



World Conference on Vegetable Food Proteins program details

Purpose: The program is designed to present in lectures, demonstrations, and exhibits the current information on utilization of vegetable proteins for nutritional and functional purposes to an audience interested in the regulation of food and food ingredients, institutional food programs, food assistance or emergency feeding programs, or the commercial utilization of protein in food products.

Organization: The principal organizers are the American Oil Chemists' Society and the Food Protein Council from the United States and Comité Eetbaar Plantaardig Eiwit from Europe.

Participating Organizations: The following organizations have also participated in the planning of the Conference in a variety of ways: Agency for International Development, USA; Agriculture Canada, Food Research Institute, Canada; American Ass'n of Cereal Chemists, USA; American Freedom from Hunger Foundation, USA; American Soybean Ass'n, USA; APRIA, France; Asian & Pacific Coconut Community, Indonesia; Ass'n of Official Analytical Chemists, USA; Assoc. das Industrias de Oleos Vegetais, Brazil; Australian Institute of Food Science & Technology, Australia; Belgian Vegetable Protein Ass'n, Belgium; British Food Manufacturing Industries Research Ass'n, United Kingdom; Comité Eetbaar Plantaardig Eiwit, Netherlands; Consiglio Nazionale delle Ricerche Progetto Finalizzato: Ricerca di Nuove Fonti Proteiche e de Nuove Formulazioni Alimentari, Italy; Danish Meat Products Laboratory, Denmark; Deutsche Gesellschaft für Fettwissenschaft, Germany; Egyptian Organization for Standardization, Egypt; European Vegetable Protein Federation, Belgium; FEDIOL, Belgium; Food & Agriculture Organization of the United Nations, Italy; Food Manufacturers Federation, Vegetable Protein Section, United Kingdom; Food Protein Council, USA; Food Protein Research & Development Center, USA; Grain Marketing Office, Department of Industry, Trade & Commerce, Canada; Groupe Consultatif International

de Recherches sur le Colza, France; Groupe d'Etude des Protéines de Soja, France; Institute of Food Research & Product Development, Kasetsart University, Thailand; Institute of Food Technologists, USA; International Ass'n of Seed Crushers, United Kingdom; International Society for Fat Research, Swedish Institute for Food Preservation Research, Sweden; International Sunflower Ass'n, USA; Italian Oil Chemists' Society, Italy; ITERG, France; Japan Vegetable Protein Food Ass'n, Japan; League for International Food Education, USA; National Cottonseed Products Ass'n, USA; National Soybean Processors Ass'n, USA; Netherlands Society for Nutrition & Food Technology, Netherlands; Oil Technologists' Ass'n of India, India; Organization for Nutrition & Food Research TNO, Netherlands; POS Pilot Plant Corporation, University of Saskatchewan, Canada; Protein Grain Products International, USA; Società Italiana per lo Studio delle Sostanze Grasse, Italy; Società Italiana per il Progresso delle Industrie Alimentari, Italy; Swedish Oilseed Growers Ass'n, Sweden; Tropical Products Institute, United Kingdom; U.S. Department of Agriculture, Agricultural Research Service, USA; U.S. Department of Agriculture, Foreign Agricultural Service, USA; VERNOF, Netherlands; Central Institute for Nutrition and Food Research TNO, Netherlands; Verband Deutscher Oelmühlen e.V., Germany.

Program and Steering Committee: A.R. Baldwin, Cargill, Inc. is committee chairman. Karl Gander, Unilever, is co-chairman and C.J.M. Meershoek, CEPE, is local chairman. Others on the committee are: J.J. Anton, Ralston Purina Co.; T.H. Applewhite, Kraft, Inc.; E.A. Asselbergs, Food & Agricultural Organization; A.M. Bouvy, Gist-Brocades N.V.; R. Burket, Archer Daniels Midland Co.; R. Cantarelli, Inst. di Tecnologie Alimentari, Italy; P. Capella, Italian Oil Chemists' Society; J.F. Casey, Central Soya International;

