

THE FOUR CORNERS...



• *Australia . . . Brian Fitzpatrick*

Oleo Oil

To improve the spreading qualities of margarine, Australian manufacturers are producing a product containing low melting point oils. The oil is known as oleo oil and has uses not only in the manufacture of margarine but also in the production of shortenings and deep-fry mixtures.

Oleo oil is the low melting point fraction obtained from oleo stock. The raw material for the production of oleo stock is the internal fat of beef carcasses although in Australia a high percentage of bone oil is used.

The accepted method practiced since the turn of the century for the production of oleo is fractional crystallization. Continuous crystallizers have been developed for Australia, to operate with the press method. Hydraulic pressing has a higher labor requirement, usually three operators per press. A supervising foreman is also necessary. The plant is run at an operating temperature of 90 F and is physically demanding on the employees who require frequent rest periods.

Alfa-Laval has developed a continuous system in combination with the Australian margarine manufacturers and, although the plant differs with the individual customer's requirements, the basic theory is the same in each plant supplied in Australia.

Ten continuous plants are now in operation in Australia and in this particular application Australian manufacturers lead the world.

• *Italy . . . Giovanni Jacini*

The Xth Congress of the Italian Chemical Society

Five hundred and forty scientific communications were presented at the Xth Congress of the X Italian Chemical Society in Padova from June 16 to 21, 1968. Participants were presidents and representatives of the French, British, Dutch, German, Hungarian, Austrian, Polish, Greek, Yugoslavian, Swiss and Spanish chemical societies. Among other distinguished speakers, Prof. Dino Dinelli, Director of the ENI United Research Laboratories discussed The Relation Between University and Industry.

Experimental Station for Fats and Oils Recognized as International Laboratory

The Conseil Oléicole International formed by an Agreement of the main producers and consumers of olive oil in the world officially recognized the Experimental Station for Fats and Oils in Milan, Italy (Director, G. Jacini),

By EUGENE MARSHACK, Chairman,
International Relations Committee;

BRIAN FITZPATRICK and GIOVANNI JACINI, Corresponding Secretaries

in its May 1968 session. Other laboratories recognized during this session were: Instituto de la Grasa y sus Derivados, Sevilla, Spain (Director, J. M. Martinez Moreno); Wolff Laboratories, Paris, France (Director, J. Wolff); and Laboratoire Oléicole de l'Office National de l'Huile, Sfax, Tunisia (Director, A. Arbib).

Producers of Fatty Material Form New Association

A new association of producers of olive oil and husk oil refining, seed oil for food and industrial uses, and oil extraction from olive husks, has been formed in Rome, Italy. The new association, which has been given the name "Unolearia," is formed by a committee whose members are: M. Guida, V. Berio, T. Belloli, L. Costa and U. Crocchi. Unolearia succeeds "Assolearia," National Industry Association of Oils, Fats, Soaps and Allied Products.

The IXth Congress of the Italian Society for the Study of Fatty Materials

From June 10 to 12, 1968, the IXth Congress of the Società Italiana per lo Studio delle Sostanze Grasse (Italian Society for the Study of Fatty Materials) was held in Bologna. Scientists and specialists from Italy and all parts of the world participated. During this Congress the S. Fachini gold medal was awarded to O. S. Privett of the Hormel Institute, University of Minnesota, Austin (USA) for his significant contribution in the field of fats. Dr. Privett presented a paper to joint sessions, entitled "Fractionation and Isolation of Polyunsaturated Fatty Acids" and a film entitled "Determination of the Structure of Unsaturated Fatty Acids Via Ozonolysis Technique."

Other interesting reports presented at joint sessions were: Lipid Patterns in Cruciferae, by L. A. Appleqvist, of the Swedish Seed Association, Svalov; Application of the Unsaponifiable Analysis to the Determination of Fats Composition, by J. P. Wolff, Ecole Supérieure d'Application des Corps Gras, Paris; Researches on Positional and Geometric Isomers of C₁₈ Unsaturated Fatty Acids by U. Pallotta, University of Bologna; Prostaglandins, by N. M. Usardi, University of Milan; Protein Biosynthesis Starting From Petroleum, by A. Champagnat; and Modern Aspects of Lipid Biochemistry, by G. Moruzzi, University of Bologna.

Approximately 50 scientific communications were presented. Of particular interest were those delivered by members of the Lipid Club, Milan, dealing with lipid biochemistry and nutrition.

All papers are scheduled to appear in "Rivista Italiana Delle Sostanze Grasse" starting from the September 1968 issue.

The Xth Congress of the Italian Society will be held in 1970; the location of the Congress is still to be determined.