

# Symposium:

## Round Table Discussion: Instrumental Analysis of Flavor and Flavor Stability of Fats and Oils

Chairman—Stephen S. Chang  
Co-chairman—Thomas H. Smouse

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- 444 Introduction – Instrumental Analysis of Flavor and Flavor Stability of Fats and Oils, by S.S. Chang
- 445-449 Analysis of Vegetable Oils for Flavor Quality by Direct Gas Chromatography, by H.P. Dupuy, E.T. Rayner, J.I. Wadsworth, and M.G. Legendre
- 450-453 Measuring Flavor Deterioration of Fats, Oils, Dried Emulsions and Foods, by J.A. Fioriti
- 454-457 A Quality Control Procedure for the GLC Evaluation of the Flavor Quality of Vegetable Oils, by A.E. Waliking and H. Zmachinski
- 458-460 Volatiles and Oil Quality, by H.W. Jackson and D.J. Giacherio
- 461-463 Correlation of the Flavor Scores of Vegetable Oils with Volatile Profile Data, by J.L. Williams and T.H. Applewhite
- 464-466 Chemical Stimulus Determinants of Cat Neural Taste Responses to Meats, by J.C. Boudreau
- 467 An Introduction to the Flavor Symposium of Flavor and Flavor Stability of Fats and Fatty Foods, by T.H. Smouse
- 468-473 Lipid-Derived Flavors of Legume Protein Products, by D.J. Sessa and J.J. Rackis
- 474-477 Twenty-five Years of Flavor Research in a Food Industry, by J.G. Keppler