

50th Annual
Fall Meeting
of the
American
Oil Chemists'
Society

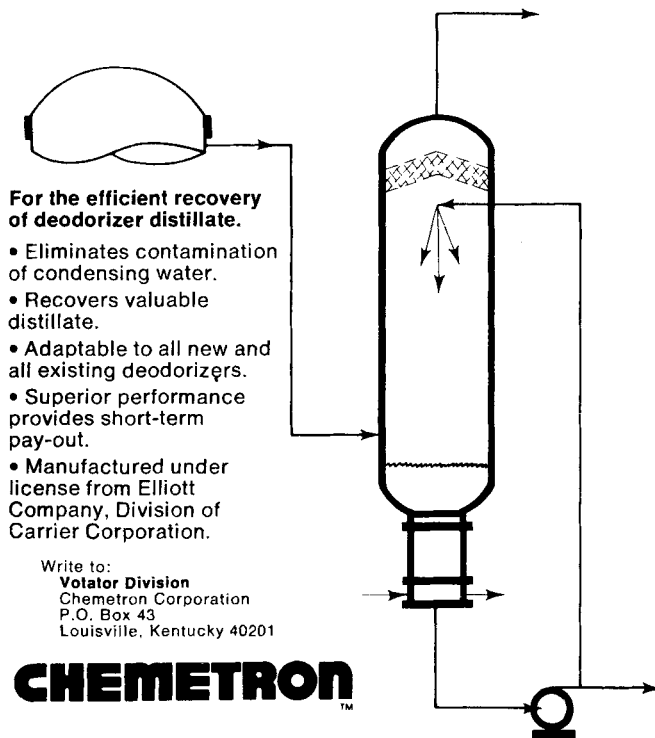
September 26-29, 1976

Chicago, Illinois

R.G. Krishnamurthy, Chairman of the Technical Program Committee, has compiled the following tentative list of symposia:

- Biological Effects of Fats
Hans Kaunitz, Columbia University
- Nutritional Effects of Unusual Fatty Acids
J.G. Hamilton, Hoffmann-LaRoche
- Influence of Food Components on Atherosclerosis
D. Kritchevsky, The Wistar Institute
- Prostaglandins
R. Paoletti, University of Milan, Italy
- Palm Oil—A U.S. Experience
Frank Sullivan, Sullivan Corporation
- Utilization of Palm Oil
Marshall Pike, Harrison & Crosfield, U.K.
- Processing of Oils and Fats
Robert Husch, Interstate Foods
- Oilseed Processing 1976
W. Berger
- Hydrogenation
Edwin Frankel, Northern Regional Research Labs
- Automation and Management of Edible Oil Industry
Chairman to be designated
- Pollution Control in Fats, Detergents, and Fatty Chemical Area
G.S. Farmer, Anderson Clayton Foods

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- Packaging for Edible Oil Products' Industry
Howard Richards, Kraftco Corporation
- Specialty Fats
Frank Luddy, Eastern Regional Research Labs
- Specialty Fats for the Bakery Industry
John Colmey and George Hill, ITT Continental Baking Co.
- Inedible Uses of Animal Fats
Werner Boehme, Fats, Protein Research Foundation
- Chemistry of Oils and Fats
Wassef Nawar, University of Massachusetts
- Antioxidants and Autoxidation
Rex Sims, General Foods Corporation
- Fatty Acid Technology
Karl Zilch, Emery Industries
- Synthetic Lubricants from Fatty Acid and Petroleum Sources: Comparison of Properties and Economics
Norman Baker, Celanese Chemicals, New York
- Application of Emulsifiers in Foods Systems
David Min, Quaker Oats Co.
- Analytical Methods
D. Schwartz, Eastern Regional Research Labs
- Newer Instrumentation for Oils and Fats Research
Herbert Dutton, Northern Regional Research Labs
- Functional Proteins
Charles Moore, Ralston Purina Co.