Fall '72 PAG guidelines

The following reports, statements and guidelines are available from the Protein Advisory Group of the United Nations System, Max Milner, director, PAG Secretariat, Rm. A-606, United Nations, New York, N.Y. 10017.

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14	PAG Guideline on the preparation of defatted edible sesame flour	1972	
PAG REPORTS			
1	Feeding the preschool child: report of a PAG *ad hoc* working group	1971	
2	Manual on feeding infants and young children (Cameron and Hofvander)	1972	

Haifa, Israel). *J. Food Sci.* 37, 938–40 (1972). Composition of fatty acids, sterols and tocopherols in lipid extracts from kernels of apricot, peach and almond were determined by thin-layer and gas-liquid chromatography. All three oils were composed mainly of oleic and linoleic acids and were also similar in the composition of their sterols (β-sitosterol was the main component) and in squalene content. α-Tocopherol was the principal tocopherol in extracts from almond and peach kernels, while γ-tocopherol was the major tocopherol in the apricot oil. A small amount of δ-tocopherol was detected only in apricot oil. Similarities in the oils' composition make possible substitution of the relatively expensive almond oil with apricot or peach oils.

FATTY ACID CONTENT OF FRANCHISE CHICKEN DINNERS. W.P. Donovan and H. Appledorf (Food Sci. Dept., Univ. of Florida, Gainesville, FL 32601). *J. Food Sci.* 37, 961–2 (1972). Fatty acid composition of franchise chicken dinners was determined by gas-liquid chromatography. Five dinners were analyzed from each franchise. Five fatty acids accounted for 98% of the total fatty acids present in extracted fat. Mean values and ranges for relative percent fatty acid content were: palmitic acid 20% (17–23%), palmitoleic acid 2% (1–3%), stearic acid 7% (5–10%), oleic acid 47% (44–54%) and linoleic acid 23% (19–28%). Linoleic acid contributed an average of 10% of the total caloric content of the dinners. The average ratio of unsaturated to saturated fatty acids was 2.5 to 1.

DIETETIC MARGARINES AND EDIBLE FATS: NUTRITIONAL PROBLEMS. P. Metai and A. Bach (Lab. Chim. Biol. Faculte Pharmac. Univer. L. Pasteur-Strassbourg). *Rev. Franc. Corps Gras* 19, 703–9 (1972). Margarine is a product rich in certain vitamins and essential fatty acids and is also a nutrient which may be made with different fat content. Margarine may serve as energetic nutrients designed to facilate lipid digestion in