Soybean plants changing hands

Central Soya Co. Inc. and Bunge Corp. in December announced they had signed a letter of intent for Central Soya to buy seven of Bunge's nine soybean processing facilities.

Under the terms of the agreement, Central Soya will buy the plants, property, equipment, inventories and accounts-receivable of the seven extraction facilities, which employ more than 500 people. The facilities are in Cairo, Illinois; Decatur, Alabama; Emporia, Kansas; Logansport, Indiana; and Jackson, Marks and Vicksburg, Mississippi. Bunge will continue to operate two soybean processing facilities, at Destrehan, Louisiana, and Danville, Illinois, and to trade soybean oil and meal in export and domestic markets.

"This acquisition will make Central Soya the third largest soybean processor in the U.S. and significantly reinforce our overall position as a long-term player in the agribusiness industry," David H. Swanson, president and chief executive officer of Central Soya, said.

Central Soya currently has nine soybean crushing facilities, seven of them domestic, as well as three edible oil refineries. In addition to the two processing facilities it will retain, Bunge operates three edible oil refineries.

Bunge originally was established as a merchandiser of raw and processed agricultural commodities, primarily for export; in recent years it has shifted into a domestic food ingredient business. In addition to its grain and soybean processing divisions, company operations include an edible oil division, producing shortenings and cooking oils; the Lauhoff grain division, the nation's largest dry corn miller; and the Dari-Tech division, producing stabilizers, processed fruits and flavors for the dairy and carbonated-beverage industries.

Central Soya, an international agribusiness company, has operations in feed manufacturing, soybean processing, grain merchandizing, vegetable oil refining and the manufacture of soy proteins and lecithins.

Canadians: Experts favor voluntary labeling

The Canadian Expert Committee on Fats, Oils and Other Lipids (ECFOL) meeting in Guelph, Ontario, in October, endorsed the Canadian Health Protection Branch's proposal for voluntary nutritional labeling for fats and oils. It also recommended that Health and Welfare Canada consider allowing the sale of concentrates from fish oils as nutritional supplements.

The committee, which is part of the Canada Committee on Food, has representatives from academia, government and industry who advise the Canadian Agricultural Services Coordinating Committee (CASCC) on problems related to fats and oils quality, nutrition, safety, legislation and research. Most recommendations from various expert committees go through CASCC before going to other government branches.

Under the voluntary nutritional labeling guidelines proposed by Health and Welfare Canada in Information Letter 713 and endorsed by ECFOL, it would be the responsibility of manufacturers to ensure that label information concerning nutrient levels in their products is valid. The committee noted that companies would be required to label as directed by the proposal only when they wished to make a specific claim, i.e., low cholesterol or high polyunsaturated fat content.

The labeling plan for fats and oils would require any company making a claim about cholesterol content also to declare the level of polyunsaturated and saturated fatty acid content; a polyunsaturated fat claim would require indication of saturated fatty acid and cholesterol content. Monounsaturated fat declarations would have to be accompanied by statement of polyunsaturated and saturated fat contents. Declaration of other fatty acids (e.g., *trans* fatty acids) would be allowed if the contents of polyunsaturated, monounsaturated and saturated fatty acids also were listed.

Some industry representatives cautioned that the labeling regulations may be premature and excessive, and some probably are of insignificant value to consumers.

ECFOL's recommendation on fish oils asks Health and Welfare to modify current policies restricting the availability in Canada of products made from fish oils and to allow public access to concentrates made from fish oils. The committee noted that scientific and medically oriented agencies in many countries recognize that the long chain polyunsaturated fatty acids of the omega-3 family may have therapeutic and/or preventive benefits in cardiovascular and related circulatory diseases. It pointed out that reputable pharmaceutical compan-

ies recognize the need for supplying high quality fish oil concentrates, like the omega-3 oils, in a stabilized form for clinical therapy.

Under Canadian food and drug regulations, the sale of fish oils as cooking oil, salad oil or margarine is restricted because of the requirement that a food product not contain more than 5% C22 monoenoic fatty acids as a proportion of total fatty acids contained in that product. There is no provision for concentrates other than cod liver and halibut liver oils, which are permitted as sources of vitamin A or D under Canadian drug regulations.

