
Industry News

Soy Protein Council

The Food Protein Council has changed its name to Soy Protein Council to reflect the dominance of soy protein in the vegetable food protein industry.

The council is a nonprofit association representing firms that produce and sell vegetable protein and its products for use in human foods.

Council chairman Willis S. Clark, head of Central Soya's Chemurgy Division, said the name provides a readily identifiable source of information about soy protein use and benefits. Council by-laws allow producers of other

types of vegetable food protein (cottonseed, peanut, sunflower, etc.) to be members.

The council estimates approximately 2,500 readily available grocery items contain soy protein. Council members are: Archer Daniels Midland Co., Cargill Inc., Central Soya Company Inc., Grain Processing Corporation, Honey-mead Products Company, Kraft Inc., The Procter & Gamble Co.; Ralston Purina Company, and A.E. Staley Manufacturing Company. □

CasChem buys NL Industries division

NL Industries has sold its castor oil and urethane product lines and its Bayonne, New Jersey, manufacturing facility to CasChem, a recently formed, privately owned company. Arthur I. Mendolia is chairman and chief executive officer, and Cyril C. Baldwin is president and chief operating officer.

All CasChem operations, including manufacturing, research and development, and headquarters will be at the Bayonne facility, which is the former Baker Castor Oil Company. Products will be marketed under the Baker Castor Oil name.

Major markets for CasChem castor oil and urethane products include the cosmetic, coatings, telecommunications and biomedical industries. □

P & G expands Baltimore plant

The Procter & Gamble Company has modernized its Baltimore glycerine refinery, the firm's largest such facility. The Company's total production is about 110 million pounds of natural glycerine a year, out of an estimated worldwide production of 1.1 billion pounds a year.

P&G spokespersons say the new plant would be the nation's largest single natural glycerine plant, if P&G set up each of its four glycerine refineries as separate operations. □

Glyco to produce refined glycerine

Glyco Inc., a manufacturer and marketer of specialty chemicals derived from animal and vegetable oils, is expanding its manufacturing facility at Painesville, Ohio, to produce both food (FCC) and U.S.P. grades of refined natural glycerine. Glyco will market its refined glycerine in grades of 99.5%, 99%, and 96% to the food, cosmetic, drug and pharmaceutical, tobacco, and coatings industries. □

Vegetable oil processing plant for Unilever Group

A vegetable oil refining plant has been delivered to the Purfleet, Essex, factory of Van Den Berghs and Jurgens Ltd. by Simon-Rosedowns Ltd., Hull, UK.

Equipment supplied includes two six-tray, semicontinuous deodorizers, with each unit capable of handling either 8.5 tons an hour of oil during normal deodorizing, or 6.8 tons an hour when fatty acid stripping (physical refining) is required.

Simon-Rosedowns Ltd. is a Simon Food Engineering company, and Van Den Berghs and Jurgens is a member of the Unilever Group. □

De Smet announces contract

Extraction De Smet (Belgium) has signed a contract with Vandemoortele of Belgium to supply a large semicontinuous deodorizing unit.

The deodorizer is specially adapted to process successively, without any contamination, small batches of different oils for final production of margarine and shortenings.

The unit is fully automatic and uses an intermediate fluid heat-exchanger to recover the majority of heat used in the process. □

Menhaden oil supply falls

Supplies of menhaden oil totaled about 150.3 million pounds from January to September 1981 compared to 262.2 million pounds for the same period the previous year, according to a report from the National Marine Fisheries Service.

The report was published in the Jan. 11, 1982, *Chemical Marketing Reporter*. CMR said some analysts expect the 1982 catch to be about the same, with 605,000 metric tons of menhaden taken in the Gulf of Mexico and 350,000 metric tons from the Atlantic. This would mean about the same supply of oil in 1982 as in 1981. □

International

Olive oil council's report

The International Olive Oil Council, based in Madrid, has issued a statement on two topics discussed at its November 1981 meeting: imports of esterified olive oil into the United States and the safety of exported Spanish olive oil.

