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relatively high prices made rapeseed most attractive to farmers looking for a cash crop.

Until 1970 rapeseed crushing was largely confined to four mills in Western Canada. This industry is currently undergoing a rapid expansion, both in Western and Eastern Canada. It is estimated that by the end of 1971 the rapeseed crushing capacity will have tripled to about 700,000 tons per year. The current rate of domestic crushing ranges above 200,000 tons annually. Consequently, it can be expected that Canadian oilseed crushers will offer rapeseed oil and meal in large volume on the world market.

Nutritional Properties of Rapeseed Oil

Research workers in France, Holland and Canada have been reporting evidence in recent years which indicates that rapeseed oil is not being metabolized by some animals in a manner similar to most other edible oils. It was found that rapeseed oil high in erucic acid, when fed in substantial amounts to weanling rats, caused a transitory accumulation of fat in the heart muscle. Long-term experiments led to necrotic changes in the heart muscle, which may also be partly related to the erucic acid level in the diet.

While these changes occurred only at levels far in excess of those found in the human diet, and while no harmful effects on humans have been attributed to the consumption of rapeseed oil, it was nevertheless considered prudent by Canadian authorities to accelerate the changeover of the rapeseed crop to varieties free of erucic acid. The new oil, which contains about 60% of oleic acid, 25% linoleic acid, 9% linolenic acid and about 5% saturated acids, is known as Canbra oil (Canadian Brassica). Preliminary tests carried out on a plant scale indicate that the new oil possesses many desirable properties in the manufacture of salad oils, shortenings and also margarine. In fact, it appears likely that the tailor-made oil from seed developed by Canadian plant breeders will find a much larger market than the traditional rapeseed oil.

It is possible that 500,000 acres will be grown to the new crop in 1971, and that the entire Canadian acreage will be converted to low- or zero-erucic acid rapeseed varieties in 1972. The plant breeders, however, are continuing the development of superior and more desirable varieties, which will also be free of progoitrins, will have a much lower hull content and will show an appreciably higher oil and protein level.

France M. Naudet

Symposium in Marseilles

The annual symposium of the National Laboratory of Fats and Oils will be held this year in Marseilles, on April 8, under the sponsorship of the University of Provence and the Fats and Oils Institute.

The theme of the symposium will be "Some Analytical Aspects of the Problem of Autoxidation." Four papers will be presented: (a) Characterization and Amount of Antioxigens; (b) Characterization and Amount of Pro-oxigens; (c) Study of Volatile Materials Resulting From Autoxidation; and (d) Study of Nonvolatile Materials Resulting From Autoxidation.

The lectures will be published in a special booklet to appear at the end of September.

Short Course Organized by the Fats and Oils Institute (ITERG)

The traditional short course organized by the Fats and Oils Institute every year in Paris, will be held on May 11, 12 and 13, 1971.

The topic chosen this year by the organizing committee, chaired by Professor Desnuelle, is "Fats and Oils in Human and Animal Nutrition."

The first day will be devoted to problems of nutrition and physiology. The following papers will be presented:

- (a) Normal Function of Fats and Oils:
 - New Knowledge on the Nutritional Value of Different Fats in Human Nutrition.
 - New Knowledge on the Nutritional Value of Different Fats in Animal Nutrition.
- (b) Effect on Health
 - Physiopathological Effects of Different Fats in Human Nutrition.
 - Fats and Oils in Frying: Chemical and Physiological Aspects.

During the second day, the following topics will be discussed under the main heading of Treatment to Improve or Preserve the Quality and Properties of Lipids:

- Selective Hydrogenation.
- Interesterification Between Animal Fats and Vegetable Oils.
- Fractionation, Refrigeration and Dehulling.
- Conservation and Storage.
- Incidence of Metal Traces on the Stability of Oils.
- Practical Considerations of New Methods of Analyses of Such Traces.
- Bacteriology and Mycology of Fats.
- Additives for Edible Fats.
- Utilization of Lipids—Development of New Products Considering Marketing—Research" will be the theme of the third day. The following papers will be presented:
 - Motivation and Criteria of Choice of Fats and Oils in a Community.
 - Fats and Oils in Seasoning Products.
 - Fats and Oils in Cooking and Confections.
 - Fats and Oils in Poultry Food.
 - Fats and Oils in Artificial Milk.

Distinguished guests, French and foreign, have already agreed to present these interesting reports.

The papers, as well as following discussions, will appear in a special issue of the *Revue Française des Corps Gras*.

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FIRST CALL FOR PAPERS

AOCS 45th Annual Fall Meeting

G. A. Jacobson, Technical Program Chairman, has issued a call for papers to be presented at the AOCS Fall Meeting, October 3-6, 1971, Chalfonte-Haddon Hall Hotel, Atlantic City, New Jersey.

Papers on lipids, fats and oils, and all related areas are welcome.

Submit two copies of a 100- to 300-word abstract with title, authors and speaker to Dr. Glen A. Jacobson, Campbell Institute for Food Research, 100 Market Street, Camden, N.J. 08101.

The deadline for submitting papers is June 1, 1971.