

# Morck featured at Northeast Section's Ladies Night meeting

Roland A. Morck was featured speaker at AOCS's Northeast Section's Ladies' Night. He spoke on "The Role of Fats and Oils in the Development of Texture in Cookies and Crackers."

Morck is director of corporate research and development, Nabisco, and is known nationally not only as a scientist, but also as a scientific administrator. Since 1955, he has been engaged in research in many areas pertaining to the baking industry and is eminently qualified to discuss the contribution of fats and oils to all classes of baked goods and particularly their essential role in the development of physical structure. In cookies and cracker manufacture, fats and oils are important determinants of the texture, and, hence, acceptability of the finished product.

He discussed the different types of shortenings used in doughs, sandwich filler fats, and spray-on oils, including the specifications for each use and subsequent performance characteristics. Related subtopics included sources of raw material and desired specifications in the various fat products. ■



Roland A. Morck, Nabisco, addresses the Northeast Section.



Left to right: Manny Eijadi, PVO International, and Stan Dominik, NL Industries, cochairmen of the Northeast Section's April 8 Symposium on Analytical Methods and Emulsifiers.



Left to right: Francis Dunezky, Mary and Robert Ning, Jean Simon, and Ron Kern.