

Smalley certificates awarded



Vera Pierce, center, of Plains Co-Op Mill in Lubbock, TX, receives the AOCs Smalley Cup for highest proficiency in the combined determination of moisture, oil, and nitrogen in the oilseed meal series. Presenting the cup is Joe Rankin, right, president of Plains Co-Op; and Jim Riddlehuber, chief chemists at Plains Co-op and chairman of the AOCs Smalley Committee. Mrs. Pierce was unable to attend the AOCs Annual Meeting so the cup was presented to her in Lubbock.

One hundred certificates of proficiency were awarded in the 1977-78 Smalley Check Sample Program this year with the first place awards announced and presented during the AOCs Inaugural Luncheon at the 69th Annual Meeting in St. Louis.

Vera Pierce of Plains Co-Op Mill in Lubbock, TX, received the Smalley Cup. The cup is awarded annually to the chemist with the highest proficiency in the combined determination of moisture, oil, and nitrogen in the oilseed meal series.

Ronnie M. Fox of Fox Testing Labs in Lubbock, TX, received the R.T. Doughtie Cup for highest proficiency in analysis of cottonseed.

A total of 351 individual chemists enrolled in the program which involved 20 different series. The collaborators ordered a total of 908 series, with each series consisting of from 4 to 15 samples. More than 7,000 samples were ordered by collaborators this year. The competitive program provides a means for an individual chemist to check his work against the performance of his peers throughout the world. Chemists from more than 20 nations participated in the 1977-78 program. The 1978-79 program will again offer 20 different series.

Certificates of proficiency were awarded to the following individuals in the categories designated:

Oilseed Meal

Combined moisture, oil, and nitrogen

First Place:

Mrs. Vera Pierce, Plains Co-op Oil Mill, Lubbock, TX.

Honorable Mention:

Dr. James P. Minyard, Jr., Mississippi State Univ. Chem. Lab., Mississippi State, MS.

Horace Keith, Anderson Clayton & Co., Lubbock, TX.

Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Joe G. Bowling, Woodson-Tenent Labs, Goldston, NC.

J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS.

Moisture

First Place:

D.C. Melear, Jr., Southwestern Labs, Ft. Worth, TX.

Honorable Mention:

J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS.

Dr. James P. Minyard, Jr., Mississippi State, MS.

Leon S. Hunter, Pope Testing Labs, Dallas, TX.

Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Mrs. Lela Vines, Woodson-Tenent Labs, Wilson, AR.

Oil

First Place:

Horace Keith, Anderson Clayton & Co., Lubbock, TX.

Honorable Mention:

Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Dr. James P. Minyard, Jr., Mississippi State, MS.

Mrs. Vera Pierce, Plains Co-op Oil Mill, Lubbock, TX.

Joe G. Bowling, Woodson-Tenent Labs, Goldston, NC.

A.C. McConnell, Woodson-Tenent Labs, Memphis, TN.

Nitrogen

First Place:

John Wieters, Morris Testing Labs, Macon, GA.

Honorable Mention:

Mrs. Vera Pierce, Plains Co-op Oil Mill, Lubbock, TX.

B.O. Pattison, Pattison's Labs, Harlingen, TX.

E.R. Hahn, Hahn Labs, Columbia, SC.

Biffle Owen, Planters Mfg. Co., Clarksdale, MS.

E.L. Hanson, Armour & Co., South St. Paul, MN.

Crude Fiber

First Place:

Phil Maiers, Doty-Wilhoit Lab, Minneapolis, MN.

Honorable Mention:

John Ledin and Ardin Backous, Woodson-Tenent Labs, Des Moines, IA.
Joe G. Bowling, Woodson-Tenent Labs, Goldston, NC.
A.C. McConnell, Woodson-Tenent Labs, Memphis, TN.
Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Cellulose

Moisture and cellulose

First Place:

E.R. Hahn, Hahn Labs, Columbia, SC.

Honorable Mention:

Leon S. Hunter, Pope Testing Labs, Dallas, TX.

Cottonseed

Foreign matter, moisture, free fatty acids, oil, and ammonia

First Place:

Ronnie M. Fox, Fox Testing Labs, Lubbock, TX.

Honorable Mention:

Mrs. Vera Pierce, Plains Co-op Oil Mill, Lubbock, TX.
E.R. Hahn, Hahn Labs, Columbia, SC.
J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS.

