

New book by leading authority on surfactants offers wealth of ideas and information for the surface chemist.

Surfactants and Interfacial Phenomena

Milton J. Rosen

This new work by the author of over 35 articles on surfactants provides new insights on the subject. He explains why and how surfactants affect interfacial phenomena, and shows correlations between the chemical structure of the surfactant and its action.

By developing these relationships, Rosen helps minimize the costly experimental work which must be done by manufacturers of products containing surfactants and by researchers of interfacial phenomena. Rosen begins by surveying the structural types of surfactants currently commercially available, together with their characteristic features and major uses. He then discusses interfacial phenomena (adsorption, micellization, surface and interfacial tension reduction) that involve physicochemical effects of surfactants at the molecular level. The principles arrived at are then used to explain the effects of surfactants on the grosser interfacial phenomena (wetting, foaming, emulsification, dispersion, and detergency).

Numerous tables are included containing data compiled and calculated from the scientific literature and presented for the first time in one source.

approx. 304 pp. (1-73600-7)
April 1978 \$22.50

Available at your bookstore or use the coupon below to order your copy for a 15-Day Free Examination.



WILEY-INTERSCIENCE

a division of John Wiley & Sons, Inc.
605 Third Avenue, New York, N.Y. 10016
In Canada: 22 Worcester Road,
Rexdale, Ontario

Please send SURFACTANTS AND INTERFACIAL PHENOMENA for 15-DAY FREE EXAMINATION.

(Restricted to the continental U.S. and Canada.)

Mail to: WILEY-INTERSCIENCE

P.O. Box 092

Somerset, N.J. 08873

Rosen/SURFACTANTS (1-73600-7)

Payment enclosed, plus sales tax. Wiley pays postage/handling. We normally ship within 10 days. If shipment cannot be made within 90 days, payment will be refunded.

Bill me. Bill firm or institution.

NAME _____

AFFILIATION _____

ADDRESS _____

CITY _____ STATE/ZIP _____

092 A3160-51

Price subject to change without notice.

Turner H. Hopper dies



Former AOCs President Turner H. Hopper, one of the few honorary members of the AOCs, was found dead in his Higbee, MO, home on April 8, 1978. Mr. Hopper apparently had died of natural causes; he was found by friends who had brought mail from the post office to the residence. He was 83 years old.

Mr. Hopper was a graduate of Westminster College and the University of Missouri. Professionally he was an agricultural chemist. He joined AOCs in 1936 while working at the North Dakota Agricultural Experimental Station. From 1939 to 1942 he was with the USDA Regional Laboratory in Urbana, IL, serving as director for 18 months. He was assigned to the USDA research facility in New Orleans, now the Southern Regional Research Center, in 1942, serving as chief of the Oil Seed Crops Laboratory there from 1958-1962. He retired in 1962.

Mr. Hopper served as a member of numerous AOCs committees and had received a Special Merit Award for his ten years' service as editor of analytical methods. He served on the AOCs Governing Board from 1949 through 1957, including terms as secretary (1951-54), vice president (1955-56), and president (1956-57). Mr. Hopper served in the U.S. Naval Reserve during World War I.

Mr. Hopper was named an emeritus member of AOCs upon his retirement and in November 1963 was elected an honorary member. At the time of his death, he was one of six honorary members of the AOCs.

Survivors include his wife, Clayton, a resident of Maple Long Lodge in Moberly, MO; two brothers, Frank of Joliet, IL, and Charles of Tampa, FL, and two sisters, Mrs. Harold Woleben of Elgin, IL, and Mary E. Hopper of New York City. ●

ASA sponsors research projects

The American Soybean Association is sponsoring a three-year research project on the constituents and formation of flavor components in soy protein. Dr. C.G. Crawford has been appointed to conduct the research at the USDA Northern Regional Research Center in Peoria.

In a separate flavor research agreement, the ASA Research Foundation and the research center will conduct studies on fatty substances that may cause bitterness in soy protein foods. The ASA unit will contribute \$60,070, and the research center will recruit a biochemist to conduct the studies. Previous work at the NRRRC has indicated that oxidized compounds of phospholipid groups may be a factor in bitterness in soy protein. Other studies have implicated enzyme activity with bitterness. The cooperative studies eventually will seek to develop commercially feasible processes to remove objectionable flavors from high protein flakes. ●

Thurman receives honorary doctorate

Benjamin H. Thurman, AOCS' senior member, received an honorary doctor of science degree from Davidson College in North Carolina during April. Thurman received his bachelor's degree from Davidson in 1910, then did graduate work at Yale and Cornell.

His citation, read by Davidson College President Samuel Spencer, said in part:

"He has from boyhood kept to persevering, sometimes near-dispairing, persistence toward a goal. His inspiration and perspiration have brought him more than 80 patents for chemical discoveries and processes.

