

Technical Program

SUNDAY, OCTOBER 29, 1978

Registration

Orientation meeting for speakers and co-chairmen

Reception at RAI Center

Exhibits Open

MONDAY, OCTOBER 30, 1978

• **SESSION A: PROTEIN NUTRITION**

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

Measuring Protein Quality, L. Satterlee, University of Nebraska, Lincoln, Nebraska, USA

Soybean Protein in Human Nutrition, V. Young, Massachusetts Institute of Technology, Cambridge, Massachusetts, USA

Significance for Humans of Biologically Active Factors in Soybeans and Other Legumes, I. Liener, University of Minnesota, St. Paul, Minnesota, USA

Effects of Consumption of Processed Soy Proteins on Minerals and Digestion in Man, P.G. van Stratum, Unilever Research Laboratory, Vlaardingen, The Netherlands

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

New Concepts in Biological Evaluation in Novel Protein Foods, S.A. Miller, Massachusetts Institute of Technology, Cambridge, Massachusetts, USA

• **SESSION B: ECONOMICS OF VEGETABLE PROTEIN**

Co-Chairmen: K.W. Fangauf, American Soybean Association, Germany; R.W. Fischer, Soypro International, USA

Conditions and Trends in the World Protein Economy, C. Hardin, Ralston Purina, Inc., St. Louis, Missouri, USA

Effect of Price Fluctuation in Livestock and Meat Production on Vegetable Protein Markets, W. Gallimore, U.S. Department of Agriculture, Washington, DC, USA

Exhibits

Round Table Discussions

TUESDAY, OCTOBER 31, 1978

• **SESSION B: ECONOMICS OF VEGETABLE PROTEIN (continued)**

Economic Considerations on the Use of Vegetable Protein in Danish Meat Products, O.K. Hansen, Aarhus Oliefabrik A/S, Aarhus, Denmark

Economic Advantages of Using Vegetable Protein Products in Scandanavia, P. Willner, AB Karlshamn Oljefabriker, Karlshamn, Sweden

A Case Study on the Introduction of Vegetable Protein into School Meals, D. Simpson, Inner London Education Authority, London, England

• **SESSION C: CURRENT DEVELOPMENTS IN PROTEIN FOOD REGULATIONS**

Co-Chairmen: A.G. Ward, University of Leeds, England; L.H. Roberts, Raltech Scientific Services, Inc., USA

Basic Principles Underlying a Legislative Framework for Vegetable Protein, A.G. Ward, University of Leeds, Wetherby, England

Marketing, Economic, Technical, and Regulatory Ramifications of Vegetable Protein Legislation, L.H. Roberts, Raltech Scientific Services, Inc., Madison, Wisconsin, USA

Regulatory Outlook on Vegetable Protein, H. Roberts, Food and Drug Administration, Washington, DC, USA

Review of European Legislation on Vegetable Proteins, A. Brincker, Danish Meat Products Laboratory, Copenhagen, Denmark

EEC Harmonization Program and Its Impact and Status on EEC Legislation for Vegetable Proteins, A. Kinch, Commission of the European Economic Community, Brussels, Belgium

The Status of FAO and Codex Alimentarius Developments on Vegetable Proteins, G. Kermode, Food and Agriculture Organization of the United Nations (FAO), Rome, Italy

International Policy Development for Vegetable Protein Foods – The Consumer Perspective, D.H. Grose, International Organization of Consumers, London, England

Exhibits

Round Table Discussions

WEDNESDAY, NOVEMBER 1, 1978

• **SESSION D: CHARACTERISTICS OF PROTEIN INGREDIENTS**

Co-Chairmen: D.R. Osborne, Unilever Research, England; L. Jones, National Cottonseed Products Association, USA

Functional Properties of Proteins: Soy Proteins, J.E. Kinsella, New York State College of Agriculture and Life Sciences, Ithaca, New York, USA

Texture of Vegetable Proteins, H. Wilcke, Ralston Purina Company, St. Louis, Missouri, USA

Flavor Problems of Vegetable Food Proteins, J. Rackis, U.S. Department of Agriculture, Peoria, Illinois, USA

Methods of Studying Functional Characteristics of Vegetable Proteins, A. Hermansson, The Swedish Food Institute, Goteborg, Sweden

Functionality of Vegetable Proteins Other Than Soy, W. Martinez, U.S. Department of Agriculture, Beltsville, Maryland, USA

Methods for Detection and Determination of Vegetable Proteins in Meat Products, W.J. Olsman, Central Institute for Nutrition and Food Research (TNO), Zeist, The Netherlands

• **SESSION E: VEGETABLE PROTEINS IN CEREALS, SNACKS AND BAKERY PRODUCTS**

Co-Chairmen: W. Pringle, British Arkady Co., Ltd., England; W. Hoover, American Institute of Baking, USA

Use of Soy Proteins in Baked Foods, W. Hoover, American Institute of Baking, Manhattan, Kansas, USA