The first topic results from the U.S. permitting imports of esterified Italian olive oil classified as "vegetable oil for technical or industrial purposes, other" to the U.S. where it is packed and sold as olive oil "packed in the U.S." The practice is permitted under U.S. laws and regulations. The IOOC would prefer U.S. import the more expensive oils exported as food-grade oil from Italy. The IOOC says that while Italian exports of the esterified oil were increasing, exports of Italian and Spanish food-grade olive oils were declining.

The second topic relates to the vegetable oil adulteration in Spain that has led to more than 200 deaths and thousands of hospitalizations. Basically, the statement says quality control efforts before export prevents any poor quality or harmful olive oil from reaching foreign markets and that checks of shipments after they arrive in foreign nations has confirmed the quality of exports that are permitted only to firms on the Special Exporters' Register.

The Spanish government also has offered to provide olive oil analytical experts to foreign governments seeking to assure the quality of olive oil imports from Spain. □

Tunisian heads olive oil council

Moncek Motemri, central commissioner with the Tunisian Ministry of Agriculture, has succeeded Jose Manuel Rodriguez Moline of Spain's Ministry of Agriculture as chairman

of the International Olive Oil Council.

Vice chairman for 1981/82 will be Uzger Akad, export general director for the Turkish Ministry of Trade.

The 1980/81 provisional balance sheet on olive oil showed E.E.C. nations (primarily Italy and Greece) produced 832,000 metric tons of olive oil, followed by Spain, 431,000 MT; Turkey, 165,000, Tunisia, 140,000, with no other nation above 100,000 MT and total production worldwide of 1.7 million MT. □

DGF announces symposium, annual meeting

The German Society for Fat Science (DGF) has announced its annual spring symposium will be held March 13-14, 1982, in Munich on the topic of Fats in Foods. The Annual meeting will be Oct. 11-14, 1982, in Wiesbaden.

The spring symposium will cover the full range of fats in foods, including sessions on the nutritional and physiological role of fats.

The annual meeting will include sessions on the full range of fats and oils, including processing, use in food and feed, soaps and detergents, biological and clinical studies of lipids. Annual presentation of the Normann Medal and the H.P. Kaufmann prize will be on Oct. 12.

Further information and registration forms for either meeting or both are available from the Deutschen Gesellschaft für Fettwissenschaft e.V., Soesterstrasse 13, 4400 Munster, West Germany. □

Olive Oil Statistics

	1980/81 (1,000 MT)				Estimated 1981/82 production (1,000 MT)
	Production	Imports	Consumption	Exports	
Algeria	18.0	—	16.5	—	10.0
Egypt	0.1	0.4	0.5	—	0.1
Argentina	14.0	—	2.5	10.0	12.0
Cyprus	1.5	0.5	2.0	—	1.0
E.E.C.	832.0	93.7	805.9	50.0	682.0
Israel	6.0	—	2.0	1.5	2.0
Jordan	12.0	1.5	11.0	1.0	7.0
Lebanon	7.0	2.0	8.0	—	4.0
Libya	8.0	45.0	50.0	—	6.0
Morocco	22.0	—	20.0	11.5	18.0
Portugal	32.0	—	41.0	3.0	25.0
Yugoslavia	2.2	0.7	2.9	—	6.0
Spain	431.0	—	350.0	50.0	280.0
Syria	45.0	—	52.0	—	40.0
Tunisia	140.0	—	42.0	70.0	100.0
Turkey	165.0	—	90.0	45.0	80.0
U.S.A.	0.6	26.4	27.0	—	0.7
Rest of world	6.1	53.7	59.3	0.5	5.7
WORLD TOTAL	1,742.5	223.9	1,582.6	242.5	1,279.5

Source: International Olive Oil Council, November 1981