

SDA President T.E. Brenner presents SDA award for best soap and detergent technical paper to K.W. Dillan of Union Carbide, co-author.



Co-author E.D. Goddard of Union Carbide accepts SDA award from T.E. Brenner; the third co-author, D.A. McKenzie, was unable to attend the presentation.



Pictured are the 1980 recipients of the Honored Student Award and Dr. E.G. Perkins, chairman of the Honored Student Award Subcommittee. Seated from left to right: Janet L. De Hoff, Dept. of Pathology, University of Pennsylvania, Philadelphia, PA; and Gunnar N. Hall, The Swedish Food Institute-SIK, Göteborg, Sweden. Standing from left to right: Ali H. El-Hamdy, Dept. of Food Science, University of Illinois, Urbana, IL; Dr. E.G. Perkins; James T. Carlin, Dept. of Food Science, Rutgers University, New Brunswick, NJ; John M. Black, Agricultural Food Technology, University of Tennessee, Knoxville, TN; Paul C. Browne, Chemistry Department, City College of New York, New York, NY; and Robert J. Gould, Dept. of Biochemistry, University of Iowa, Iowa City, IA.



Orville Privett, left, and Harold Dupuy, right, received AOCS Award of Merit from Thomas Smouse, chairman of the selection committee.

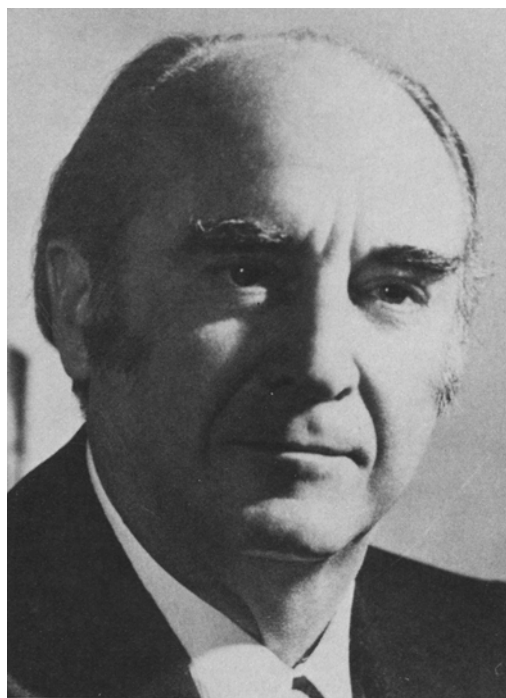
The Department of Food Science at Rutgers University was host to a visit by foreign registrants at the ISF/AOCS World Congress on Sunday, April 27. Dr. Stephen S. Chang, department chairman and technical program chairman for the Congress, arranged for the visit, which included a tour of the entire Food Science building, discussions with researchers in the flavor chemistry and the fats and oils groups, and a bus tour of the Rutgers campus followed by a reception at the campus student center.



World Conference on **SOYA** **Processing and Utilization**

CENTRO ACAPULCO • ACAPULCO, MEXICO
November 9-14, 1980

President of Mexico to address World Conference



Jose Lopez Portillo

The President of Mexico, Jose Lopez Portillo, will speak to the World Conference on Soya Processing and Utilization during formal opening ceremonies on Monday, Nov. 10, 1980.

The conference will be held Nov. 9-14, 1980, in Acapulco, Mexico. President Lopez Portillo's participation was announced by the office of the governor of the state of Guerrero, in which Acapulco is situated. The conference is designed to transmit state-of-the-art knowledge and technology about the processing and use of soya, particularly for nations that could improve the nutritional quality and quantity of food in their diet through a sustained growth in the use of soya. The meeting will provide a means to establish constructive and continuing dialogs between experts in soya products and processing and those profes-

sionals who can put such knowledge to practical use.

Most requests for information about the conference from Latin American and developing nations thus far have focused on the nutritional qualities of soya oil and protein for human consumption. Approximately three days of the conference plenary sessions will deal directly with soya oil and soya protein for human consumption.

Conference registration and housing reservation forms are included in this issue of *JAOCS*. If someone else has used them, or if additional copies are needed, the forms are available from: World Conference on Soya Processing and Utilization, AOCS, 508 S. Sixth St., Champaign, IL 61820. Conference registration fee is \$300 before Oct. 10, 1980; \$350 after that date; spouses' registration fee is \$100 before Oct. 10; \$125 after that date.

Confirmations have been received from each of the approximately 50 persons invited to speak during the plenary program. Round table speakers will be announced at a later date.

Plenary Sessions, Topics and Speakers

I. Production—"Expanding the Genetic Potential of the Soyabean," L. Camacho, INTSOY, Peru; "Improving the Field Production Environment, A. Lam Sanchez, Brazil; "Improving the Protection of Soyabean Seeds and Plants," K. Athow, Purdue University, USA; "Improving the Quality of the Soyabean," K. Smith, American Soybean Association, USA; and "Increasing the Supply of Soybeans," W. Thompson, INTSOY, USA.

