

# Kritchevsky to give keynote talk

David Kritchevsky, associate director of the Wistar Institute, will be the keynote speaker for the Protein & Co-Products Section of AOCS at the 1989 AOCS annual meeting in Cincinnati, Ohio, in May.

Kritchevsky will talk on Diet and Cancer: Protein and Nutrition. His talk is scheduled for 11:30 a.m. Friday, May 5, 1989.

The section also has organized six symposia on New Technologies for Value-added Products from Protein and Co-Products. The first, slated for Thursday afternoon, May 4, is on value-added industrial uses for soybeans. The session, chaired by Keith Smith and Lawrence A. Johnson, will include the history of industrial uses of soybeans, use of soy protein in paper coating applications, soybean-based wood adhesives, industrial uses of vegetable oil, vegetable oils as diesel fuel extenders, use of soybean oil in printing ink formulations, use of vegetable oils in feeds and use of vegetable oil with agrichemical crop protectants.

Session two, slated for Friday morning, May 5, will be on nutrition as a basis for value-added products from oilseed proteins. The session, chaired by John Story, will include the chemical form of selenium in soybeans, effect of phytate on mineral bioavailability, phytate-mineral interactions, a comparison of the effect of dietary casein and cottonseed isolate on the serum lipids of normal and tumor-bearing rats, the effects of dietary animal and plant proteins on plasma amino acid concentrations, insulin and glucagon concentrations in nondiabetic and streptozotocin-diabetic rats, the effects of dietary protein on the metabolism of LDA Apo B in rabbits, and the keynote address given by Kritchevsky.

The third session, chaired by Edmund Lusas and Keith Smith, will be on changing resources and needs concerning value-added feed products from protein and co-products. This session, also on Friday morning, will include co-products from wet corn milling as animal feeds, rice bran as a new feedstuff, detoxification and deallergination of feed meals, value-added meat by-products, feather meal and animal fats, recent advances in upgrading industrial fish to value-added products, alkaline peroxide-treated crop residues as ruminant feeds, low-cost dry extrusion of feeds, extrusion of high-energy feedstuffs, and the significance, measurement and processing of proteins resistant to ruminal degradation.

Session four, focusing on the potential for using dietary fiber in value-added co-products, will be chaired by Frederick R. Dintzis. The session, to be held Friday afternoon, will include an overview and update on dietary fiber, the incorporation of total dietary fibers into foods, a review of the commercialization of fiber in the baking industry, health benefits of dietary soy fiber, the potential value of isoprenoid co-products in health maintenance, and the history and current policy on fiber labeling of foods.

The fifth session, also slated for Friday afternoon, will focus on value-addition by processing. The session, chaired by Edmund Lusas and Keith Smith, will include utilization of full-fat oilseeds and oilseed meals in dairy feeding, calcium soaps as a fat supplement for ruminants, soybean proteins in the diets of preruminant calves, utilization of full-fat soybeans by swine, advances and challenges in poultry feeding, use of oilseeds and meals in feeding catfish, use of soy-

beans, cottonseed, meat and bone meal and dried blood in shrimp feeds, advances in dog and cat nutrition feeding, and the application of biotechnology in feedstuff processing.

The final session, to be held Saturday morning, May 6, will focus on new functionalities for value-added food proteins. The session, chaired by Patricia Murphy, will include factors affecting the functionality of pea (*Pisum sativum*) protein isolates, potential for substituting bovine plasma for egg proteins in bakery products, manipulating muscle protein functionality in processed meat products, a new molecular basis for the salt-induced solubility profiles of food proteins, thermodynamics of flavor-ligand binding to purified soy protein, and the effects of extrusion on the protein quality of corn meal cottonseed snacks.

Program chairman for the symposia is Lawrence A. Johnson of the Center for Crops Utilization Research, Iowa State University. A bound collection of the papers from these symposia will be available for purchase at the Protein & Co-Products Section booth at the AOCS annual meeting. Also, the section will sell T-shirts depicting selected oilseeds.

The section will hold its annual luncheon and business meeting at lunchtime Friday, May 5. Tickets for the luncheon will be available at the section booth.

For more information about these activities or the section, contact Nancy DiMarco, Chairperson, Protein & Co-Products Section, Texas Woman's University, Denton, TX 76204, telephone 817-898-2642.