Achievement Cited at Food Technology Meeting

M. A. Joslyn, professor of food technology in the Department of Nutritional Sciences at the University of California (Berkeley) assumed the presidency of the Institute of Food Technologist during the group's annual meeting, May 16–20, in Kansas City, Mo. In his 36 years in the field of food science, Dr. Joslyn has made significant contributions in the field of freeze preservation of fruit and vegetable products, as well as in their chemistry, technology and processing techniques.

J. H. Nair, a consultant to the food industry, became president-elect of the group.

Research in Processing

A number of awards were presented at the Kansas City Meeting. E. J. Briskey of the University of Wisconsin was selected as winner of the IFT Award for Research. Dr. Briskey has done world-noted work in meat processing.

Tetsujiro Obara of Tokyo University of Education, Tokyo, Japan, was named recipient of the Babcock-Hart Award, which consists of a $1,000 honorarium and a placque, donated by the Nutrition Foundation, Inc., and administered by IFT. Dr. Obara has been described as the man responsible for bringing the citrus juice industry to Japan, thereby enriching the diet of the Japanese people.

H. W. Schultz, the man who perfected canned meats for infants, was presented with the Nicholas Appert Award. Furnished by the Chicago section of the IFT, this award consists of a bronze medal and an honorarium of $1,000.

New Bread Product

In recognition of the development of VERV, a product which improves the flavor of bread and bakery products while reducing production costs, the C. J. Patterson Company of Kansas City, Mo., was named to receive the Industrial Achievement Award. In addition, three individuals who collaborated in the development of VERV were also honored. They are: L. F. Marnett, vice-president and technical director of the C. J. Patterson Company, and J. B. Thompson and B. D. Buddemeyer, formerly of the same company.

For his outstanding efforts in promoting the international exchange of ideas in the field of food technology, M. L. Anson, presently a consultant with Sidney Cantor Associates in New York City, was named to receive the IFT International Award. He has promoted the use of cottonseed concentrates in human foods, in South America, and he also assisted India and Israel in the utilization of more new sources of protein in their diets.

New Products

F & M Scientific Corporation, Avondale, Pa., offers the Model 100 Permanent Gas Analyzer. First of its kind, it gives a complete qualitative and quantitative analysis of a mixture of permanent gases in a single run.

Stepan Chemical Company, Northfield, Ill., has a new surfactant, Makon NF-12, which combines excellent wetting and detergency with low foaming properties not before attainable in a nonionic.

The Micro-Tek D1 500 Printing Integator is designed for laboratories interested in automating gas chromatographic analyses. A unique design provides the specific features demanded of an integrator for gas chromatographic application.

Micro-Tek has available a detector for their gas chromatograph, a device which utilizes the Series Stacked Flame (thermionic detector) principle, resulting in a detector for the specific determination of phosphorous or halogens.

Micro-Tek MT 220 Pesticide and Bio-Medical Gas Chromatograph is specifically designed for pesticide residue and biomedical analyses, and is the first instrument expressly designed to accommodate the Dohrmann Coulometric Detection System.