Vegetable Proteins in Snacks, P. Fitch, British Arkady Co., Ltd., Manchester, England

Wheat Gluten as a Protein Ingredient, N. Wookey, Tenstar Products Ltd., Ashford, England

• **SESSION F: VEGETABLE PROTEINS IN MEAT AND FISH PRODUCTS**

Co-Chairmen: J.C. Somogyi, Institute fur Ernahrungsforschung, Switzerland; M.S. Cole, Archer Daniels Midland Co., USA

Vegetable Proteins in Meat Products – Problems & Possibilities, M. Jul, Danish Meat Products Lab., Copenhagen, Denmark

Meat and Vegetable Protein Blends for Engineered Foods, W. Brown, ABC Research, Gainesville, Florida, USA

Exhibits

Round Table Discussions

THURSDAY, NOVEMBER 2, 1978

• **SESSION F: VEGETABLE PROTEINS IN MEAT AND FISH PRODUCTS (continued)**

Use of Vegetable Protein in Processed Seafood Products, E. Sipos, Central Soya Co., Inc., Ft. Wayne, Indiana, USA

Retorted Meat and Vegetable Protein Combinations, J.A. Nowacki, Central Soya International, Brussels, Belgium

Vegetable Proteins in Cooked and Fermented Sausages, V.V. Kadane, Central Soya Repräsentanzbvro, Langan, W. Germany

Utilization of Vegetable Protein in Meats of Large Cross Sectional Area, E.A. Desmyter, Purina Protein Europe, Brussels, Belgium

• **SESSION G: VEGETABLE PROTEINS IN CONFECTIONARY PRODUCTS**

Co-Chairmen: J.W. Mansvelt, Lenderink & Co., B.V., The Netherlands; K. Mittelberg, A.E. Staley Manufacturing Co., USA

Chemistry and Characteristics of Enzyme Modified Whipping Proteins, R.C. Gunther, Gunther Products, Galesburg, Illinois, USA

Technical Applications of Protein Whipping Agents in Sugar Confectionary, J.W. Mansvelt, Lenderink & Co., B.V., Schiedam, Holland

• **SESSION H: VEGETABLE PROTEINS IN FERMENTED FOODS AND OTHER PRODUCTS**

Co-Chairmen: Y. Sakaguchi, Japan Vegetable Protein Food Association, Japan; F.A.M. Bouvy, Gist-Brocades N.V., The Netherlands; and W.H. Tallent, USDA Northern Regional Research Center, USA

Opening Remarks, Y. Sakaguchi, Japan Vegetable Protein Food Association, Japan

Fermented Vegetable Protein and Related Foods of Japan and China, D. Fukushima, Kikkomon Foods, Inc., Walworth, Wisconsin, USA

Fermented Vegetable Protein and Related Foods of Southeast Asia, F.B. Winarno, Bogor Agricultural University, Bogor, Indonesia

Some Important Fermented Foods of Near East & Africa, C. Hesseltine, U.S. Department of Agriculture, Peoria, Illinois, USA

Hydrolyzed and Autolyzed Vegetable Proteins as Functional Food Ingredients, H. Olsman, Unilever Research Laboratory, Groessen, The Netherlands

Summarizing Remarks, F.A.M. Bouvy, Gist-Brocades, N.V., Holland

• **SESSION I: VEGETABLE PROTEINS IN DAIRY PRODUCTS**

Co-Chairmen: R. Ohlson, AB Karlshamns Oljefabriker, Sweden; D. Wilding, Kraft, Inc., USA

Technical Problems and Opportunities in Using Vegetable Proteins in Dairy Products, C. Morr, Colorado Springs, Colorado, USA

Infact Formulas and the Use of Vegetable Protein, W.A.B. Thomson, Ross Laboratories, Columbus, Ohio, USA

Exhibits

Round Table Discussions

FRIDAY, NOVEMBER 3, 1978

• **SESSION I: VEGETABLE PROTEINS IN DAIRY PRODUCTS (continued)**

Vegetable Protein Applications in Yogurt, Coffee Creamer and Whipped Toppings, C.W. Kolar, Ralston Purina Inc., St. Louis, Missouri, USA

Vegetable Protein Applications in Soya Whey, D. Wilding, Kraft, Inc., Glenview, Illinois, USA

• **SESSION J: MARKETING REQUIREMENTS AND EXPERIENCES**

Co-Chairmen: A.E. Edwards, Purina Protein Europe, Belgium; R. Burket, Archer Daniels Midland Co., USA

Designing Vegetable Proteins to Fit Market Needs, J.F. Casey, Central Soya International, Brussels, Belgium

Launching a Successful Product on the Consumer Market, W.A. Cummings, Cadbury Typhoo Ltd., Birmingham, England

Meat and Dairy Analogs from Vegetable Proteins, T. Welsh, Miles Laboratories, Inc., Chicago, Illinois, USA