M.M. Chakrabarty, Oil Technologists' Ass'n of India; E. Chone, CETIOM, France; M.S. Cole, Archer Daniels Midland Co.; A. de Boer, C.E.P.E. VERNOF; G. Debry, Universite de Nancy, France; G. Deneck, Societe Industrielle des Oleagineux, France; E.A. Desmyter, Purina Protein Europe; R.A.M. Draijer, Cargill B.V.; A.C. Edwards, Purina Protein Europe; K.W. Fangauf, American Soybean Ass'n; G. Fauconneau, INRA; R.W. Fischer, Soypro International, Inc.; D.E. Gandy, International Sunflower Ass'n; G. Harrington, BHM Cereals Ltd.; S.J. Hauck, Food Protein Council, USA; A. Heesch, Deutsche Gesellschaft fur Fettwissenschaft; A. Holmes, The British Food Mfg. Industries Research Ass'n; W. Hoover, American Institute for Baking; L. Jones, National Cottonseed Products Ass'n; M. Jul, Danish Meat Products Lab.; B. Krol, CIVO-TNO, Netherlands; J. Lankford, USDA-Foreign Agricultural Service; E. Lusas, Food Protein Research & Development Center, USA; D. MacLean, Association of Official Analytical Chemists, USA; H.K. Mangold, Bundesanstalt fur Fettforschung; J.W. Mansvelt, Lenderink En. Co. B.V.; R. Marcuse, International Society for Fat Research; M. Milner, Massachusetts Institute of Technology; K. Mittelberg, A.E. Staley Manufacturing Co.; J.A. Nowacki, Central Soya International Inc.; A. Odell, Industrial Grain Products; R. Ohlson, AB Karlshamns Oljefabriker; D.R. Osborne, Unilever Research; M.A. Phillips, American Soybean Ass'n; J. Pokorny, Prague Institute of Chemical Technology; W. Pringle, The British Arkady Co., Ltd.; G.P. Reyes, Jr., Asian & Pacific Coconut Community; H. Richard, American Soybean Ass'n; L.H. Roberts, Ralston Purina Co.; C. Rocchietta, International General Protein; A. Rutkowski, Warsaw Agricultural University; Y. Sakaguchi, Japan Vegetable Protein Food Ass'n; L. Schutte, Unimills, B.V.; J.K. Sieh, Associo das Industrias de Oleos Vegetais, Brazil; E.F. Sipos, Central Soya Co.; J.C. Somogyi, Institut fur Ernahrungsforschung, Switzerland; W.H.

Tallent, USDA-Northern Reg. Res. Ctr.; A. Thomas, Unilever Forschungsgesellschaft; A. Uzzan, Groupe d'Etude des Proteines de Soja; H.W. van Gils, Unimills B.V.; A.G. Ward, Procter Department of Food & Leather Science, United Kingdom; J. Wells, Biochem Design S.p.A.; T. Welsh, Miles Laboratories, Inc.; D. Wilding, Kraft, Inc.; K. Yasuda, Japan Vegetable Protein Food Ass'n; "and other representatives for the participating organizations."

General Format: Speakers selected by the committee will present lectures in plenary sessions each morning. Lunch and early afternoon will be given to exhibits. Round table discussions will be held beginning in mid-afternoon.

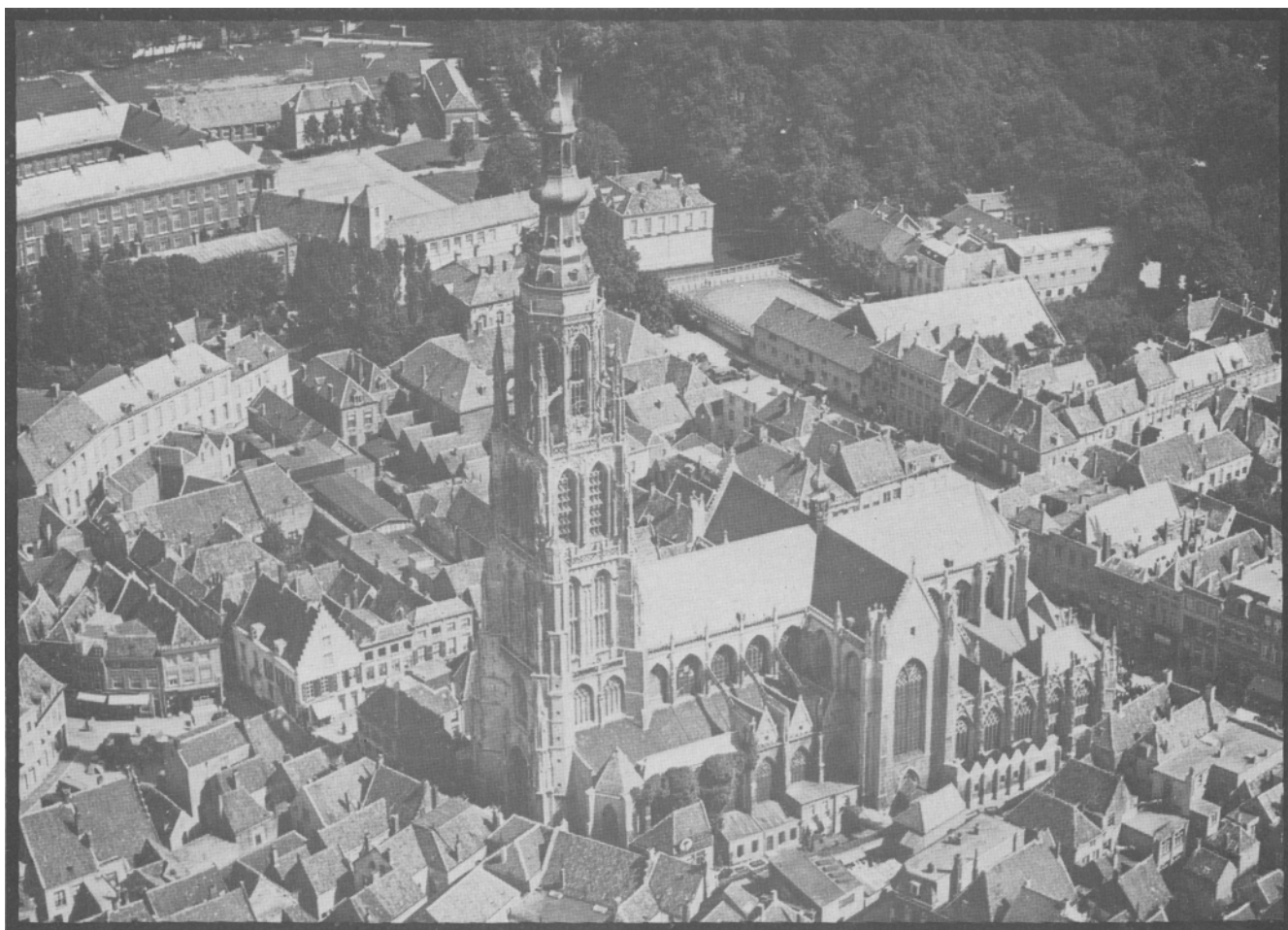
Round Table Discussions: These smaller sessions will be arranged on subject areas of the plenary sessions. Short papers, panel discussions, and response or elaborations of plenary papers will be included. Considerable time will be available for questions to speakers, chairmen, and other experts.