Drying Oils

Acid value, iodine value, color, and specific gravity

First Place:

T.M. Narayanan Nair, Charles V. Bacon Labs, Jersey City, NJ.

Honorable Mention:

Robert L. Shelton, Southern Testing Lab, New Orleans, LA.

Edible Fats

Free fatty acids, free glycerin, alphasmonoglycerides, Wiley melting point, capillary melting point, congeal point, Lovibond red color, peroxide value, and iodine value

First Place:

Bert R. Boynton and Herbert Haynie, Swift Edible Oil Co., Fort Worth, TX.

Honorable Mention:

Oils Group, Chemical Lab, Canada Packers, St. Boniface, MB.
K.R. Palm, Swift Edible Oil, Chattanooga, TN.
Bruce Warden, Hunt-Wesson Foods, Fullerton, CA.
L.J. Rocque, Hunt-Wesson Foods, Fullerton, CA.
Thomas R. McCrory, Humko Products, Memphis, TN.

Gas Chromatography

Preparation of methyl esters on fats and oils and GC determination of fatty acids

First Place:

J.R. Taylor, Swift & Co., Oakbrook, IL.

Honorable Mention:

Robert C. Manning, SCM Glidden Durkee, Strongsville, OH.
H.F. Robinson, Lever Brothers Co., Edgewood, NJ.
Jim Dyck, C.S.P. Foods, Ltd., Nipawin, SK, Canada.
R.J. Johanson, ITT Continental Baking Co., Rye, NY.
Dr. Ragnar Ohlson, AB Karlshamn's Oljefabriker, Karlshamn, Sweden.

Peanuts

Moisture, free fatty acids, oil, and ammonia

First Place:

W.C. Dean, Dothan Oil Mill Co., Dothan, AL.

Honorable Mention:

Ronnie Fox, Fox Testing Lab, Lubbock, TX.
Jack Lynch, Law & Co., Atlanta, GA.

Safflower, Sunflower, Rapeseed

Moisture, oil, and nitrogen

First Place:

Mrs. Vera Pierce, Plains Co-op Oil Mill, Lubbock, TX.

Honorable Mention:

Betty Miller, Curtis & Tompkins, San Francisco, CA.

Vegetable Oil for Color Only

First Place:

David Dobbin, Canada Packers Ltd., W. Toronto, Ont., Canada.

Honorable Mention:

A.S. Rogers, Jr., C & T Refinery, Inc., Charlotte, NC.
W. Maurice Belcher, A.E. Staley Mfg. Co., Decatur, IL.

Soybean Oil

Free fatty acids, neutral oil, and bleached color

First Place:

M.L. Valetta, Div. of Superintendence Co., New York, NY.

Honorable Mention:

J.R. Suarez, Hunt-Wesson Foods, Inc., New Orleans, LA.
Rene Thionville, Thionville Inspector de Cargas, Santos, Brazil.
P.C. Thionville, Thionville Laboratory, New Orleans, LA.
Albert Reynaud, Charles V. Bacon, Inc., Marrero, LA.
John W. Thomas, Superintendence Co., Kenner, LA.

Cottonseed Oil

Free fatty acids, refining loss, refined color, and (optional) bleached color

First Place:

B. Lee Keating and Larry Lee Kennon, K-Testing Lab, Memphis, TN.

Honorable Mention:

Cecil B. Speer, Barrow-Agee Labs, Memphis, TN.
Biffle Owen, Planters Mfg. Co., Clarksdale, MS.
Robert H. Beeler, Levelland Vegetable Oil, Inc., Levelland, TX.
T.M. Narayanan Nair, Charles V. Bacon, Inc., Jersey City, NJ.
Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Cottonseed Aflatoxins

First Place:

Robert T. Teague, North Carolina Dept. of Agriculture, Raleigh, NC.

Honorable Mention:

George Stanley, DFA of California, Fresno, CA.

Tallow and Grease

Titer, free fatty acids, moisture, unsaponifiable matter, and insoluble impurities

First Place:

John W. Thomas, Superintendence Co., Kenner, LA.

Honorable Mention:

M.L. Valetta, Superintendence Co., New York, NY.
Rene Thionville, Thionville Inspector de Cargas, Santos, Brazil.

