland, New Zealand.

China food fair

Oils and fats processing will be a major topic at China's food fair, to be held Dec. 16-28, 1988, at the Beijing International Exhibition Center, Beijing, China. The event will be sponsored by the China National Food Industry Association.

Other topics will include cereals processing, meat processing, fermentation, and a miscellaneous category ranging from bionic foods to irradiation.

For more information, contact the China Kang Hua Oversea Food Development Corp. Ltd., 2 Tou Tiao, Nan Li Shi Lu, Beijing, China., telex 22831-22834 XYHCH.

From Washington

Approval urged for canola name

U.S. food industry representatives and members of the Canola Council of Canada have urged the Food and Drug Administration (FDA) to speed the approval of the term "canola oil" to describe low erucic acid rapeseed oil. According to Lane Burtz, Frito-Lay Inc.'s purchasing director, the industry supports the name change because the name "canola oil" is readily retained by consumers and is less intimidating than "low erucic rapeseed oil," the designation now required in food ingredient statements. He also noted that use of the term "canola oil" by the press

has made the term known to the general public.

Meanwhile, Lamb-Weston said FDA's delay is keeping the company's marketing program in limbo. The program involves relabeling the company's entire product line which includes more than 600 items, according to Donna Zuroweste, Lamb-Weston's product manager.

The Canola Council has petitioned FDA to allow use of "canola oil" instead of low erucic rapeseed oil; the American Soybean Association has asked FDA to deny the petition. However, FDA said it is awaiting a congressional decision on the U.S.-Canada Free Trade Agreement. One provision of the agreement says the U.S. will recognize "canola oil" as the common

name for low erucic acid rapeseed oil. Details: *Food Chemical News*, June 13, 1988, p. 16.

Sunflowerseed oil for export

The U.S. Department of Agriculture (USDA) has created a \$10 million export program to encourage sunflowerseed oil sales to markets where U.S. oil competes with subsidized oil from other countries. The oil will be available as bonuses to exporters through Sept. 30, 1989.

USDA's purchases under the Sunflowerseed Oil Assistance Program (SOAP) are authorized by the Rural Development, Agriculture