

Soya plenary program outlined

Approximately 50 specialists from North America, Latin America and Asia are being asked to be plenary session speakers for the World Conference on Soya Processing and Utilization to be held Nov. 9-14, 1980, in Acapulco, Mexico.

Approximately 80 additional persons will present round table papers during the week-long meeting.

The purpose of the conference is to transmit state-of-the-art knowledge and technology about processing and use of soya, particularly for nations that could improve the nutritional quality and quantity of foods in their diet through a sustained growth in the use of soya. The meeting will provide a means to establish constructive and continuing dialogues between experts in soya products and processing and those professionals who can put such knowledge to practical use.

Conference organizers completed selection of speakers during January and hope to receive confirmations from all plenary speakers by the end of February. Registration forms and program information will be available this spring from the American Oil Chemists' Society, 508 S. Sixth St., Champaign, IL 61820 USA.

Sponsors of the conference include the AOCS, the National Association of Manufacturers of Edible Fats and Oils in Mexico, the American Soybean Association, and two USDA agencies, the Foreign Agricultural Service and the Science and Education Administration.

Six plenary sessions are scheduled throughout the mornings of the conference, with two or more round table discussions to be held each afternoon to permit registrants to question speakers. Plenary topics and round table topics will be:

Session I. Production: Plenary topics will include genetic potential of soybeans, field production environment, improving quality and increasing the supply of soybeans.

Session II. Processing: Plenary topics will include history of soya in Latin America, handling, transportation of soybeans; oil extraction; processing methods; finished oil handling; formulation of products from soya oil; and processing utilization of byproducts.

Session III. Effect of Processing—Analysis, Physical Characteristics and Analysis: Plenary topics will include discussion of instrumental methods of analysis; flavor and odor, and odor evaluation; international standards; development of soya oil for edible products; effect of processing on physical properties; physical characteristics needed in Latin American formulations; nutritional value of dietary fats and oils; and effect of processing on nutritional qualities. Three round tables will explore these areas in more detail.

Session IV. Soybean Meal in Animal Feeds: Plenary topics will include processing and quality control; protein quality from differing sources; significance in poultry feeds; and soybean meal in calf milk replacers. Three round tables will follow.

Session V. Soy Protein for Human Foods—Preparation, Characteristics and Uses: Plenary topics will include process and product characteristics, economics, uses in meat, poultry, sea foods, and cereal grain foods; use in institutional feeding and special diets; direct consumption of soybeans, and tofu and fermented foods.

Session VI. Soya Protein for Human Foods—Nutritional and Regulatory Aspects: Plenary topics will include current and potential use of soya, nutritional aspects, soya protein and atherosclerosis, regulatory matters, soya marketing; and others. Six round tables will be organized, including sessions on legal and institutional factors limiting use of soya, how soya can be used to meet national nutrition objectives, proper formulation and control to meet nutritional objectives, review of biologically active factors in soya, how soya has been used in various nations to improve nutrition, and a sixth session devoted solely to questions and answers on nutrition and regulation.

Official languages for the conference will be English and Spanish; simultaneous translation will take place during plenary sessions, but will not be available during the round table sessions.

Conference organizers are planning a series of social events to provide opportunity for informal exchange between conference registrants. Special travel arrangements will be available to U.S. residents attending the conference. Rooms have been reserved in five Acapulco hotels near the Acapulco Convention Center where the meeting will be held. An exposition will accompany the meeting. Firms interested in participating in the exposition should contact Pat Graham, AOCS, 508 S. Sixth St., Champaign, IL 61820 USA.

Travel, housing package planned

Special travel and housing plans are being prepared for World Conference on Soya Processing and Utilization registrants to provide a trouble-free, eight-day, seven-night visit to Acapulco at the least expensive cost, together with the opportunity to take post-conference tours to famed Mexican scenic and historic sites.

U.S. registrants can depart on Saturday, Nov. 8, from the nearest major airport. Airfares in the package will be about \$100 less than coach fare, depending on departure location. Fares quoted are based on December 1979 fare schedules and are subject to revision. Airfare from Chicago will be \$237 per person, compared to the regular fare of \$452; from New York, \$303 compared to regular fare of \$518; and from Dallas, \$193 compared to \$292.

Registrants will be housed in five hotels: Condesa Del Mar, Hyatt Regency, El Presidente, Lapalapa and Fiesta Tortuga. Cost per person, based on double occupancy, will range from \$215 for the Lapalapa and Fiesta Tortuga, to \$240 for El Presidente, through \$267 for the Condesa Del Mar and Hyatt Regency. The hotel costs include transportation between hotel and airport on arrival and departure, baggage handling to-and-from your hotel room and the airport, local taxes, and maid gratuities.

