

Canadian Committee on Fats and Oils 1967 Meeting

The annual meeting of the Canadian Committee on Fats and Oils, National Research Council, will be held in Ottawa on Oct. 12-13, 1967.

Apart from the usual business meeting, the Committee is sponsoring this year a symposium under the heading, "Fats and Oils Situation in Canada—Present and Projected."

The following subjects will be covered during the two days:

Morning, October 12

A. *World Fats and Oils Situation.* A review of the world supplies and demands for fats and oils. Projection of present trends and other foreseeable changes in the supply and demand for the next five to ten years.

B. *Production of Fats and Oils in Canada.* Present production, recent changes and prediction of possible developments in the next five to ten years: 1) Vegetable Oils, 2) Animal Fats, 3) Dairy Products, 4) Fish Oils.

Afternoon, October 12

C. *Utilization of Fats and Oils in Canada.* 1) Domestic Consumption: Proportions of various fats and oils used. Relationship of imports to domestic production. Changes that may be expected in the future. 2) Exports: Position of Canada in the world market. Present exports and predictions with regard to future developments.

D. *Fat and Oil Products.* Present production including types of fats and oils used. Projected production including foreseeable changes in the product and in the type of fats or oils required: 1) Shortenings and Frying Fats, 2) Margarines, 3) Salad and Cooking Oils, 4) Polyunsaturated Food Products, 5) Industrial Products.

Morning, October 13

Panel Discussion: Fats and Oils Research in Canada. A discussion by representatives of Industry, Government and Universities of areas in which research is required with particular attention to the role of Universities and Government research laboratories.

Afternoon, October 13

Business Session of Canadian Committee on Fats and Oils. Ad Hoc Committee reports, research reports, etc. Visitors welcome.

There will be a registration fee of \$10. All those interested in attending the symposium should register in advance by writing to: Dr. H. J. Lips, Secretary, C.C.F.O., National Research Council, 100 Sussex Drive, Ottawa, Canada.

H. P. Ball to Present Keynote Address at Federation Meeting

The Federation of Societies for Paint Technology has announced that H. P. Ball, President and Chairman of the Board of Ball Chemical Company, and a past president of the Paint Federation, will present the keynote address at the Federation's Annual Meeting at the Municipal Convention Hall in Minneapolis, Minn., on October 16, 1967.

TENOX[®] Antioxidant TIPS

True Blue

To determine the BHA content in a food product or fat or oil, many lab people use the Gibbs Method. The analysis for the antioxidant is accomplished by hot or cold solvent extractions or by steam distillation plus the reaction of BHA in an aliquot of the extract with the Gibbs reagent, 2,6-dichloroquinonechloroimide, commonly referred to as 2,6-D. The result, as expected, is the characteristic blue color of the addition product of BHA and 2,6-D (an indolphenol)—proving the presence of BHA. While this method had been long known for its specificity, and rightly so, the chemists at Eastman's Food Additives Laboratory have come upon a few exceptions. Since these might occur in your lab, we wish to mention them here.

A few months ago, we received several BHA-treated and untreated (control) samples for analysis. Using the Gibbs Method, as mentioned above, we readily obtained the blue color—even with the untreated or control sample. A check with the customer revealed that the samples were prepared with gum guaiac, a natural product which is less-than-generally used as an antioxidant but reacts like BHA with 2,6-D—hence the blue color.

In another instance, we were equally puzzled when the analytical aliquot of a complex food product reported to contain a high BHA concentration developed a yellow color upon the addition of 2,6-D. A few quick tests with pH paper revealed very high acidity in the extract. The borax buffer normally added to extraction aliquots to maintain the required pH of 9.0-9.4 was not adequate. A drop or two of ethanolic NaOH brought the pH of the analytical aliquots to the proper range and blue color developed.

We still maintain that the Gibbs Method is an excellent way of determining BHA content—though not completely foolproof.

If you wish to share any unusual reactions encountered in using the method noted above, jot them down and send them to us. Eastman has literature available on TENOX food-grade antioxidants, on antioxidants for edible and inedible fats, and on antioxidant analyses in food products. These and more are yours for the asking.

AN **Eastman** CHEMICAL PRODUCT

Marketed in: **United States** by Eastman Chemical Products, Inc.,* Kingsport, Tennessee. (Western Representative: Wilson & Geo. Meyer & Co.); **Canada** by Eastman Chemical Inter-American Ltd.,* 164 Eglinton Avenue East, Toronto 12, Ontario; **Latin America** by Eastman Chemical Inter-American Ltd.,* Kingsport, Tennessee; **Europe, Africa, Middle and Near East** by Eastman Chemical International A.G.,* ZVB-Haus an der Aa, 6301 Zug, Switzerland • 246 High Holborn, London W.C. 1, England; **Far East** by Eastman Chemical Products, Inc.,* Post Office Box 14050, Hong Kong.

*Marketing subsidiaries of Eastman Kodak Company