II. Processing—"Mexican Soya Processing Industry," A.G. Gonzalez-Urriarte, Asociacion Nacional de Aceites y Mantecas Comestibles A.C., Mexico; "The Economics and Trading Rules for Soyabeans," J.H. Starkey, USDA Deputy Undersecretary for International Affairs, USA; "The Handling, Transportation and Preparation of Soyabeans," W.M. Barger, French Oil Mill Machinery Co., USA; "The Extraction of Oil from Soyabeans," A. Garcia-Serratto, Los Molinos S.A., Mexico; "Degumming, Refining and Bleaching of Soya Oil," L.H. Wiedermann, Swift & Co., USA; "Theory of Hydrogenation and Winterization of Soya Oil," R.R. Allen, Anderson Clayton Foods, USA; "Practical Aspects of Hydrogenation and Winterization of Soya Oil," R. Hastert, Harshaw Chemical Co., USA; "Deodorization and Finished Oil Handling," A. Gavin,

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Meetings

EMI Corporation, USA; "Formulation of Products from Hydrogenated Soya Oil," E.G. Latondress, Davy McKee Corp., USA; and "Processing and Utilization of Byproducts from Soya Oil Processing," J. Woerfel, Gold Kist Inc., USA.

III. Effects of Processing—Analytical, Physical Characteristics and Nutrition—"Methods for Analysis of Processed Soya Oil," G. Frankl, Hunt Wesson Foods Inc., USA; "Analysis of Soya Oil by Gas Chromatography," R.P. D'Alonzo, Procter & Gamble Co., USA; "Techniques for Sensory Evaluation of Soya Oil," H.W. Jackson, Kraft Inc., USA; "Codex Standards for Fats and Oils," R. Hlavacek, Thomas J. Lipton Inc., USA; "History of the Development of Soya Oil As an Edible Product," H.J. Dutton, USDA Northern Regional Research Center, USA; "Importance of the Glyceride Structure to Product Formulation," A.E. Thomas, Durkee Foods Division of the SCM Corp., USA; "Relationship between Processing and Flavor/Odor Quality of Typical Soya Oil Based Products," M. Sleeter, Archer Daniels Midland Co., USA; "Physical Characteristics Required in Latin Food Products Formulation," W. Preg-nolato, Instituto Adolfo Lutz, Brazil; "Relative Nutritional Value of Various Dietary Fats and Oils," L. Masson, Universidad de Chile, Chile; "Effect of Processing, Storage and Use on Nutritional Qualities of Oil," R.E. Landers, Best Foods Division of CPC International Inc.; and "Nutritional Effects of Hydrogenated Soya Oil," T.H. Applewhite, Kraft Inc., USA.

IV. Soyabean Meal in Animal Feeds—"Soyabean Meal Processing and Quality Control," K. Wright, A.E. Staley Mfg. Co., USA; "Protein Quality of Different Protein Sources Used in Latin America for Broiler and Layer Feeds," E. Avila, Mexico; "Critical Processing Factors in Desolventizing-Tosting of Soyabean Meal for Feed," G. Mustakas, USDA Northern Regional Research Center, USA; "Fat Levels in Layer Feeds," B. Reid, University of Arizona, USA; "Energy Levels for Broilers," P. Waldroup, University of Arkansas, USA; "Soyabean Meal in Calf Milk Replacers," G. Barr, Land O'Lakes, USA.

V. Soya Protein for Human Foods: Preparation, Characteristics and Uses—"Processing Required to Make Edible Soya Flour," E.G. Milligan, EMI Corp., USA; "Processing and Product Characteristics for Soya Protein Concentrates and Isolates," J.A. Ohren, Grain Processing Corp., USA; "Processing and Product Characteristics for Textured Soya Flours, Concentrates and Isolates," M.F. Campbell, A.E. Staley Mfg. Co., USA; "Economics of Soya Protein Products and Outlook," A.J. Langsdorf, Archer Daniels Midland Co., USA; "Soya Protein Products in Cereal Grain Foods," W.J. Hoover, American Institute of Baking, USA; "Soya Protein for Fermented Foods (Soy Sauce and Miso) and Non-Fermented Foods (Tofu)," D. Fukushima, Kikkoman Foods Inc., USA; "Soya Protein Products for Institutional Feeding Systems," L. Pereyra, Instituto de Tecnologia de Alimento, Brazil; "Direct Consumption of the Soyabean," J.L. Camacho, Instituto de Tecnologia de la Nutricion Mexico, Mexico; "Soya Protein Products for Feeding Infants, Children and Adults under Nutritional Stress," J.C. Dutra de Oliveria, Universidade de Sao Paulo, Brazil.

