

AOCS CONFERENCE

Analysis of Lipids and Lipoproteins

June 17-20, 1973

Ramada Inn

Champaign, Illinois

The 1973 AOCS Summer Conference on Analysis of Lipids and Lipoproteins, is designed to cover broadly the areas of lipid isolation, separation and characterization. Virtually all classes of lipids will be taken into account in the discussion.

The last time a conference of this nature was held was in late 1964 at Pennsylvania State University. Since that conference, many new developments and advances in lipid methodology have occurred. These will be discussed by the participants in Champaign.

The section on separation and characterization will appeal to all types of lipid chemists, while the section dealing with lipoproteins will be of special interest to chemists with a clinical orientation, as will the discussion on the use of TLC and automated analysis in the clinical laboratory. The presentation concerning L/S ratio techniques will be of certain interest to the clinical lipid biochemist.

Papers will be presented by individuals who are actively engaged in laboratories and who are currently practicing the techniques they will be discussing. Emphasis will be placed on the practical aspects of the techniques to be presented.

Program Chairman: E.G. Perkins, Professor of Food Chemistry, Burnside Research Lab., Dept. of Food Science, University of Illinois, Urbana.

Technical Program

Monday

1. Isolation of Lipids from Tissues
G. Nelson, Senior Staff Scientist, Biomedical Div., Lawrence Livermore Lab., University of California, Livermore.
2. GLC of Lipid Derivatives
N. Pelick, Chairman of the Board, Supelco, Inc., Bellefonte, Pa.
3. GLC of Neutral Lipids
A. Kuksis, Associate Professor, Banting and Best Dept. of Medical Research, University of Toronto, Toronto, Canada
4. Qualitative and Quantitative Aspects of Neutral Lipid TLC
F. Snyder, Head of Biological Chemistry, Oak Ridge Associated Universities, Oak Ridge, Tenn.
5. Fractionation of Phospholipids
G. Nelson

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6. Separation of Complex Lipids: Gangliosides, Galactosides, Sphingolipids, etc.
L.A. Witting, Associate Professor, Dept. of Food Science and Nutrition, Texas Woman's University, Denton
7. Structure Determination of Lipids Using Chemical Means
B.L. Walker, Associate Professor, Dept. of Nutrition, University of Guelph, Guelph, Ontario, Canada

Tuesday

8. Analytical Liquid Chromatography of Lipids
O. Privett, Professor, The Hormel Institute, Austin, Minn.
9. New Techniques in Lipid Analysis: Isomeric Fatty Acids
H.J. Dutton, Head, Chemical and Physical Properties Investigations, Oilseed Crops Lab., Northern Regional Research Lab., USDA, Peoria, Ill.
10. NMR of Lipids: Use of Chemical Shift Reagents
P.E. Pfeffer, Research Chemist, Eastern Marketing and Nutrition Research Div., USDA, Philadelphia, Pa.
11. Mass Spectrometry of Lipids (General)
W.K. Rohwedder, Principal Chemist, Oilseeds Crops Lab., Northern Regional Research Lab., USDA, Peoria, Ill.
12. GC-MS: Pyrolysis of Lipids
E.G. Perkins, Professor, Dept. of Food Science, University of Illinois, Urbana
13. Nutritional Aspects of Lipid Research
B.L. Walker
14. Centrifugal Methods for the Separation and Analysis of Lipoproteins
F.T. Lindgren, Research Biophysicist, Donner Lab., University of California, Berkeley

Wednesday

15. Electrophoretic Methods for Lipoprotein Separation
K.A. Narayan, Research Nutritionist, Food Lab., U.S. Army Natick Labs., Natick, Mass.
16. Fluorescence Methods for Study of Lipids and Lipoproteins
T. Nishida, Professor, Dept. of Food Science, University of Illinois, Urbana
17. Newer Techniques for the Study of Lipoproteins
A. Scanu, Professor of Medicine and Biochemistry, Pritzker School of Medicine, University of Chicago, Chicago, Ill.
18. Automated Methods of Lipid Analysis
D. Kemper, Director of Biochemistry, Gilford Instrument Co., Oberlin, Ohio
19. Use of TLC in Lipid Clinical Laboratory
P. Tocci, Director of Biochemical Genetics, Assistant Professor of Pediatrics and Biochemistry, University of Miami Medical School, Miami, Fla.
20. Lecithin-Sphingomyelin Ratio Technique in Assessment of Amniotic Fluids
L. Gluck, Professor of Pediatrics and Obstetrics, School of Medicine, University of California, San Diego, La Jolla

Registration: AOCs Members—\$110 Nonmembers—\$140
Registration Opens 4:00 P.M. Sunday, June 17 at the Ramada Inn Convention Center.

Housing: Rooms for the conference have been blocked at the Ramada Inn. Rates are \$13.65 single and \$18.90 double. Indicate on the registration form the type of accommodation required. Confirmation will be returned directly by the hotel.

Limited rooms are available on a first come, first served basis at Snyder Hall, across from the Intramural Physical Education Building on the UI Campus, three blocks from the Ramada Inn. Rates are \$5.50 single and \$4.25 double; towels are *not* available, and baths are communal.

