

AOCS
World
Conference
on

Oilseed and Edible Oil Processing



Knight's Hall in The Hague, site for conference reception

Registration begins for processing conference

Registration has begun for the World Conference on Oilseed and Edible Oil Processing to be held Oct. 3-8, 1982, in the Congress Centre in The Hague, The Netherlands.

The conference is designed to discuss the latest available information on handling and processing of oilseeds and oils into finished products, with an emphasis on energy conservation, automation, and anticipated changes through the end of the century.

An international planning committee has selected specific topics to be covered, appointed chairpersons for the various sessions and reviewed and approved selection of invited speakers for the plenary session. The tentative plenary pro-

gram was published in the May *JAACS*.

Plenary sessions will be held each morning, with all talks presented in English with simultaneous translation into French. Afternoon information discussion sessions will be held at which plenary speakers will be available to answer registrants' questions. Simultaneous translation will not be available during the discussion sessions.

Industry suppliers will participate in an exposition to be held in the Congress Centre. These suppliers will be displaying the latest in equipment and services. Exhibitor representatives will be available to answer questions.

While the plenary presentations and informal discussion

Meetings

provide a structured sharing of information, most registrants at such meetings report individual conversations and small group discussions outside the meeting halls are also valuable, especially in that specific, individual topics can be discussed. Meeting organizers are aware of this and have built into the program several opportunities for informal socializing. The first will be Sunday, Oct. 3, 1982, when a reception will be held in the exhibit area at the Congress Centre. The second will be Monday evening, Oct. 4, when The Netherlands Minister of Agriculture and the Burgomaster and Eldermen of The Hague will host a reception in Knights Hall, a historic structure in the heart of The Hague. On Wednesday afternoon, meeting registrants will participate in a tour of Rotterdam harbor, the world's largest port and a major center for shipment of oilseeds to Europe.

The conference is scheduled for The Netherlands in part because of that nation's historic role as a major importer and exporter of oilseeds and their products. His Royal Highness Prince Bernhard of The Netherlands will officially open the conference on Monday morning, Oct. 4, another recognition of the importance of oilseed trade to the European nation.

An optional tropical Dutch Evening is scheduled for Thursday, Oct. 7, in nearby Leiden. Shuttle buses will provide transportation. Information on ordering tickets is included on the meeting registration form.

Bilingual (English and French) informational brochures are available from AOCS, 508 S. Sixth St., Champaign, IL 61820 USA, or from The Secretary, AOCS/VERNOF, Raamweg 44, 2596 The Hague, The Netherlands. The brochures include a full listing of the tentative technical program, information on housing, and other general information on the conference.

HOTEL ACCOMMODATIONS

Rooms have been reserved at a number of hotels in the Hague which are no more than a short bus ride away from the Congress Centre. Reservations may be made at the special group rates by use of the conference registration form. A list of hotels by general location and tariffs follows:

NEAR THE CONGRESS CENTRE:

Hotel Bel Air, Johan de Wittlaan 30, 2517 JR The Hague
Tel. 070-57 20 11, telex 31444
Single: Hfl 110
Double: Hfl 150

Promenade Hotel, Van Stolkweg 1, 2585 JL The Hague
Tel. 070-57 41 21, telex 31162
Single: Hfl 160
Double: Hfl 175
Breakfast: Hfl 15

SCHEVENINGEN (ON THE COAST):

Kurhaus Hotel, Gevers Deynootplein 30, 2586 CK The Hague

Tel. 070-52 00 52, telex 33295

Single: Hfl 115
Double: Hfl 170

Europa Hotel, Zwolsestraat 2, 2587 VJ The Hague
Tel. 070-51 26 51, telex 33138
Single: Hfl 85
Double: Hfl 140

CENTER OF THE CITY:

Hotel Babylon (next to railroad station), Koningin Julianaplein 35, 2595 AA The Hague
Tel. 070-81 49 01, telex 34001
Single: Hfl 150
Double: Hfl 175

Hotel des Indes, Lange Voorhout 54-56, 2514 EG The Hague
Tel. 070-46 95 53, telex 31196
Single: Hfl 121
Double: Hfl 182

Most hotels have suites available. Tariffs include breakfast (except at Promenade Hotel), service and tax. A deposit of Hfl 200 is required with your reservation. The committee will confirm hotel reservations and will provide a voucher in the amount of the deposit. Transportation will be provided between the hotels and the Congress Centre and to social events when necessary.

St. Angelo describes peanut "fingerprints"

AOCS member A.J. St. Angelo told the American Chemical Society's recent meeting in Las Vegas that peanuts with stable, desirable flavor can be identified by gas chromatographic "fingerprints."