VI. Soya Protein for Human Foods: Nutritional and Regulatory Aspects—"World Needs for Food Protein that Might

Be Met by Soya," N. Scrimshaw, Massachusetts Institute of Technology, USA; "The Role of Soyabeans in Food Systems," R. Bressani, INCAP, Guatemala; "Soya Protein in Human Nutrition," B. Torun, INCAP, Guatemala; "Factors Affecting Nutritional Quality of Soya Products," I. Liener, University of Minnesota, USA; "Soya Protein and Atherosclerosis," K.K. Carroll, University of Western Ontario, Canada; "Nutritional Quality of Soya Products As Affected by Processing," Francisco de Valle, University of Chihuahua, Mexico; "Considerations in the Development of Regulations for New Protein Sources," S. Miller, FDA Bureau of Foods, USA; "Status of Development of Codex Alimentarius Standard for Vegetable Proteins," N. Tape, Agriculture Canada, Canada; "Approaches of Industrial Countries for Regulating Uses of Soya Protein Ingredients," R. Cooper, Ralston Purina Co., USA; "Restrictions on Using Soya Protein Foods in Latin America and the World," T. de Buckle, JUNAC, Peru; "Government and Industry Cooperation in Marketing Soya Protein Foods in Japan," H. Kanda, Nisshin Oil Mills Ltd., Japan; "What Is Delaying Increased Use of Soya in Foods?," G. Harrison, American Soybean Assn., Mexico.

Each afternoon of the conference there will be round table discussions at which registrants may question plenary session speakers and at which there will be additional brief papers relating to the plenary topics. The tentative schedule: Monday afternoon—Production; Processing (Part 1); Soy Protein-Nutrition (Part 1). Tuesday afternoon—Processing (Part 2); Soy Protein-Nutrition (Part 2); Oil Characteristics and Nutrition (Part 1). Wednesday afternoon—Soy Protein-Nutrition (Part 3); Oil Characteristics and Nutrition (Part 2); Soy Protein-Products (Part 1); Feed Meal (Part 1). Thursday afternoon—Soy Protein-Nutrition (Part 4); Oil Characteristics and Nutrition (Part 3); Feed Meal (Part 2); Soy Protein-Products (Part 2). Friday afternoon—Soy Protein-Nutrition (Part 5A) combined with Soy Protein-Products (Part 3); Soy Protein-Nutrition (Part 5B); Feed Meal (Part 3).

Field trips to view nearby soya-producing regions also have been scheduled tentatively for Tuesday and Thursday afternoons. Details will be provided to registrants at the conference for these trips arranged by officials in Guerrero, host state for the conference.

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AOAC topic: persistent toxic chemicals

The Association of Official Analytical Chemists' annual meeting during October will feature a symposium on "Test Protocols for Environmental Fate and Movement of Toxicants." The AOAC meeting will be held Oct. 19-23, 1980, at the Marriott Twin Bridges Hotel in Washington, DC.

The symposium is partially based on guidelines on pesticides published July 10, 1978, in the *Federal Register*, pp. 29696-29741. The symposium's purpose is to encourage use of test protocols to determine their validity, thereby improving methodology used by government to enforce environmental regulations.

Other symposia topics will be laboratory safety and quality assurance. Meeting information is available from the AOAC, 1111N. 19th St., Suite 210, Arlington, VA 22209.

*You'll
love*
**New
Orleans**
And she'll love you right back,

The American Oil Chemists' Society will return to New Orleans for the 38th time when it holds its 72nd annual meeting there at the Fairmont Hotel, May 17-21, 1981.

The city has been a favorite meeting place for AOCS since the fifth annual AOCS meeting was held there in 1914. Organizers anticipate another good crowd for the 1981 meeting, to be held in the Fairmont Hotel, site of many previous such meetings under its previous name of the Roosevelt Hotel.

General chairman Robert Ory says there will be 22 to 25 symposia, including a Walter Pons Memorial Mycotoxin Symposium. Dr. Pons was a Southern Regional Research Center researcher who did extensive work on mycotoxins. Ory anticipates six to seven concurrent sessions during the New Orleans meeting.

New Orleans has been a long-time favorite for participants in AOCS spouses' programs. Dorothy B. Skau and Noralie Brown will be chairpersons for 1981. Ory said he hopes to plan some novel social events for all meeting registrants and said a golf tournament will be held. □

Call for papers— AOCS 1981

The Technical Program Committee has issued a call for papers to be presented during the 72nd annual meeting of the American Oil Chemists' Society to be held May 17-21, 1981, at the Fairmont Hotel, New Orleans, Louisiana. Papers on every aspect of lipids, oils, fats and related areas are welcome. Please submit three copies of a 100-to-300-word abstract with title, speaker and co-authors clearly indicated. Presentations normally are 20 minutes in length. Please also indicate if you wish to make the presentation in the normal lecture manner or in a poster session. The abstracts are to be mailed to: Dr. Thomas Jacks, 1981 Technical Program Chairman, USDA Southern Regional Research Center, PO Box 19687, New Orleans, Louisiana 70179 USA.

Deadline: December 1, 1980 □

WORLD CONFERENCE ON SOYA PROCESSING AND UTILIZATION

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The American Oil Chemists' Society, its officers and employees assume no responsibility for any personal injuries or damage to property incurred by a member or guest of said conference sponsored activity.

Excursions Unlimited, Inc., Travel/Convention Consultants, has been officially designated as the Tour Producer by The American Oil Chemists' Society to organize, offer and coordinate the Conference programs offered in conjunction with the World Conference on Soya Processing and Utilization.