Registration materials will include maps showing precise location of the hotels as well as the convention center where the meeting will be held. Shuttle buses will be available each morning and evening to-and-from the hotels and the center; all hotels are within a 15- to 20-minute walk of the center.

Departure will be from Acapulco on Nov. 15, with the

option of joining one of two post-conference tours arranged by Excursions Unlimited of Columbus, Ohio, the official travel agents for the conference. The first tour will be to Mexico City while the alternate will be a trip to Cancun off the Yucatan Peninsula with the opportunity to visit nearby Aztec ruins. Full details on both trips will be provided with registration materials. □

will be published jointly by Pergamon Press and University of Minnesota Press.

An optional visit to the Hormel Institute in Austin, Minnesota, is included in the program on Sunday, May 4, at no extra cost. Those participating will leave Minneapolis by bus about noon and return to hotels in the evening. A complementary buffet supper will be served at the Institute. Please indicate your interest on the registration form.

The program on the final day may include workshops on methods, demonstrations, plenary lectures, informal discussion sessions and private visits to University laboratories and other Minnesota institutions. If you are interested in participating in workshops or demonstrations on May 8, please let me know.

Registration forms are available by writing to the Golden Jubilee International Congress on Essential Fatty Acids and Prostaglandins, Continuing Medical Education, Box 293, Mayo Memorial Building, 420 Delaware St. SE, Minneapolis, Minnesota 55455 USA. Housing information will be included with registration form.

We hope you and your colleagues will be able to participate with us in the Golden Jubilee Congress.

Sincerely,

Ralph T. Holman, President
Chairman for the Program

Michael Crawford
James F. Mead
Anthony L. Willis

Golden Jubilee International Congress on Essential Fatty Acids and Prostaglandins



January 1980

Dear Colleague:

The research frontiers of essential fatty acids and prostaglandins will be explored at the Golden Jubilee International Congress on Essential Fatty Acids and Prostaglandins at the University of Minnesota, May 4-8, 1980.

In 1929 George and Mildred Burr of the University of Minnesota published their discovery that fats contain a fatty acid essential for growth and health, and in 1938 they identified this substance as linoleic acid. In 1934 and 1935 U.S. von Euler reported a new biologically active substance he named prostaglandin. Half a century later the essential fatty acids and the prostaglandins are now the subject of intense research. The essential fatty acids have been found to be required components of metabolically active cell membranes and are the precursors of the prostaglandins which act as regulators of metabolism. Therefore, these related substances have a dual central importance in animal metabolism.

The symposium will feature presentations by the two discoverers — Professors Burr and von Euler — and by other recognized pioneers who made the connection between essential fatty acids and prostaglandins, specifically, Professors Bergstrom, Samuelsson, Cornwell, Sprecher, Sinclair, Needleman, TenHoor and Mead. The symposium will consist of plenary sessions, mini-symposia, poster sessions, and workshops on methods, with time reserved to discuss and review the most recent developments. The papers will emphasize recent and previously unreported work. The program will be balanced with respect to essential fatty acids and prostaglandins, and will include chemical, metabolic, nutritional, physiological and pharmacological aspects of each.

The Golden Jubilee Congress is sponsored by the Hormel Institute, the two Departments of Biochemistry and the Office of Continuing Medical Education of the University of Minnesota Medical School. The Congress is approved for Category I credit hours by the American Medical Association.

The registration fee of \$150 includes attendance at all sessions, social events, three lunches, one banquet, program materials and one copy of the proceedings. The proceedings

Developing countries topic for meeting

An International Symposium on Food Technology in Developing Countries will be held Aug. 26-38, 1980, at the University of Agriculture, Malaysia, (Universiti Pertanian Malaysia). The symposium will mark the graduation of the first class from the Department of Food Science and Technology at the University.

Purpose of the conference is to provide an international forum to discuss the status, problems and importance of food technology in developing nations and to provide a stimulus for scientific collaboration in areas of mutual interest. Authors may submit 300 to 500 word abstracts by April 30. Session topics will include status of food technology in developing nations, education, research and development; resources and food supplies; appropriate technology processes and products; and the role of government and industry. Further information is available from the Organizing Secretary; International Symposium on Food Technology in Developing Countries, Department of Food Science and Technology, University of Agriculture, Malaysia; Serdang, Selangor, Malaysia. □

Pittsburgh Conference March 10-14

The Pittsburgh Conference on Analytical Chemistry and Applied Spectroscopy, formerly held in Cleveland, this year will be in Atlantic City from March 10-14, 1980.

The meeting will include more than 800 technical papers and eight short courses presented by the American Chemical Society. Headquarters for the meeting will be the Convention Hall in Atlantic City, where more than 1,000 exhibit booths will be used. Advance registration materials are available from The Pittsburgh Conference, 437 Donald Road, Pittsburgh, PA 15235. □