

Short Courses in Conjunction With the World Congress

PROCESSING AND QUALITY CONTROL OF FATS AND OILS

Chairmen: R. J. Hlavacek, Hunt-Wesson Foods, and LeRoy Dugan, Michigan State University
Dates: September 22-25, 1970
Place: Michigan State University

This very popular Short Course, last presented by the American Oil Chemists' Society in 1966, is designed to provide each participant with a good understanding of basic principles and commercial practices for the major unit operations performed in an edible oil refinery. Topics to be covered include good manufacturing practices, fat recovery, refining, bleaching, crystallization, deodorization and hydrogenation. All topics will be presented by technical people with years of experience in the edible oil industry.

As a slight departure from the previous format, the use of statistics in plant operations and quality control will be separated from the processing people and presented in concentrated form by acknowledged professionals in the field. The basic statistical tools will be reviewed as well as their application to process monitoring, optimization and quality control.

This course will be of particular value to technical people who are new to the edible oil industry. Where possible, recent innovations in classical unit operations will also be covered. In addition to benefiting those new to our industry, it should serve as an excellent refresher for our more experienced people.

BEHAVIOR OF MEMBRANE LIPIDS AT SURFACES

Chairman: Giuseppe Colacicco, The City University of New York
Co-Chairman: T. H. Haines, The City University of New York
Dates: October 5-7, 1970
Place: The City University of New York
Pre-requisite: Affiliation to reputed institution of learning or research. Will to learn and discuss.

Work Schedule: Two sessions each day of 3 hr, 9 to 12 and 2 to 5 PM. Each session: 90 min of lecture and demonstration, and 90 min of discussion and demonstration. Special arrangements for participants who wish to perform laboratory experiments.

This is the first course of its kind. It is meant to establish some standards in the application of surface science to biochemical and biophysical problems of lipids in membrane arrangements. The emphasis is on fundamentals of colloid and surface chemistry that must be brought to bear on the discussion of purity of lipids, structure and function of lipids-water interfaces. The course is addressed to investigators, students, and technicians, who like to learn the techniques, become conversant in and critical of the growing

literature of surface science of biological systems. The interest extends to academic, medical and industrial laboratories of lipid and membrane biochemistry and biophysics.

Final Program

October 5:

Isolation and Characterization of Membrane Lipids

9:00 AM Lecture, T. H. Haines
10:00 Discussion and demonstrations
10:40 Coffee
11:00 Lecture, N. Pelick
12:00 Discussion and demonstrations
12:30 Lunch
Afternoon Free
8:00 PM Lecture, G. Rouser
9:30 Discussion and demonstrations
10:30 End

October 6:

Lipid Monolayers

9:00 AM Lecture: Surface Pressure and Viscosity, G. Colacicco
10:30 Coffee
10:50 Discussion and demonstrations
11:30 Lecture: Physical State of Lipid Films, D. A. Cadenhead
12:30 Lunch
2:00 PM Lecture: Surface Potential, G. Colacicco
3:30 Coffee
3:50 Discussion and demonstrations
4:30 Lecture: Surface Potential, D. A. Cadenhead
5:00 Lecture: Example of Cation Specificity, H. L. Rosano
5:30 End

October 7:

Lipid Bilayers and Lipid Vesicles

9:00 AM Lecture: Lipid Black Films (bilayers), H. T. Tien
10:30 Coffee
10:50 Discussion and demonstrations
11:30 Lecture: Lipid Classes in Water, D. Small
12:30 Lunch
2:00 PM Lecture: Lipid Vesicles, D. Papahadjopoulos
3:30 Coffee
3:50 Discussion and demonstrations
4:30 Lecture: Liposomes and Concluding Remarks, R. M. Burton
5:30 End

Information on hotel registration will appear in the August issue.

• Referee Applications

First Notice

Diane J. Fomby, Southern Testing Laboratories, Inc., P.O. Box 15209, 824 Marengo St., New Orleans, La. 70115 has applied for a Referee Certificate on Oil Cake and Meal, Protein Concentrates, Cottonseed Oil Soybean Oil & Other Fatty Oils and Tallow and Grease. The Chairman of the Examination Board should be contacted by interested parties wishing to comment on this certification. Please write to Edward R. Hahn, Chairman of the Examination Board, HAHN LABORATORIES, P.O. Box 1177, Columbia, S.C. 29202.

William H. Jennings, Jennings Laboratories, P.O. Box 851, 118 Cypress Ave., Virginia Beach, Va. 23451 has applied for a Referee Certificate on Oil Cake and Meal and Protein

Concentrates. The Chairman of the Examination Board should be contacted by interested parties wishing to comment on this certification. Please write to Edward R. Hahn, Chairman of the Examination Board, HAHN LABORATORIES, P.O. Box 1177, Columbia, S.C. 29202.

Michael L. Valletta, Bureau of Chemistry, A Division of Superintendence Co., Inc., 42 Stone Street, New York, N.Y. 10004 has applied for a Referee Certificate on Oil Cake and Meal, Protein Concentrates, Tallow and Grease, Cottonseed Oil and Soybean Oil. The Chairman of the Examination Board should be contacted by interested parties wishing to comment on this certification. Please write to Edward R. Hahn, Chairman of the Examination Board, HAHN LABORATORIES, P.O. Box 1177, Columbia, S.C. 29202.