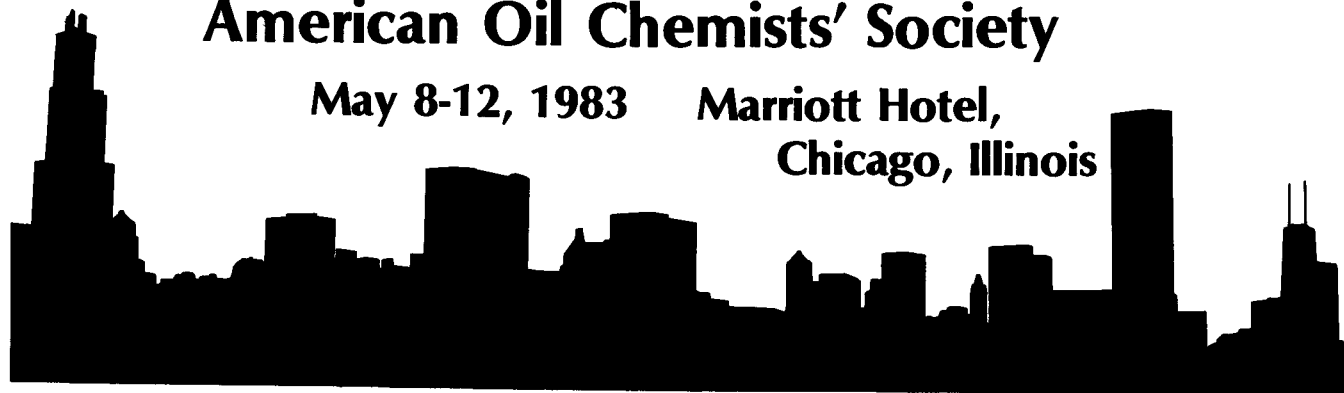
St. Angelo, with the USDA's Southern Regional Research Center, says the work grew out of Harold Dupuy's efforts to correlate chemical analyses with sensory evaluation of foods. St. Angelo and his coworkers did chromatograms for hundreds of samples of peanuts, then the results were compared to taste panel evaluations.

The result was a chromatographic profile, or fingerprint, for peanuts with acceptable flavor characteristics. That means peanut breeders, farmers and processors can learn quickly from a handful of peanuts whether a new variety will have suitable qualities, St. Angelo says.

Also at the ACS meeting in Las Vegas, A.M. Pearson of Michigan State University said the natural antioxidants in vegetables cooked with left-over meat will protect the meat from that "warmed over" taste by slowing oxidation of the phospholipids in meat. Pearson said as meat cooks, some of its natural pigments break down and release iron which catalyzes oxidation of phospholipids in warmed over meats. Cooking vegetables with the leftover meat retards oxidation, Dr. Pearson said.

74th Annual Meeting American Oil Chemists' Society

May 8-12, 1983 Marriott Hotel,
Chicago, Illinois



Early abstracts sought

Researchers planning to make presentations during the AOCS 74th Annual Meeting, to be held May 8-12, 1983, in Chicago's Marriott Hotel, are urged to subject abstracts early.

Organizers hope to limit the technical program to no more than seven concurrent sessions. Recent AOCS meetings have had eight or nine concurrent technical sessions. Abstracts must be received by Nov. 1, 1982, and will be reviewed by a National Program Planning subcommittee before they are accepted. Authors will be notified early in 1983 if their papers have been accepted.

Abstract forms are available from AOCS Headquarters, 508 S. Sixth St., Champaign, IL 61820. They should be returned by the Nov. 1 deadline to T.L. Mounts, 1983 Technical Program Chairman; Oilseed Crops Laboratory, Northern Regional Research Center, ARS, USDA; 1815 N. University St.; Peoria, IL 61604 USA.

Topics being considered for symposia and regular sessions include:

- Prostaglandins
- Membrane Lipids
- Detergent Performance Testing
- Petrochemical Alternatives from Fats
- Autoxidation
- Animal Fats
- Packaging
- Tall Oil
- Industrial Fatty Acids
- Nutrition
- Phospholipids
- Lipids Methodology
- Chemical Synthesis
- Oilseed Extraction
- Fatty Acid Metabolism
- Heated Fats
- Industrial Crops and Biomass
- Hydrogenation

- Flavor Stability
- Antioxidants
- Detergents
- Plant Lipids
- Applications of Supercritical Fluids
- Analytical Aids to Processing
- Surfactants
- Essentiality of Linolenic Acid
- Commodity Oil Market
- Oilseed Proteins
- Operation Expertise in Oil Processing
- Developments in Mass Spectrometry
- Argentation Applications in Fats and Oils
- Pharmacological Role of Lipids
- Enzymatic Reactions in Flavor Deterioration
- Exercise and Lipids

Coatings course guide available

The 1982 *Guide to Coatings Courses, Symposia, and Seminars* is now available. Copies of the 30-page guide may be requested free of charge from the Educational Committee (Coatings Courses), c/o Federation of Societies for Coatings Technology, 1315 Walnut St., Suite 832, Philadelphia, PA 19107.

Call for papers

ASTM Committee E-37 on Thermal Measurements invites papers for its Symposium on Purity Determinations by Thermal Methods to be held April 25, 1983, in Baltimore, MD. Interested authors should submit a 300-word abstract and an ASTM Paper Submittal Form by Sept. 15, 1982, to Kathy Greene, ASTM Publications Div., 1916 Race St., Philadelphia, PA 19103.