John Ledin and Ardin Backous, Woodson-Tenent Labs, Des Moines, IA.

T.M. Narayanan Nair, Charles V. Bacon Labs, Inc., Jersey City, NJ.

Soybeans

Moisture, oil (ammonia optional)

First Place:

J.E. Williams, Woodson-Tenent Labs, Clarksdale, MS.

Honorable Mention:

Biffle Owen, Planters Mfg Co., Clarksdale, MS.
Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

A.C. McConnell, Woodson-Tenent Labs, Memphis, TN.

Earl Horn, DeKalb County Farm Bureau, DeKalb, IL.

Corn Aflatoxins

First Place:

W.E. Hobbs, General Mills, Inc., Minneapolis, MN.

Honorable Mention:

P. Wiertz, Vereidigter Handelschemiker, Hamburg 11, West Germany.

A.C. McConnell, Woodson-Tenent Labs, Memphis, TN.

Peanut Aflatoxins

First Place:

J.Y.N. Wong, Government Laboratory, North Point, Hong Kong.

Honorable Mention:

A.C. McConnell, Woodson-Tenent Labs, Memphis, TN.

J.M. Llinas, Gallina Blanca Purina, S.A., Barcelona, Spain.

M. Caerou, Duquesne Purina, Montfort-Sur-Risle, France.

P. Wiertz, Vereidigter Handelschemiker, Hamburg 11, West Germany.

E. Stachewicz, Best Foods, Div. of CPC International, Portsmouth, VA.

N.I.O.P. Fats and Oils

Specific gravity, free fatty acids, iodine value, saponification value, and Lovibond color

First Place:

P.C. Thionville, Thionville Laboratories, Inc., New Orleans, LA.

Honorable Mention:

T.M. Narayanan Nair, Charles V. Bacon Labs, Inc., Jersey City, NJ.

John W. Thomas, Superintendence Co., Inc., Kenner, LA.

Fish Meal

Protein, fat, moisture, ash, and pepsin digestibility

First Place:

Douglas E. McLemore, Woodson-Tenent Labs, Gainesville, GA.

Honorable Mention:

Thomas J. Moore and Guy E. Moore, Woodson-Tenent Labs, N. Little Rock, AR.

Carl W. Schulze, New Jersey Feed Lab, Trenton, NJ.

Fish Solubles

Protein, fat, moisture, ash, pH, and ammonia nitrogen

First Place:

Miss Vickie Hesse, Zapata Haynie Corp., Moss Point, MS.

Honorable Mention:

Philip A. McKee, Zapata Haynie Corp., Reedville, VA.

Fish Oil

Free fatty acids, moisture, and iodine value

First Place:

Lynn Hawkins, Barrow Agee Labs, Inc., Memphis, TN. ●

ASA soliciting research proposals

The American Soybean Association Research Foundation is accepting research proposals for 1979 on soybean production and on soybean utilization.

The production research grants will total up to \$45,000 each for three-year studies. Specific topics are: overcoming soil and climatic stress factors, and internal control of soybean growth and development.

The utilization research grants will provide \$20,000 to \$45,000 for three-year studies on: removal of linolenic acid from soy oil; increased soy oil stability through removal of phosphorus compounds, or through varying antioxidants, photosensitizers, or photostabilizers; mineral availability in soy diets; increased nutritional value of soy meal for ruminants; effects of processing variables on nutritional value of meal in pig and chick diets; or evaluation of energy and amino acid levels of soy protein products using pigs as animal models.

Further information is available from the ASARF, Box 158, Hudson, IA 50643. ●

Guelph protein symposium in August

An international symposium on protein utilization will be held Aug. 13-16, 1978, at the University of Guelph, Guelph, Ontario, Canada. Symposium registration fee is \$60. Full details are available from the Office of Continuing Education, Room 145 Johnston Hall, University of Guelph, Guelph, Ontario, Canada N1G 2W1.

Topics will include human implications of protein utilization, food aid proteins, protein processing and functional attributes, marketing secondary processed plant proteins, protein end uses, protein co-products, utilization of proteins in feeds, utilization of vegetable proteins, utilization of animal, dairy, and fish proteins, utilization of novel proteins, and value added processing of grains and oilseeds. ●