Some of the questions raised by ECFOL that will have to be addressed by the government before more regulations are established are whether fish oils will be defined as a food or a drug, and if defined as a food, at what level of concentration will they be considered a drug. Several members of the committee said what concerns the regulatory agencies are the claims that producers might make about the possible health benefits of their fish oil products.

The committee's action is in response to requests from Nova Scotian and British Columbian seafood industries to address the fish oil question. With increased public interest in fish oil products such as eicosapentaenoic acid (EPA) and docohexaenoic acid (DHA), the committee said, the Canadian fish industry would like the government to permit the sale and distribution of concentrates from fish as nutritional supplements.

In a similar nutrient-versus-drug question, the committee agreed to support a recommendation from the Expert Committee on Plant Products to treat recognized nutrient substances as foods rather than as pharmaceutical products.

The committee also agreed there is no specific need to identify coconut oil, palm and palm kernel oils or palm oil fractions in vegetable oil mixes, except in cases where special claims are made. Current regulations require declaration on the label when palm, palm kernel or coconut oils make up more than 10% of a product.

In other action, ECFOL said it will suggest to the Canola Council that plant breeders change some canola breeding research priorities. As the fatty acid composition content of canola is adequate nutritionally, the committee suggested breeding research be directed toward solving problems that might arise regarding crystallization, yield, odor, flavor, color and frying properties.

In a recommendation to the Canada Committee on Food, ECFOL asked that university and government researchers study the physiological effects of monoenoic fatty acids because of recent findings emphasizing their possible health benefits and because of their ubiquitous presence in fats and oils.

Members of the Expert Committee are Madhu Sahasrabudhe, Food Research Centre, Agriculture Canada (chairman); John Kramer, Animal Research Centre, Agriculture Canada (secretary); Derek Brown, Monarch Fine Foods Co.; Stewart Campbell, Canbra Foods; Eileen McGregor, Canola Council of Canada; Roger Giroux, Agropur; Robert Ackman, Technical University of Nova Scotia; Bruce McDonald, University of Manitoba; John deMan, University of Guelph; Armand Boudreau, Universite Laval; Joyce Beare-Rogers, Health Protection Branch, Health and Welfare Canada; James Daun, Grain Research Laboratory; and Keith Downey, Saskatoon Research Station, Agriculture Canada.

The committee's 1987 meeting is scheduled tentatively for early October in Winnipeg, Manitoba.

FDA checks olive oil adulteration

Speaking on "Control of Olive Oil Adulteration and Misbranding in the U.S." at the 18th Congress of the Italian Society on Fat Research in October (see accompanying article), David Firestone of the U.S. Food and Drug Administration (FDA) reported on agency surveys to determine olive oil adulteration in products sold in the U.S.

Firestone noted that olive oil has become a favorite item on U.S. gourmet food store shelves. U.S. Department of Agriculture figures show the U.S. currently imports approximately 44,000 metric tons (MT) a year, with 28,000 MT of the total supplied by Italy.

According to Firestone, a 1982 olive oil survey conducted by the Italian Experiment Station for the Fat and Oil Industry in Milan revealed undeclared esterified oil, olive residue husk oil and seed oils were being substituted for olive oil in products to U.S. customers. This finding, as well as a number of earlier reports of esterified olive oil improperly marketed in the U.S., prompted FDA officials to investigate.

As a result, Firestone said, Robert Reina, a chemist in FDA's Boston laboratory, traveled to Milan for training by Enzo Fedeli in the latest methods for olive oil analysis. Returning to the U.S., Reina then trained several other chemists from FDA laboratories in these techniques.

Next, retail brands of imported oil as well as samples from bulk oils and packaged olive oil products were collected for analysis. Samples were analyzed for fatty acid composition, sterols such as the triterpene diols erythrodiol and uvaol, palmitic acid in the 2-position and free fatty acid content. Such methods as UV and visible spectrophotometry were used. Mixtures of seed oils and olive oils were verified by analyzing the fatty acids and sterol fraction.