"... Before he was 23 he was the first to discover that lecithin, then produced only organically and abroad at great expense, could be made here from vegetable oil. He was also the first to make possible the enrichment of foods with synthesized vitamins, to the benefit of the world's health. The progress of the soap and paint industries for the last 50 years is largely the result of his patient working out of intuitive insight in a field he probably knows better than any man living..."

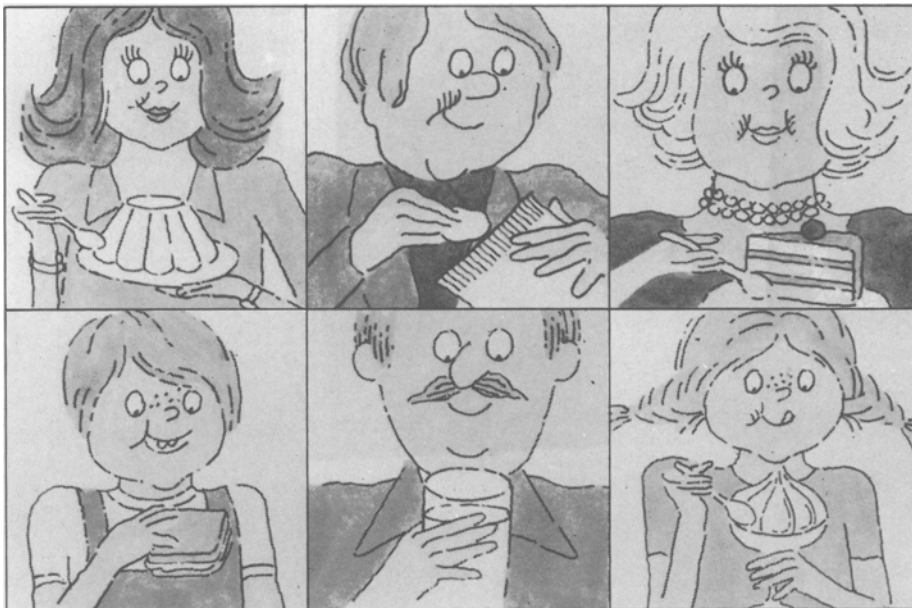
Thurman graduated from Davidson in 1910 and did graduate work at Yale and Cornell. He worked as a chemist or administrator for several major companies, including vice president of operations and director of Best Foods and vice president of research for Durkee Famous Foods. Since 1944 he has been an independent consultant and now lives in Orange, VA. ●

Gershbein receives chromatography award

Dr. Leon Gershbein, director of the Northwest Institute of Medical Research in Chicago and an AOCS member since 1965, has been named recipient of the 1978 Merit Award in Chromatography by the Chicago Gas Chromatography Discussion Group.

He was selected for the award for his unique and original application of chromatography to solution of biochemical and medical research problems, particularly those involving the chemistry of lipids and natural products. The award plaque and a \$200 honorarium were presented at a May symposium on HPLC sponsored by the Chicago group. Dr. Gershbein's award lecture, "Application of Chromatographic Criteria to Mammalian Lipid Problems" was presented at that symposium.

He is also a member of the ACS, Society of Applied Spectroscopy, American Association of Clinical Chemists, and is a fellow of the American Institute of Chemists. ●



Most consumers would be pleased to know that Grindsted Emulsifiers have a past... as well as a future.

While many consumers may know that numerous foods contain emulsifiers, they probably do not know that Grindsted is one of the world's foremost food emulsifier suppliers. They would be pleased to know that we've been working with the food industry worldwide for over 50 years and have a reputation for reliability, quality and technical know-how.

As for the future, Grindsted will continue to offer the global food industry a broad range of emulsifiers and the very best technical service. So if you need an emulsifier for margarine, bakery goods, dehydrated potatoes, whipped topping or any other food purpose, contact Grindsted. We would be pleased to put our experience and service at your disposal.

The Grindsted range includes: distilled monoglycerides, mono-diglycerides,

acetylated monoglycerides, lactylated monoglycerides, citric acid esters of monoglyceride, diacetyl tartaric acid esters of monoglyceride, stearyl-2-lactylates, sorbitan esters of fatty acids, propylene glycol esters of fatty acids and polyglycerol esters of fatty acids.



**GRINDSTED
PRODUCTS**
A DIVISION OF GRINDSTEDVÆRKET A/S

Grindsted Products, Inc., 9290 Bond, P. O. Box 12570, Overland Park, Kansas 66212, U.S.A.
Tel.: 913-492-4292. Telex: 4-2565 grindstnc oipk.

World Headquarters: Denmark

Grindsted Companies: Germany, England, France, Brazil