Languages: All papers will be presented in English and translated simultaneously to French.

Exhibits: The organizers anticipate over 50 exhibits of equipment, ingredients, and processes of importance in the utilization of vegetable protein.

Protein Lunches: From Monday through Friday registrants taking lunch at the RAI will have an option of special menus, designed to demonstrate uses of vegetable proteins.

Social Events: Included in the registration fee are a special opening reception at the exhibits on Sunday, a reception at the Rijksmuseum (home of Rembrandt's *Nightwatch*) on Tuesday, and an informal and action-filled Dutch Evening on Thursday.



Spouses' Program: The Local Committee is planning a series of tours, shopping events, and other programs especially for the accompanying spouses and guests. Also included are the social events mentioned above.

Hotels: The Alpha and the Crest are official headquarters. Additional space has been booked at the Hilton, Okura, and Apollo. Please use the special form. All housing requests are to be made to Doddson Travel/AOCS, PO Box 2760, Station A, Champaign, IL 61820, USA.

To ensure rates and hotel choices, please secure reservations by September 1, 1978.

Fees: Registration fees include all social events and Conference Proceedings. Spouses' fees include social events as well as the special

spouses' program.

	Before October 1	After October 1
Registration Fee	Hfl 675	Hfl 725
Spouses' Program	Hfl 170	Hfl 200

Prices are in Dutch Guilders.

Cancellations after October 6 will be assessed penalties based on the date the cancellation is received.

How to Register: A registration form is included in this issue. Additional forms are available from AOCS, 508 S. Sixth St., Champaign, IL 61820, USA, (Telex 404472), or C.E.P.E., Raamweg 44, The Hague, The Netherlands, (Telex 32616). ●



Technical Program

(As of April 15, 1978)

PLENARY PROGRAM

SUNDAY, OCTOBER 29, 1978

Registration
 Reception at RAI Center
 Exhibits Open

MONDAY, OCTOBER 30, 1978

Registration
 Opening Session
 Break

● Session A: Protein Nutrition

Cochairmen: G. Debry, University of Nancy, France; M. Milner, Massachusetts Institute of Technology, USA

Measuring Protein Quality, Dr. L. Satterlee, Department of Food Science & Nutrition, University of Nebraska, USA

Soybean Protein in Human Nutrition, Dr. V. Young, Department of Nutrition and Food Science, Massachusetts Institute of Technology, USA

Significance for Humans of Biological Factors in Soy and Other Proteins, Dr. I. Liener, Department of Biochemistry, University of Minnesota, USA

Bioavailability of Nutritionally Essential Minerals in Processed Vegetable Proteins, speaker confirmation pending

Vegetable Protein and Atherosclerosis, Dr. D. Kritchevsky, The Wistar Institute, USA