Firestone said approximately 35 olive oils, representing 13 brands, were collected by FDA in the first survey done in 1983-84. In the second survey, 52 olive oil samples representing 26 brands were col-

lected and analyzed in 1985-86; of these, 24 were labeled "virgin olive oil" and 26 were labeled "olive oil."

According to Firestone, FDA saw overall improvement between the two surveys, although in 1985-86, analytical results still showed some ester oil added to five of 30 virgin oils sampled, and four of 12 brands of virgin olive oil collected contained either esterified oil or husk oil. Marked improvement was noted in the analysis of samples labeled "olive oil," Firestone said. "Whereas the majority (65%) of the 1983-84 samples contained undeclared esterified oil, only two of 26 1985-86 samples contained undeclared esterified oil."

He added that several brands containing esterified oil or undeclared husk oil in 1985 or early 1986 have been properly labeled upon later reinvestigation.

Noting that trade complaints as well as routine inspections are important for control of adulteration, Firestone said both tighter control by exporting countries and continued surveillance in the U.S. are needed.

"International cooperation is an essential ingredient of any program to eliminate adulteration of olive oil products," Firestone said.

Firestone plans to talk further on this topic at the 1987 AOCS annual meeting in New Orleans in May.

Italian congress

The 18th Congress of the Italian Society for Fats Research (SISG), held in October in Fasano, Italy, marked the society's 25th anniversary.

More than 180 people attended the meeting, which focussed on edible oil quality. The program included five lectures, 25 communications, 15 posters and four round tables on the problems of defining and assessing the quality of edible oils.

During the opening ceremony, society president Enzo Fedeli presented AOCS member David Firestone of the U.S. Food and Drug Administration with the "Societa Italiana per lo Studio Delle Sostanze Grasse" award for research on minor components of vegetable oil, particularly olive oil. Firestone presented a lecture on the olive oil market in the U.S. (see accompanying article).

One of the topics of the congress was assessing organoleptic properties of virgin olive oil and defending its quality. Conclusions substantiated the need for more edible oil research, particularly for olive oil, to improve innovations in production technology. In response, Oleifici Fasanesi offered a fellowship to the society to pursue such a goal.

Meanwhile, according to Enzo Fedeli of Stazione Sperimentale Oli E Grassi, Milan, Italy, a group of seven scientists from seven institutions, including industry, has standardized pesticide analysis in oils after two years of work. Fedeli reported the methods and results will be published in the *Rivista Italiana Delle Sostanze Grasse* for comments.

In addition, after three years of work, 15 scientists from 14 institutions, including industry, have completed a method for determining sterols in fats and oils, Fedeli reported. The methods and results also will be published in *Rivista Italiana Delle Sostanze Grasse.*

Malaysia's palm outlook dimmer

In less than a decade, Malaysia's palm oil production has exploded from 1.2 million metric tons (MT) to more than 4.8 million MT a year. Exports also have increased, to the point where Malaysian exports of palm oil exceed total world exports of soybean oil. However, despite this impressive performance, the future of the palm oil sector looks less promising economically, according to a U.S. agricultural attache report filed from Kuala Lumpur.

"Relatively slack demand for edible oils in general and palm oil in particular, combined with prices well below the costs of production, have dealt a severe blow to this once seemingly invincible sector," the attache wrote in a report to the U.S. Foreign Agricultural Service.

Malaysian palm oil production from October 1985 to September 1986 was estimated to have reached 4.8 million MT, 25% above 1984/85 and four times the level of a decade ago. And, the report noted, maturation of young trees and new plantings means that palm oil production will expand approximately 300,000 to 350,000 MT annually for the next five years.

Because palm is a tree crop Malaysia cannot adjust production in response to prices in the short term. Oil palm fresh fruit bunches must be harvested monthly or the trees eventually become unproductive. "Thus, Malaysia is in the unenviable position of being an important determinant of world edible oil prices, yet unable to adjust its own production and exportable supplies to meet changing market conditions," the report said. It also noted that virtually all Malaysian producers had produced at a loss since the beginning of 1986.

