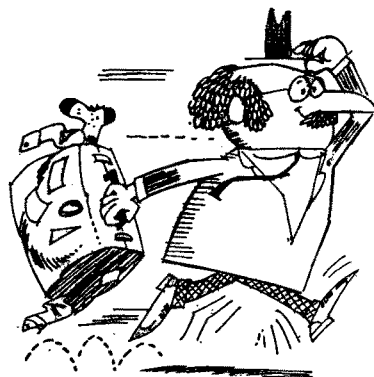


The Third International Congress of Food Science and Technology has just completed a memorable meeting in Washington, D.C. Much light was shed on the food problems of the developing world and methods for their solution. Abstracts for nearly 400 papers were submitted. These can be found in a booklet entitled "Abstracts of Papers" which was provided to the registrants at the meeting. The "Proceedings of SOS/70," containing the papers presented at the plenary sessions as well as all invited papers will be published later. Information on publication date and cost of the Proceedings can be obtained from the Institute of Food Technologists, 221 North La Salle Street, Chicago, Illinois 60601, U.S.A.

Some 80 exhibitors presented an important preview of the new trends in foods for developing countries. Food ingredients and products made from soybeans, cottonseed, sunflower seed and other cereal products and dairy by-products were in evidence. New approaches to food preservation, such as irradiation, were also featured.

The L.I.F.E. exhibit displayed a number of high nutrition-low cost foods produced in several of the developing countries. A special feature of the L.I.F.E. exhibit was a display of prototype experimental protein rich confections.

Last but not least was the unparalleled opportunity for exchanging views in person with competent experts from all over the world. Especially those from the developing countries, where major undernutrition and malnutrition problems are generally most prevalent. Many new acquaintances were made and old friendships renewed—all in the interest of responding better to nutrition and food technology problems.



Meetings

AOCS National Meetings

- May 2-6, 1971—Houston, Shamrock Hotel.
- Oct. 2-6, 1971—Atlantic City, Chalfonte-Haddon Hall Hotel.
- April 23-26, 1972—Los Angeles, Calif., Statler Hilton Hotel.
- Sept. 24-28, 1972—Ottawa, Canada, Chateau Laurier Skyline Hotel.

AOCS Section Meetings

- Northeast Section—October 21, 1970, Franklin Motor Inn, Philadelphia, Pa.; Dec. 8, 1970, Military Park Hotel, Newark, N.J.

Other Organizations

- Nov. 1-5, 1970—Dairy & Food Industries Exposition, Astrohall, Houston, Tex.
- Nov. 2-4, 1970—Technicon International Congress on Automated Analysis, New York Hilton Hotel, New York, N.Y.
- Nov. 8-13, 1970—Second Annual Educational Conference of the College of Pharmaceutical Sciences, Columbia University and the Society of Cosmetic Chemists, Dellwood Conference Center, New York, N.Y.
- Nov. 9-13, 1970—U.S. Flow Automation Equipment Exhibition, U.S. Department of Commerce, U.S. Trade Center, London, England.
- Nov. 9-13, 1970—U.S. Biochemical Test, Control Equipment Exhibition, U.S. Department of Commerce, U.S. Trade Center, Sydney, Australia.
- Nov. 16-21, 1970—Industrial and Scientific Temperature, Measurement and Control Equipment Exhibition, U.S. Trade Center for Scandinavia, Stockholm, Sweden.
- Nov. 17-19, 1970—Fall Joint Computer Conference of the American Federation of Information Processing Societies, Astrohall, Houston, Tex.
- Dec. 1-2, 1970—Annual Meeting of the Society of Cosmetic Chemists, Americana Hotel, New York, N.Y.
- Dec. 1-2, 1970—Pharmaceutical Applications in Gas Chromatography Short Course, St. Louis Chapter of the American Chemical Society and Washing University, Division of Continuing Professional Education, Washing University, St. Louis, Mo.
- * Jan. 16-17, 1971—26th Annual Convention of the Oil Technologists Association of India, Vigyan Bhawan, New Delhi, India.
- Jan. 24-27, 1971—National Exposition for Food Processors, McCormick Place, Chicago, Ill.
- * Feb. 17-19, 1971—Sixth Annual Conference on the Use of Digital Computers in Process Control, Louisiana State University, Baton Rouge, La.
- * April 14-16, 1971—Fourth National Pollution Control Conference and Exposition, Houston Junior Chamber of Commerce, Cobo Hall, Detroit, Mich.

*Additions to previous calendar.

Nutritional Quality of Foods

The Food and Drug Administration has taken initial steps to establish guidelines for the nutritional quality of certain classes of foods.

FDA Commissioner C. C. Edwards announced a two-year contract with the National Academy of Sciences-National Research Council to determine what classes of foods require minimum and maximum nutrient levels, and then establish what these levels should be in the foods when served.

The study, recommended by last year's White House Conference, will be under the direction of the Academy's Food and Nutrition Board. A committee appointed by the Board will carry out the project.

Former director of the White House Conference Jean Mayer, commenting on the FDA action said, "The nature of our food supply is changing. It is no longer enough to guarantee the wholesomeness of food. We also now need guidelines for processed foods, which now constitute more than half our food supply."

The FDA-supported study comes in response to a growing consumer demand for prepared foods. The nutrient content of these foods is unknown to the purchaser and now uncontrolled by the manufacturer. As the use of these foods increases, guidelines covering their nutritional quality are essential to the consumer.

The study will define a number of food classes. The NAS-NRC Committee, however, will concentrate on those food categories which provide either a major part of a person's nutrient intake or a substantial portion of the diet of low income groups, particularly those vulnerable to malnutrition.

• Obituary

K. S. MURTI, AOCS member from 1947, died September 2, 1970. He was Technical Advisor at the Birla Institute of Scientific Research in Secunderabad, India.