

North Central Members

Defy Snow

To Attend Meeting

The North Central Section's All Day Symposium was held on January 21 at the Sheraton O'Hare South in Schiller Park, IL. In the wake of an unexpected snow storm, more than 80 participants traveled over snow-packed roads and through snarled traffic to make this one of the most successful meetings in recent years. Nine papers were presented. Topics were varied in order to appeal to as many people as possible.

The meeting commenced with a discussion by AOCS president William E. Link, Ashland Oil Co., on official analytical methods. His presentation centered on rules for certification of commercial laboratories in the name of AOCS members and the role of the Uniform Methods Committee.

Brian Bidlingmeyer, Waters Associates, gave a "state of the art" presentation on the use of high speed liquid chromatography, using representative results from direct analyses for food additives, pesticides, aflatoxins, and fatty acids.

George Durany, Central Soya Co., reported on stationary phases for GLC which make possible the quantitative determination of the geometric isomers of C-18 unsaturated fatty acid methyl esters. Data obtained for *trans* acids and *cis*, *cis*-polyunsaturated fatty acids were compared to results from infrared spectroscopy and the enzymatic methods, respectively.

The types and options possible in automatic batch weighing systems were presented by William Spencer, H.G. Fuller & Sons, Columbus, OH. Slides of a recently installed shortening filler were used to illustrate some of the uses and advantages of such a system.

Will Gillette, Interstate Foods, Chicago, discussed the sale and future of animal fats in the food industry. Present use of tallow, and marketing predictions of growth areas for animal fats, were emphasized.

After lunch, David Mendenhall, Battelle Columbus Laboratories, showed how the measurement of extremely weak chemiluminescence can be applied to food technology. This cold-light emission is useful in assessing the degree of oxidation of a foodstuff and can be used to measure its susceptibility toward oxidation.

David Min, Quaker Oats Co., extolled the combined use of gas chromatography-mass spectrometry for the analysis and characterization of complex mixtures with examples encountered in food and flavor chemistry.

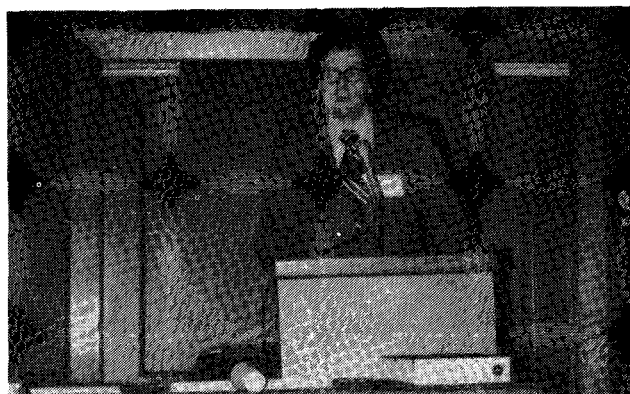
A palm oil steam refining deodorizer recently installed in Malaysia was described by Arnold Gavin, EMI Corporation, Des Plaines, IL. A brief history of palm oil production, predictions of future supply, characteristics of palm oil, and preferred processing methods were presented.

Wendelin Seng, Swift Environmental Systems, Oak Brook, IL, discussed electrochemical precipitation as a means for primary treatment of waste waters from edible oil refineries. ■

The Annual Bailey Award Dinner of the North Central Section will be held on March 17, 1976, at the Mug Pub, 360 N. Route 53, Itasca, IL 60143.



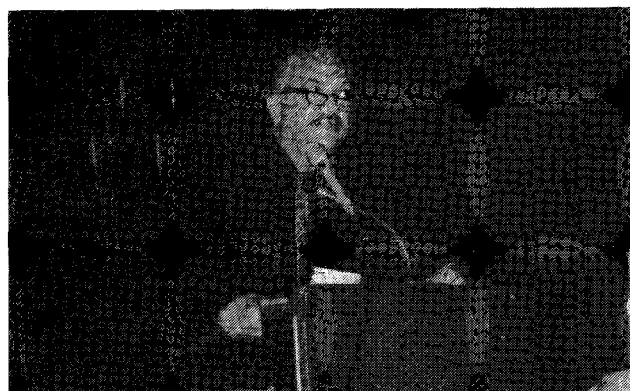
The Participants: In from the Cold



AOCS president William Link discusses AOCS Official Methods.



Program chairman Dan Sullivan, Central Soya, and speaker Brian Bidlingmeyer, Waters Associates



Arnold Gavin, EMI Corporation, describes palm oil processing.