The report listed a number of ways that the impact of lower prices may be felt. For instance, sharply declining government revenues, mainly due to lower petroleum prices, might force a slowdown in expansion of the Federal Land Development Authority (FELDA), a semi-governmental body that produces about a third of the country's palm oil. FELDA has been responsible for much of the growth in Malaysian palm oil production during the past decade and an additional 165,000 hectares had been earmarked for development under the Fifth Malaysian Plan. In addition, conditions do not favor replanting old palm stands. "Under present conditions, replanting will not only be delayed, but estates will have to give serious consideration to replanting with other crops," the report said.

Currently, Malaysia exports 90% of its palm oil, with palm oil exports in the last year exceeding 4 million MT for the first time and constituting about 25% of the total vegetable and marine oils traded internationally. "Nearly half of the world's increase in edible oil trade during the last five years is due to increased exports of palm oil from Malaysia," the report said.

Prospects for the next five years are expected to be more difficult. Up to now, developing countries such as India and Pakistan have absorbed Malaysia's additional supplies. These countries, trying to save foreign exchange, are encouraging domestic oilseed production. In developed countries, palm oil has had to be priced at a steep discount to other oils such as soybean and rapeseed in order to compete. Meanwhile, other palm oil-producing countries, especially Indonesia, are threatening Malaysia's once dominant role as the world's only significant palm oil supplier. As a result, Malaysia will find it harder to move its expanding surplus of palm oil, possibly even having to move its oil at a larger discount than previously.

Visiting Southeast Asia last September, Lynn Garrett, chief analyst for the oilseeds and products division of the Foreign Agricultural Service, reported similar findings. In his trip summary, Garrett noted that despite the current low prices for palm oil, plantations visited in both Malaysia and Indonesia were continuing to expand. He reported that Indonesia's oil palm expansion is taking place in the western area of Kalimantan and in the Riau Province, and near Bular, Scunagan, Seumanyam, in northern Sumatra; in Malaysia, United Plantations is also expanding its oil palm area.

Vegetable Oil Production, Consumption and Imports for Selected Nations (1986–87 Forecast in 1,000 MT)

Nation	Production	Consumption	Imports[a] Total	PO	SBO	RSO	SFO	CSO
India	3360	4610	1250	775	300	175	—	—
USSR	2670	3557	978	350	200	—	275	—
Pakistan	330	1160	825	575	250	—	—	—
Egypt	176	706	530	75	—	—	210	160
Iran	41	492	451	—	350	—	100	—
Algeria	17	377	360	—	—	180	150	—
Morocco	66	308	247	—	150	85	—	—
Nigeria	925	1071	220	200	—	20	—	—
Venezuela	58	289	229	—	75	—	80	73
Saudi Arabia	3	172	169	150	6	—	—	—
Bangladesh	58	273	210	150	—	—	—	—
Total	7704	13015	5469	2275	1331	460	815	233

Source: USDA Circular FOP 10-86; Oilseeds & Products, 10-86.
[a]PO, palm oil; SBO, soybean oil; RSO, rapeseed oil; SFO, sunflower oil; CSO, cottonseed oil.

World oilseed production expanding

World oilseed production for 1986-87 is forecast at a record 197.6 million metric tons (MT), according to the U.S. Department of Agriculture (USDA). In figures released November 10, USDA also predicted world soybean crush to rise about 3% in 1986-87.

U.S. soybean production for the 1986 crop year was expected to reach 2.01 billion bushels (54.7 million MT), while U.S. cottonseed production was estimated at 3.54 million MT, 26% below the 4.79 million MT harvested in 1985. Peanut production was set at 1.56 million MT, 16% below 1985 production.

Meanwhile, European Economic Community (EEC) oilseed production in 1986 totaled approximately 7.5 million MT, nearly 6% above 1985 production. This included a large shift in production into sunflowerseed and out of rapeseed, particularly in France, EEC's largest oilseed producer. EEC soybean production was estimated at 760,000 MT. While the French rapeseed and Spanish and French sunflowerseed crops were reduced by bad weather, the EEC as a whole attained another record oilseed production.

