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# Meetings

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## NSPA re-elects Coan

At its annual meeting August in Pebble Beach, California, the National Soybean Processors Association (NSPA) voted unanimously to retain its leadership and set new priorities to expand exports of soybean meal and oil.

Re-elected chairman was Gaylord O. Coan, group vice president of Agri Commodities, Gold Kist Inc. Also re-elected were Edward J. Cordes, vice president and director of Commodities and Soybean Division of Ralston Purina, as NSPA vice chairman, and Donald L. Leavenworth, group vice president of Cargill Inc., as secretary-treasurer. Continuing as president and chief staff officer is Sheldon J. Hauck.

Newly elected to the NSPA Executive Committee were Preston C. Townsend of Townsends Inc. and Thomas L. Shade of Quincy Soybean Company, each for a two-year term, and John G. Reed Jr. of Archer Daniels Midland Company, for a one-year term.

NSPA's 1983 annual meeting will be held Aug. 21-24 at the Greenbrier, White Sulphur Springs, West Virginia.

## Symposium scheduled

The Eighth International Symposium on Drugs Affecting Lipid Metabolism will be held July 27-30, 1983, in Philadelphia, Pennsylvania. For information on registration or submission of abstracts, contact Mrs. Frances Nigro, The Wistar Institute, 36th Street at Spruce, Philadelphia, PA 19104, USA.

## 3 Chicago symposia listed

Tentative topics for three symposia at AOCS' 74th annual meeting to be held May 8-12, 1983 at Chicago's Marriott Hotel have been announced by Technical Program Chairman Timothy L. Mounts. They include the following:

**Tall Oil Symposium**—An update of tall oil acidulation systems; A cost-efficient automated semicontinuous tall oil acidulation process; Modern techniques for evaluating alloys in fractional distillation systems; Production of tall oil fatty acids via a modern dry distillation process; Retrofitting a steam distillation, trayed tall oil distillation plant; Use comparison of tall oil fatty acids; Metering difficult chemicals in a tall oil acidulation process.

**Pharmacological Role of Lipids Symposium**—Influence of fatty acids on water absorption; Stimulation of colonic secretion by hydroxy fatty acids; Role of lipid physical state in solute transport and the relationships between solute permeability and membrane potential; Phospholipid reactivation of glucose-6-phosphatase; Effect of lipids on pyruvate oxidase; Phospholipid as an allosteric effector for the enzyme; Effect of oleic acid on HMG coenzyme A reductase; Drug binding to brain lipids and phospholipids; Effect of fatty acid on *S. aureus* delta-toxin hemolytic

activity; Influence of bond location on the effectiveness of hexyl chains; Monolaurin as an anticaries agent; Isolation of phospholipid renin inhibitor; Manipulation of fatty acid composition in animal cells grown in culture; Regulation of microsomal enzymes by phospholipids; Effect of glycolipid on the chemotactic response to leukocytes; Inhibition of alkyl-lysophospholipids of tritiated thymidine uptake in cells of human malignant urologic tumors; Effect of lipids on RNA polymerase; Cell fusion with lipids; Lipid composition of chromatin and isolated nuclei; Role of lipids on the synthesis of nucleic acids; Resistance to mycobacterium tuberculosis H<sub>37</sub>Rv infection induced by listeria mycobacterial lipids; Disturbance of phospholipid metabolism during the selective destruction of tumor cells induced by alkyl-lysophospholipids; Ca-mediated hormonal effects and the involvement of phosphoinositides in these events; Role of lipids on ATP-ase activity; Commentary on the mechanisms of some pharmacological actions of the hypoglycaemic toxins hypoglycin and pent-4-enoic acid: A way out of the present confusion; Biopathology and the pharmacology of lipid mediators.

