

ment Bank to the Government of Burma to finance a new project aimed at increasing edible oil production, according to a report in the May 15, 1986, issue of *The Cocomunity*.

The report said that with the project, oilseed production in Burma is expected to reach 962,000 tons by 1986/87. The project also will finance improved storage, processing and distribution to aid in increasing production, including bulk storage, transportation, and village-level storage for oilseeds and means for crop drying.

Bunge purchase

Bunge Corp. in June announced that it was acquiring the business and assets of the Dari-Tech Division of Moxie Industries Inc. The company said it expected to complete the acquisition on June 30, 1986.

Dari-Tech, which operates facilities in Atlanta, Georgia, and Baltimore, Maryland, produces stabilizers, processed fruits and flavors for dairy industry products, including ice cream, yogurt and other frozen desserts. It also produces flavor concentrates for private label carbonated drink bottles.

According to John E. Klein, Bunge's president, "The acquisition of Dari-Tech is another step in Bunge's expansion into technically oriented, value-added food ingredients that can be marketed on the basis of unique quality and service. It is a continuation of the strategy followed in recent years that led to Bunge's purchase and development of its edible oil and dry corn milling divisions."

Fatty acid source

Cyanotech Corp. of Woodinville, Washington, says it has successfully developed an algal source for eicosapentaenoic acid (EPA) that will make purification of the acid much simpler.

EPA, under study as a potential dietary way to reduce risk of heart disease and to prevent the formation of atherosclerotic plaques in

human arteries, is found in certain fish oils. Several fish oil products containing EPA are currently available on the market. However, such fish oils also contain other fatty acids with closely similar chemical structures, thus complicating the separation and purification process. According to Cyanotech, the algal source contains no closely related fatty acids, so it would simplify EPA purification.

The company has been producing EPA in pilot facilities at Woodinville but wants to mount a commercial-scale operation at its processing facilities in Kona, Hawaii.

News briefs

After 38 years in the fats and oils industry, Karl Ruckenstein is retiring to set up a consulting and marketing office in Switzerland for the vegetable oil processing industry. Ruckenstein, a member of AOCS since 1975 and a past chairman of AOCS' Committee for International Relations, was marketing director of H.L.S. Ltd. until 1984. During 1984-1986, he was the marketing and technology director of USOP Ltd. During 1985 and 1986, he spent seven months in China where he headed the food department of the USOP-Eisenberg Group.

Arthur P. Blackburn Jr., marketing manager of food service for the Capital City Products Co., has been promoted to the newly created position of director of food service.

M.D. Tucker has been appointed president of Chickasha Cotton Oil Co., succeeding Charles C. Wisler Jr. who has become chairman of the board.

Mario Guida has been elected president of ASSITOL, the Italian association for the fats and oils industry. Vice-presidents are U. Aprile, C. Calegari Calivaro and E. Zanotti F.

Crown Iron Works Co. in June moved to a new office and warehouse on Broadway and Johnson

Streets N.E., Minneapolis, Minnesota. The 108-year-old firm was previously at another Minneapolis address.

Stolt-Nielsen has relocated its Ship Management Division to Panama City, Florida. The new address is Stolt-Nielsen Inc., Ship Management Division, PO Box 15309, 1000 W. 15th St., Panama City, FL 32406-5309.

Sasso, Italian olive oil producer, has announced its 1985 sales totaled 85 billion lira, with a net profit of 0.5 billion lira. Total foreign sales amounted to 18.5 billion lira, the firm said.

Italiana Oli e Risi, Ferruzzi Group, a major Italian vegetable oil producer, announced plans to increase capital from 7.4 billion lira to 44.4 billion lira by offering shares at regular price. The company has 70% of seed oil production in Italy, with six extraction plants, six refining facilities and four canning plants.

Mary R. Rice has been named business manager for color dispersions at Harshaw/Filtrol Partnership.

Warren Wong has been appointed vice-president, technical director, for Firmenich Inc.'s flavor division, while J. Frank Perkins has been named vice-president, regulatory affairs, in the flavor division.

Whatman International has entered into an agreement with Rintekno Oy of Espoo, Finland, to license Rintekno's FERMAC technology for manufacturing pilot-scale microbial fermentors. A second agreement, between Whatman and Invicta BioSystems Inc. of Santa Fe Springs, California, is for the further development of that technology.