Marketing Vegetable Proteins: The Need for a Technical Understanding of These New Food Ingredients, B.J. McAuley, McAuley Edwards Limited, Bladock, England

Worldwide Marketing of Soy Protein; a Multidimensional Problem, J.J. Anton, Ralston Purina Inc., St. Louis, Missouri, USA

• **SESSION K: ADVANCES IN NEW VEGETABLE PROTEINS**

Co-Chairmen: A. Rutkowski, University of Warsaw, Poland; E. Lusas, Texas A&M University, USA

Food Uses for Cottonseed Proteins, J.J. Spadaro, U.S. Department of Agriculture, New Orleans, Louisiana, USA

Food Uses of Peanut Proteins, E. Lusas, Texas A&M University, College Station, Texas, USA

Rapeseed, R. Ohlson, AB Karlshamns Oljefabriker, Karlshamn, Sweden

Sunflower, F. Sosulski, University of Saskatchewan, Saskatoon, Canada

Food Uses of Wheat Gluten, M. Sarkki, Raison Tehtaati, Raisio, Finland

No Exhibits

Round Table Discussions

Round Table Discussions

Round table discussions each afternoon during the World Conference on Vegetable Food Proteins will give registrants a chance to comment on what they have heard each day, as well as to direct questions on specific points to the speakers.

Each of the 11 plenary sessions will be supplemented by one to three informal discussion groups. Plenary session speakers will attend, sometimes augmented by other experts invited to present talks of 5, 10, or 15 minutes on some additional aspects of the session topic.

Registrants may ask questions directly of speakers or use question forms that will be distributed during plenary sessions. Registrants may write their questions on the forms, including the name of the person from whom they wish an answer and the number and name of the paper that prompted the question. These forms will be collected at the rear of the Main Hall after each plenary session, then given to session chairmen before the discussions convene.

Persons who wish to make extended comments during a round table discussion should contact the session chairman before the round table begins so that the chairman can recognize them at the appropriate time during the discussion.

There will be no verbatim transcript of the informal discussions, nor will the sessions be tape recorded. Simultaneous translation will not be available.

While session chairmen had not completed their plans as this report was prepared in late July, a brief description of discussion groups is provided below.

Session A: Protein Nutrition

Chairmen G. Debry of France and M. Milner of the United States plan to hold discussion sessions Monday, Tuesday, and Wednesday afternoons. Monday's session, entitled "Evaluation of Quality and Safety of Proteins," will include brief presentations by J. Mauron, Nestle Alimentana, Switzerland; H.P. Sarett, Mead-Johnson Research Center, United States; B. Favre, Rhone-Poulenc Industries, France; A.E. Bender, Queen Elisabeth College, England; N. Zollner, University of Munich, Germany; and A. Mariana, Nutrition Institute, Italy. Tuesday's session, "Processing and Compositional Factors Influencing Nutritional Value," will include J. Rackis, USDA Northern Regional Research Center, United States; L. Hambreus, University of Uppsala, Sweden; M.A. Eastwood, Western Gen-

eral Hospital, Edinburgh, Scotland; P.G. van Stratum, Unilever Research, The Netherlands; C.E. Bodwell, USDA Nutrition Institute, United States; and H.M. Bau, University of Nancy, France. Wednesday's discussion is entitled "Vegetable Proteins in Nutrition" with no specific speakers assigned at the time this report was written.

Session B: Economics of Vegetable Proteins

Chairmen K.W. Fangauf of Germany and R.W. Fischer of the United States and all plenary session speakers will participate in an unstructured format. Discussion sessions will be held Monday and Tuesday afternoons.

Session C: Current Developments in Protein Food Regulations

Session Chairmen L.H. Roberts, Ralston Purina Co., United States, and A.G. Ward, University of Leeds, England, plan to hold round table discussions Tuesday and Wednesday afternoons. A specific schedule will not be worked out until October, but participants will include all plenary session speakers plus Gene Lambert, an American attorney specializing in food regulations with the firm Covington and Burling; Dr. Frank Anderson, Food Standards Division of the Ministry of Agriculture, Fisheries and Food of England; and Michael Fondu, associate director of the Bigwood Centre at the University of Brussels.

Session D: Characteristics of Protein Ingredients

Chairmen D.R. Osborne of England and L. Jones of the United States had not yet completed full plans for their discussion group to be held Wednesday afternoon. Three papers from Unilever specialists in four nations will be offered. L. Schutte of UniMills and F. van den Ouweland of Unilever Research, both in The Netherlands, will cover "Flavor in Soy Applications"; R.B. Leslie of Unilever Research, England, will speak on "Role of Processing in Changing Protein Characteristics"; and K.H. Ney of Unilever Research, Germany, will speak on "Taste of Potato Protein." E. Lusas of Texas A&M University, United States, and F. Sosulski of the University of Saskatchewan, Canada, will participate in the discussion group.