**Enzymatic Reactions in Flavor Development Symposium**—Characteristics, products and mechanisms of lipoxygenases; Bitter tastes from oxidized lipids; Structural requirements for bitter tastes; Lipoxygenase-derived flavors in vegetables; Lipid hydrolases as initiators of flavor development; Cleavage reactions of hydroperoxides; The lipid hydrolase-lipoxygenase-hydroperoxide lyase sequence; Lipoxygenases, hydroperoxide lyase and bitter tastes; Lipoxygenases and hydroperoxide lyases; Volatiles from isomerase action on hydroperoxides; Oxidation of microsomal lipids by muscle tissue; Elimination of lipoxygenase isozymes from soybean by genetic selection; *cis*-3,*trans*-2-enal isomerases; Lipoxygenases and hydroperoxide-decomposing enzymes; Localization in particulates of lipoxygenase and hydroperoxide lyase.

## Food analysis course

The Department of Food Sciences and Nutrition, University of Minnesota, is sponsoring a short course on "Trace Analysis of Foods: Flavor Problems and Contaminants" May 23-25, 1983, at the St. Paul, Minnesota, campus.

The course is intended to provide state-of-the-art information applying gas chromatography, high pressure liquid chromatography and mass spectrometry to the analysis of food flavorings, off-flavors and contaminants. Speakers will be Walter Jennings of the University of California, Gary Reineccius of the University of Minnesota and Thomas Tweeten of Hewlett Packard Inc. Registration fee will be \$450. For more information, contact Gary Reineccius, Department of Food Science and Nutrition, University of Minnesota, St. Paul, MN 55108.

# O World Conference on LEOCHEMICALS S



**O**rganizers for the World Conference on Oleochemicals to be held Sept. 18-23, 1983, in Montreux, Switzerland, are hoping to complete program planning within the next few months.

A planning committee meeting was held during October in The Hague, The Netherlands, with European committee members attending as well as North American members who were attending the edible oil and oilseed processing conference held the same week in The Hague. Planners were making final decisions as to plenary session topics and also considering potential speakers.

The oleochemicals conference is being held to examine thoroughly the technical, marketing and economic factors for oleochemicals in an international forum for exchange of information—and discussions that will promote understanding of the characteristics of the oleochemical business.

The tentative session topics are: Marketing and Economics; Production of Fatty Acids; Derivatives of Fatty Acids; Raw Materials; Energy and

Environment; Fatty Alcohols; Nitrogen Derivatives; Fatty Chemicals Applications; and New Chemistry. General Chairman William Link has recruited approximately 20 specialists from North America and Europe to serve as chairmen for each technical session.

In addition to the plenary sessions, there will be daily discussion groups at which registrants may question plenary speakers and discuss the day's topics. An exposition of suppliers to the industry will be held with the conference, giving registrants a chance to see the latest equipment, supplies and services available.

The conference will be held in the convention center in Montreux, Switzerland. Montreux, at the east end of Lake Geneva, was the site of the 1977 World Conference on Soaps and Detergents. The oleochemicals conference will meet in the same convention center as the soap and detergent conference. Registrants will be housed in several hotels, including a new lakeshore hotel built adjacent to the convention center since the 1977 meeting.

Persons interested in receiving registrant material and firms interested in participating in the exposition should write to: World Conference on Oleochemicals, AOCS, 508 S. Sixth St., Champaign, IL 61820. More than a dozen organizations around the world have agreed to join the AOCS in organizing and promoting the meeting. These include the European Fatty Acid Producers Association, the Spanish Institute of Fats and Derivatives, ITERG (Institut de Corps Gras) in France; German Society for Fat Science (DGF), CESIO (European Committee of Organic Surfactants and Their Intermediates) in Belgium; Norwegian Chemical Industry Association of Oslo; Oil Technologists Association of India; Asian and Pacific Coconut Community, Indonesia; FOSFA (Federation of Oils, Seeds and Fats Associations), England; American Soybean Association; Council of Scientific and Industrial Research in India; Pulp Chemicals Association of the United States, the U.S. Fatty Acid Producers Council; and the Jojoba Society in the United States.