ANNOUNCEMENT
1972–1973
SMALLEY CHECK SAMPLE PROGRAM

The Smalley Committee annually offers a number of Check Sample Series in various analytical categories. Interested analysts should write to Smalley Committee, AOCS, 508 S. Sixth St., Champaign, Illinois 61820, prior to July 15, 1972 for order forms and complete information, which will be distributed before each series begins.

The following Check Sample Series (the number of samples being shown in parenthesis) are offered:

Cottonseed (10)	Oilseed Meals (15)	Cottonseed Oil (4)
Soybeans (10)	Edible Fats (5)	Soybean Oil (4)
Peanuts (7)	Drying Oils (6)	Copra (4)
Safflower Seed (7)	Tallow & Grease (5)	N.I.O.P. Fats & Oils (5)

Gas Chromatography (fatty acid composition) (6)
Cellulose Yield (cotton linters) (10)

Additional series will be offered should sufficient interest be indicated. Please advise the Smalley Committee of series you feel would be of value.

R.T. Doughtie, Jr., Chairman
Smalley Committee

• *Four Corners . . .*

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tions, sharing of tasks in the drafting of documentary products, etc. . .). (4) As far as possible, to consult each other in order to exchange points of view in connection with all meetings concerning the standardization of analysis methods and the harmonization of the legislation. (5) At Professor Martinez Moreno's invitation, the next meeting of the Club will be held at Seville in April 1973, and its object will be to report on the progress achieved towards the above mentioned targets during the past 16 months.

Belgium . . . B. Jacobsberg, M. Loncin

Efforts to increase industrial productivity underway

Rationalization efforts to increase productivity are taking place on a large scale in the Belgian fat industry. Thus, Petrofina and Ashland Oil, Inc. (Ashland, Ky., U.S.) have decided to merge Oleochim Ltd. and Palmafina Ltd. Petrofina and Ashland are the principal shareholders of Oleochim, while Palmafina shares belong entirely to Petrofina. Ashland and Petrofina will be the principal shareholders at equal parts of the new entity, named Oleofina. This will employ over 700 people with a turnover of about 45 million dollars. Oleochim has facilities for fatty acids and derivatives production at Ertvelde and Oelegem, near Antwerp, and Palmafina at Ertvelde is a vegetable and animal fat refiner and producer of margarine, shortenings and industrial soaps. Lilachim, also at Oelegem, belongs 50% to Oleofina; its specialty is fatty amines. The group has made important investments for research and development.

Research oriented toward environmental protection

Environmental protection preoccupies European governments, and Belgium has taken drastic measures to enforce pollution control for fatty waste products. In relation to this, a study on the selective assimilation of fats and fatty acids by yeast and bacteria strains was made. It initiates a government sponsored research program on the biochemical degradation of detergents and other fat derivates in wastes. Research pertaining to the metabolism of fat in human beings is carried out at Gent and Louvain Universities. Also at Louvain, a standardized method for the Fat Section of the International Union of Pure and Applied Chemistry is being elaborated for the detection of halogenated pesticides in fats.

Private industry is concerned with the elaboration of pathways to produce "tailor-made" crystallization behaviour of fats: (1) highly selective catalysts for hydrogenation; (2) study of the kineties of transesterification with metal amalgamate catalyzers; (3) optimization of formulation of margarines by linear programing. Quality exigencies of the consumer ask for reliable forecasts of the quality of the refined fat as much, and stability against oxidation in the manufactured product from criteria of the crude oil and fat. This problem is studied intensively especially for palm oil, in which consumer interest is rising steadily. This will lead eventually to a better outline of definition and possibly specifications of crude oil quality.

Brazil . . . . . Roberto F. Kohlmann

Protein enrichment of foods guards against malnutrition

Some time ago governmental and private entities studied several ways of enrichment of traditional foods with protein, in order to improve the nutritional state of people with low purchasing power.

Brazil is one of the major producers and consumers of cassava flour. In the main areas of the country, the cassava is the cheapest food available. The increase of its protein content, which is normally ca. 1–2%, would be a great contribution to the fight against malnutrition in Brazil. For this reason several official entities, private industries and the USAID/Brazil, have been exploring the

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