Recreation: Registrants may obtain free 4 day passes to the UI Intramural Physical Education Building, a beautiful new structure with facilities for swimming, basketball, handball, squash, and many other activities. For those who wish to take time for golf, several courses, including the 36 hole University Course, are nearby.

Travel: Champaign-Urbana is served by direct flights from Chicago, St. Louis, New York, Washington, D.C., via Ozark Airlines. The city is located at the junction of Interstates 74 and 57.

Deadlines: Registration must be received by May 17, 1973, to ensure housing at the Ramada Inn and to aid in final planning for the conference. Registrations received after that date will be assigned housing at the Ramada Inn as long as rooms are available, and thereafter at nearby facilities.

Additional Registration Forms: Write Executive Director, AOCs, 508 South Sixth St., Champaign, Ill. 61820, or call (217) 359-2344.

REGISTRATION FORM: AOCs CONFERENCE ON ADVANCES IN ANALYSIS OF LIPIDS AND LIPOPROTEINS

Return completed form to: AOCs Lipid Conference, 508 S. Sixth St., Champaign, Ill. 61820

Name _____ Title _____

Address _____

City _____ State _____ Zip _____

AOCs Member (\$110) Nonmember (\$140) Students (\$15)

Payment enclosed Bill me at the above address Will pay on arrival

Accommodations needed:

Ramada Inn _____ Single, @ \$ _____ _____ Double, @ \$ _____

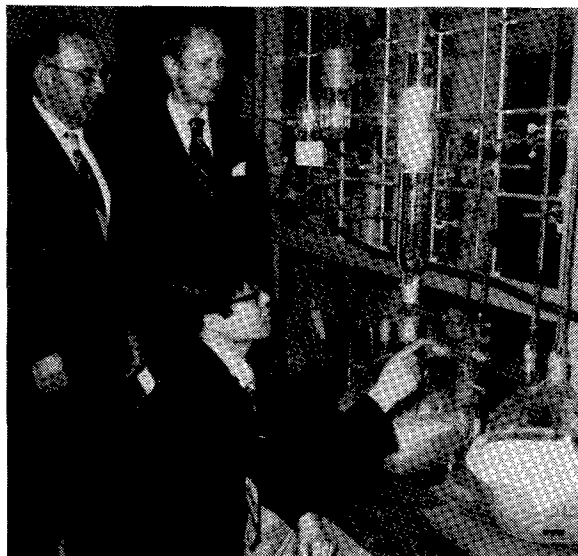
Snyder Hall _____ Single, @ \$ _____ _____ Double, @ \$ _____

I will make my own housing arrangements.

NE Section members join flavor and fragrance specialists

The AOCS Northeast Section held a special meeting at Rutgers University, New Brunswick, N.J., on March 6, 1973. Members met jointly with chemists and engineers who work in the flavor and fragrance industry. During the session, there was a half hour briefing on the main purpose and activities of the AOCS, with the intention of gaining new members from the flavor and fragrance group.

Glen Jacobson, chairman of the meeting, arranged for a visit to the new Food Science Building at Rutgers. Steve Chang, professor at Rutgers, spoke on "Research at Rutgers Related to Flavor and Flavor Stability of Food Containing Fats and Oils." Chang was assisted in his lecture by William A. May and Shiu Chi Lee. They discussed the flavor of deep fat fried foods, particularly the identification and application of unsaturated lactones as flavor ingredients; the flavor chemistry of beef; the flavor chemistry of potato chips; and the use of high pressure liquid chromatography for fractionation of less volatile flavor compounds. ■



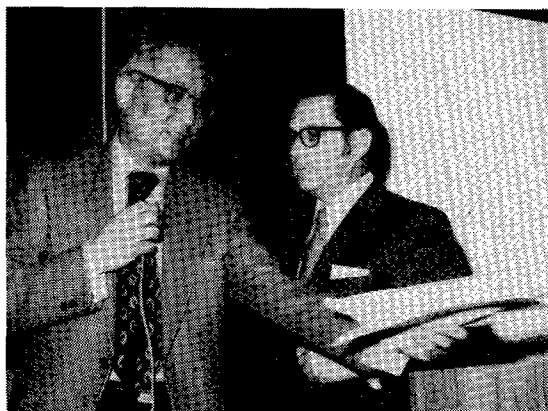
David B. Min demonstrates the flavor-isolating apparatus to Pete Kalustian of Kalustian Associates and John Monick of Colgate Palmolive.



Cospeakers Shiu Chi Lee and William A. May.



Left to right: M.J. Babcock demonstrates nutritional labeling to G. Zinzalian, J. Schnitzer, Dan Meshnick and Cheng-Li Huang.



Steve Chang, professor at Rutgers, is introduced by Glen Jacobson of Campbell Soup Co.



Left to right: John Kraker, Polyester Corp., Jon Ogmundsson, student, Marjorie Medina, student, George Zinzalian, consultant, and Kak-yuen Tao, W.A. Cleary Corp.