

Four Corners



Chairman, International Relations — Eugene Marshack • Corresponding Secretaries — S.G. Brooker and A. Uzzan

France A. Uzzan

Chevreul Medals 1978

The 1978 laureates of the Chevreul Medals are Professor A. Jakubowski, Director of the Meat, Fats and Oils Institute from Warsaw (Poland), and Professor P. Metais, from the University Louis Pasteur Strasbourg (France). They received the award during a scientific Information Day organized by the Association Francaise pour l'Etude des Corps Gras (AFECG) in Paris on Nov. 28, 1978. They presented two talks on: "Quality Control in Oils and Fats Industry" and "Biological Implications of Edible Fats."

Other papers were "Vegetable Margarine Purity Control: Unavoidable Blends in Margarine Industry," by J.P. Wolff; "Vegetable Oils Refinability Evaluation," by M. Naudet; "Lipoproteins Metabolism," by M. Dewailley; "Lipids in Nervous System," by Dr. Baumann.

The proceedings will be published in the Revue Francaise des Corps Gras.

Professor Naudet, New President of the A.F.E.C.G.

During its last meeting, the board of directors of the French association has elected Professor Maurice Naudet from the University of Marseilles, and former Chairman of the 1976 I.S.F. World Congress, president for the next two years. Mr. Pore from Houghton, France, is vice-president, Mr. J.P. Lang, from Itegr, general secretary, and Mr. Faur, from Astra-Calve, treasurer.

New French Regulation on Rapeseed Oil

The French Government published on Aug. 9, 1978, a new regulation and labeling concerning vegetable edible oils: the erucic acid content of the fats and oils sold for human nutrition must be less than 5%. The rapeseed oil with this content will be labeled: "new rapeseed oil."

In fact, the French 1978 rapeseed crop which reached 600,000 tons (after the 1977 crop with only 387,000 tons) contains no more than 1 or 2% of erucic acid and even very often less than 0.2%.

Symposium on the Nutritional Properties of the "New Rapeseed Oil"

A French governmental scientific center called C.N.E.R.N.A. organized on December 14 in Paris an international symposium on this topic.

The aim of the symposium was to discuss the results of research performed during the last 5 years in France, the Netherlands, Canada and other countries by doctors, nutritionists, physiopathologists, toxicologists etc. on the nutritional properties of this oil as well as other brassica oils with a very low content in erucic acid (Primer, Canbra, Lesira etc.).

The speakers: Prof. J. Beaumont and B. Jacotot, Dr. S. Renaud, Dr. G. Rocquelin, Dr. J. Flanzky, Prof. P. Hatt from France, Dr. J. Kramer from Canada and R. Vles from the Netherlands gave papers which show that the new rapeseed oil is perfectly comparable in its biological properties to the other vegetable edible oils (soybean, peanut, sun-

flower, olive, corn etc.) including atherosclerotic and thrombotic points of view. Its ingestion has a positive action on health of the consumers.

The representatives of the consumers associations who attended the Symposium agreed with the general opinion that this "new oil" is very much better than the old oil (with a high content in erucic acid) and announced that the consumer attitude vis-a-vis the new oil will be positive.

The proceedings of the Symposium will be published by C.N.E.R.N.A. within a few months. They may be ordered from: C.N.E.R.N.A. 72, rue de Sevres - 75007 Paris.

G.E.P.V. Technical Information Day on the Utilization of Vegetable Proteins in Food Industries

At the occasion of the International Food Show (S.I.A.L.) held in Paris last November, the French Groupe d'Etude des Proteines Vegetales-G.E.P.V. organized this Information Day on the uses of vegetable proteins in food industries.

In a previous "Four Corners," we summarized the activities of this association, particularly for the scientists, doctors, dietitians, caterings, school teachers, consumers, press, etc. This time the meeting was devoted to the food industries.

After a short introduction and presentation by A. Uzzan, general delegate of the G.E.P.V., the following talks were given: "Nutritional Properties and Acceptability of Spun Vegetable Proteins," by B. Favre (Rhône-Poulenc); "Uses of Isolates in New Foods," by H. Spender (Purina-Protein France); "Soy-textured Concentrates; Some New Applications," by J. Laurijssen (A.D.M.-Netherlands); "Vegetable Proteins in Ground Meat," by D. Journal (Delivianes); "Detection and Analysis of Vegetable Proteins in Pork and Meat Products," by Mrs. P. Durand (C.T.S.C.V.); "Functional Properties of Vegetable Proteins: Applications in Bakery Products: Producer Point of View," by G. de la Morsangliere; (S.I.O. Paris); "User Point of View," by F. Delmer (C.T.U. Paris); "New Prospects of Use of Vegetable Proteins for Bakery Foods," by D. Dubois (American Institute of Baking - U.S.A.).

New Zealand S.G. Brooker

The building of a plant for the complete processing of edible oils and fats by the Kaipara Dairy Co. at Helensville, about 40 km north of Auckland is well under way. Aspak Manufacturers and Distributors Ltd., which is closely allied with the dairy industry, is completing plans for a similar plant which should be fully operational early in 1980.

On the other hand, the Fletcher Agriculture's plant at Dunedin has had to suspend operations owing to lack of markets for the linseed oil and rapeseed oil produced by the plant. The full facility was offered for sale as a going concern.

AOCS visitors to New Zealand are invited to contact Four Corners' Correspondent Stanley Brooker, who might be able to arrange visits with persons of similar interests.