AOCS member Kenneth C. Scott has joined A.E. Staley Manufacturing Co. as director of chemicals research and development. He previously was director of performance chemicals and chemical engineering research at BASF Wyandotte Corp.

Stolt Terminals Inc. and Eastman Chemical Products Inc. have opened a 39-tank, 2.354-million gallon capacity terminal facility in Perth Amboy, New Jersey. Stolt Terminals will operate the distribution facility, designed to handle Eastman's liquid chemical business.

AOCS member **Robert R. Regutti** has been promoted to vice-president for research, quality assurance and technical services for the shortening division of the Interstate Foods Group. He formerly was director of research and quality assurance for Interstate Foods.

GATX Terminals Corp. was slated to open a new terminal in Tarragona, Spain, July 1, undertaken through its Terminals Portuarias

S.A. (TEPSA) joint venture with Petrofrance. The bulk liquid terminal is located 70 miles south of TEPSA's Barcelona terminal on the Mediterranean Coast.

Erratum

In the June 1986 *JAOCS* report on a NATO conference in Selvino, Italy, the report should have stated that the fat in human milk can provide up to 60% of the calories consumed by human infants. The report gave an incorrect figure as the percentage of fat in human milk.

Obituary

JOSEF BALTES

AOCS has been informed of the May 12, 1986, death of Josef Baltes,

a member of the society since 1971.

Dr. Baltes, of Sendenhorst, West Germany, received his degree in chemistry from the University of Muenster in 1932, followed by a doctorate in philosophy in 1935. He did research at the University of Muenster from 1935 to 1938, then served as technical director for Richter & Cie. from 1938 to 1942. From 1947 to 1955, he worked in research for the Deutsches Institut fuer Fettforschung, Muenster. He then was chief chemist for Harburger Oelwerke Brinckman & Mergell, Hamburg. When he joined AOCS in 1971, he was president of Deutsche Gesellschaft fuer Fettwissenschaft (the German Society for Fat Science) based in Muenster, in which he was active for many years.

Meetings

ISF-JOCS joint world congress

The International Society for Fat Research (ISF) and the Japan Oil Chemists' Society (JOCS) will hold a joint world congress Sept. 26-30, 1988, in Tokyo, Japan.

Plans feature a scientific program of plenary lectures, poster sessions and a technical tour of oil and fat industrial plants. Topics planned include oilseed and fat resources; oil processing; biochemistry, nutrition and clinical aspects of lipids; industrial and edible oils and fats; chemistry of oils and fats and their derivatives; surfactants and surface chemistry; analysis of lipids; biotechnology; and miscellaneous other areas, such as vegetable protein.

English will be the official language of the meeting.

For further information, contact ISF-JOCS World Congress 1988, Secretariat, The Japan Oil Chemists' Society, 7th floor, Yushi Kogyo

Kaikan, 13-11 Nihonbashi 3-chome, Chuo-ku, Tokyo 103, Japan.

TLC symposium

The 4th International Symposium on Instrumental Thin-Layer Chromatography (Planar Chromatography) is planned for Sept. 22-25, 1987, in Selvino, Italy.

Topics will include sample preparation, trace analysis, quantitation methods, transfer techniques, validation of instruments, derivatization methods, scanning methods, image treatment and combination of planar chromatography with other methods. Both lecture and poster presentations will be provided. Invited speakers are U.A. Th. Brinkman of the Netherlands, S. Ebel of West Germany, F. Geiss of Italy, E. Granstroem of Sweden, H. Jork of West Germany and E. Kovats of Switzerland.

Those interested in giving a presentation are asked to submit a full title and one-page abstract by

Feb. 27, 1987, to Dr. Helmut Traitler, Nestec Ltd., Nestlé Research Department, CH-1800 Vevey, Switzerland.

Training course

The British Food Manufacturing Industries Research Association will hold a training course entitled "Edible Oils and Fats" Nov. 18-20, 1986, at the Leatherhead Food R.A. facility in Leatherhead, Surrey, England.

The course will cover sources of oils and their compositions, comparisons between them and methods of analysis. The need for interchangeability of oils will be illustrated; this will include reference to commercial trading. The course is geared for technical and supervisory personnel from companies that are users of fats in the snack foods, bakery, confectionery and allied industries, as well as junior personnel in oils and fats processing plants.