Whitlock, Nawar share Bond Award Medal

The AOCS Bond Award Committee has announced that C.B. Whitlock, presenting author, and W.W. Nawar, co-author, have won the Bond Award Gold Medal for their paper, "Thermal Oxidation of Short Chain, Monounsaturated Fatty Acids."

The authors are associated with the Department of Food Science and Nutrition, University of Massachusetts, Amherst, Mass.

L.J. Goad, J. Gaffney, and R. Goodfellow, Department of Biochemistry, University of Liverpool, Liverpool, England, received second place, honorable mention, for their paper, "Sterol Metabolism in Echinoderms."

James L. Gaylor, Section of Biochemistry, Molecular and Cell Biology, Cornell University, Ithaca, N.Y., received third place, honorable mention, for his paper, entitled, "Investigation of Microsomal Enzymes of Cholesterol Biosynthesis."

All papers had been presented at the 48th Annual Fall Meeting, Philadelphia. ■

JAOCS News
Send articles to: Staff
Editor, American Oil
Chemists' Society, 508 S.
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Fungicide tests published

A new volume of *Fungicide and Nematicide Tests* is now available. Volume 30, results of 1974, contains 209 pages and the results of 309 experiments with fungicides, nematicides, and bactericides for control of plant diseases.

In addition, the volume is a useful reference for chemical names of fungicides and nematicides, names of manufacturers and distributers of chemicals for control of plant diseases, formulations of materials, and approved common names for fungicides.

Fungicide and Nematicide Tests is published annually by the American Phytopathological Society. Volumes 26-30 (results of 1970-74) are available for $3.00 per copy when payment accompanies the order or $3.25 if billing is required. Remittances should be made payable to the American Phytopathological Society and should be mailed to Dr. Eldon I. Zehr, Department of Plant Pathology and Physiology, Clemson University, Clemson, S.C. 29631. ■

UOP promotes Matzinger

Ronald J. Matziner, AOCS member, has been named product sales manager for food, pharmaceutical, and other chemicals at Universal Oil Products Co.'s Chemical Division, East Rutherford, N.J.

Matzinger joined UOP in 1970. Prior to that, he was employed by McKesson & Robbins. He was graduated from the University of Bridgeport with a B.S. degree. ■

abstracts

EDITOR: S. KORITALA

ABSTRACTORS: N.E. Bednarcyk, J.E. Covey, J.C. Harris, F.A. Kummerow, T. Mares, B. Matijasevic, J.C. Means, D.B.S. Min, and E.G. Perkins

• Fats and Oils

OXIDATION OF HIGHLY SATURATED LIPIDS IN THE PRESENCE OF INHIBITORS. V.N. Uskalova et al. *Pishchevaya Tehnol.* **1974**(3), 47–50. Phenolic inhibitors like BHT, α-naphtol, and hydroquinone don't stop the process of peroxide accumulation during the oxidation of highly unsaturated lipids (like fish oils). The inhibitor effect is also absent for the secondary products. It was also found that in the presence of phenols, the accumulation of free fatty acids is faster which can be explained by its catalytic action on the oil hydrolysis. (Rev. Franc. Corps Gras)

OILSEEDS IN 1973, THE YEAR DETERMINING A QUINQUENNIUM. Ju. P. Burjakov. *Maslozir. Prom.* **1974**(5), 6–9. Oilseeds harvested in Soviet Union in 1973 exceeded the average production of 1966–1970. The production of sunflowerseeds and mustard gained a record level. The oilseed production (in tons) and yield per hectare (in quintals) were: sunflower 7,339,000 t, yield 15.4 q/ha; soja 423,000 t, yield 5.0 q/ha; mustard 134,000 t, yield 5.4 q/ha; linseed 113,000 t, yield 5.1 q/ha; castorseed 85,000 t, yield 4.1 q/ha. (Rev. Franc. Corps Gras)

EFFECTIVENESS OF DIFFERENT AGENTS OF THE EXTRACTION ON THE WHEAT LIPID. N.L. Grisina et al. *Maslozir. Prom.* **1974**(5), 12–15. The authors propose a $CHCl_3 - C_2H_5OH$ (2:1) mixture as very effective for the extraction of lipids from oilseeds. This mixture is also good for quantitative separation and determination of lipids in cereals. Use of this mixture for the extraction of lipids from wheat (low content of crude oil) must be combined with a redisolving of crude oil in chloroform to release non-lipid materials. (Rev. Franc. Corps Gras)

ELIMINATION OF FREE FATTY ACIDS DURING CONTINUOUS DEODORIZATION OF EDIBLE HYDROGENATED FATS. A.G. Sergeev et al. *Maslozir. Prom.* **1974**(5), 16–17. After elimination of metal traces, hydrogenated fat is deacified by distillation in vacuum, at high temperatures, with steam injection, in the way similar to oil deodorization. At a temperature of 202C, with residual pressure 1.2–1.5 mm Hg, and with the capacity of 3300–3700 l/hr, the acid value of hydrogenated fat decreases from 0.83 to 0.30. (Rev. Franc. Corps Gras)

DETERMINATION OF SOLID PHASE CONTENT OF HYDROGENATED COTTONSEED OIL. I.P. Nazarova et al. *Maslozir. Prom.* **1974**(5), 17–20. For determination of solid phase in hydrogenated fats NMR spectrometer can be used. The results are not related to polymorphism of solid fat. As control, the authors have taken the NMR signals at 60C. The method is very simple, and below a solid fat content of 20–22%, the results obtained by NMR are in good correlation with the results obtained by dilatometry. (Rev. Franc. Corps Gras)

ORGANOLEPTIC EVALUATION OF MARGARINE PRODUCTION. I.V. Mihajlova et al. *Maslozir. Prom.* **1974**(5), 20–2. To verify the sensory aptitude of the members of the jury for degustation of VNIIZ, the authors have done a series of tests. The experiment of "gustative daltonism" consists of the examination of the aptitude to recognize the fundamental flavor represented by the solutions of sacharose, sodium chloride, tartaric acid and cafeine in different concentrations. The test for establishing the threshold of gustative sensibility is also done. That is also the test in which water solution of fundamental gustative substances is used. For determining the threshold of gustative differences, the water solutions of sacharose (0.8 and 1 g/l), sodium chloride (0.20 and 0.25 g/l) and tartaric acid (0.018 and 0.021 g/l) were used. (Rev. Franc. Corps Gras)

TREATMENT OF CASTOR SEEDS BY THE METHOD OF EXTRACTION WITHOUT HULL SEPARATION. V.A. Kockarova. *Maslozir. Prom.* **1974**(6), 8. By the method described in the paper, the crushed seeds are hydrated to 11–12% moisture. After thermal treatment, the pulp, with the temperature of 95–100C and 6.5–7.0% moisture, is pressed on the pre-presses. The thickness of cake was 11–15 mm and the oil content 9–15%. With the daily capacity of 170 t of castorseed oil with the extractor ND-1000, the consumption of fuel is 11.89 kg per 1t of seeds. The losses of oil are 0.99%. (Rev. Franc. Corps Gras)