Reports from USDA's Foreign Agricultural Service (FAS) indicate French oilseed area will increase by more than 400,000 hectares in 1987-88, an increase of more than 30% over 1986-87. FAS, quoting the French magazine *Semence et Progres*, estimated hectarage would reach 1.69 million hectares next year.

The reports predict French farmers will plant more oilseeds due to favorable prices for oilseeds versus grains. Sunflowerseed area is expected to reach almost one million hectares, a 19% increase over this year. Projections for rapeseed hover at a record 600,000 hectares, while soybean plantings are forecast to double to 90,000 hectares. French oilseed area in 1987-88 is forecast to be five times larger than it was 10 years ago.

Italy, meanwhile, is preparing to enter the ranks of the world's major soybean producers, FAS reported. Italian soybean hectarage has risen from a few test plots to more than 200,000 hectares over the past five years. Crop estimates for 1986-87 have been set at 680,000 MT.

In 1983, Italy, traditionally buying its soybeans from the U.S., imported all of the soybean products it used. In 1986, Italy was expected to produce enough soybeans to meet 40% of its domestic needs, and by 1990, Italy could possibly produce enough soybeans to meet more than 70% of the current need, the report said.

FAS said Italian farmers are switching to soybeans over such crops as corn, beets and wheat because they receive approximately $15 per bushel for soybeans, compared to $5.81 for corn. Production costs in Italy for a hectare of soybeans are around $571, while the expected return is $1,671. Farmers also switch crops to diversify cultivation practices, FAS said. Farmers have been planting corn and sugar beets extensively for many years, resulting in many disease and pest problems. Soybeans have not yet been plagued by these problems in Italy, so farmers are looking at the crop as an alternative.

Other USDA reports from Italy indicate olive oil production for 1986-87 is approximately half of last year's output. The combination of the cyclical olive crop fluctuation, weather damage and attacks from the olive fly is expected to push production down to 310,000 MT from last year's 616,000 MT level.

According to USDA, the EEC has increased the consumption subsidy to olive oil bottlers from 823 to 1192 lire/liter. The consumption subsidy covers part of the price differential between seed oils and olive oil.

In Yugoslavia, meanwhile, an increase in oilseed production during 1986 prompted the Business Association of Yugoslav Vegetable Oil Producers to announce that Yugoslavia will be self-sufficient in vegetable oils in the 1986-87 marketing year, according to USDA. Estimates for 1986 oilseed production are around 787,000 MT, with 448,000 MT from sunflowerseed, 223,000 MT from soybeans and 116,000 MT from rapeseed.

Total Yugoslavian oilseed production in 1985 was 527,000 MT. The increased 1986 output is due mainly to increased sunflowerseed acreage and yield. Even with increased production, USDA estimates Yugoslavia will have to import 35,000 MT of vegetable oil to maintain carryover stocks.

Vegetable protein:

Japan, U.S.
Vegetable protein production in Japan during 1985 reached approximately 61,800 metric tons (MT), 101.5% that of 1984 production. Soy protein represented 35,000 MT of the total, while 26,300 MT was derived from wheat. Soy protein production was up 2.3% over 1984; wheat protein production was up 0.6%. Production of texturized vegetable protein was 34,100 MT, while powdered vegetable protein produced totaled 27,700 MT.

A market report done in the U.S. on vegetable and other protein ingredients, meanwhile, says vegetable proteins are found in more than 2,500 products in the U.S. The study, "Protein Ingredients Market," prepared by Frost & Sullivan Inc., predicts a 2% annual rise in the market, to yield soy, whey and yeast product sales totalling $592 million in 1986 and more than $632 million by 1989. The 224-page report divides the market into soy products (flour and grits, concentrate, isolate, textured soy), whey forms (dry, concentrated, reduced lactose, reduced minerals, protein concentrate, solid blends) and yeast types (brewers' primary, hydrolysates). The report showed the largest single segments in the market are soy isolate and dry whey.

French meeting
More than 100 specialists from the food industry, consumer associations and the media attended a symposium on vegetable proteins and their uses in foods held in October in Paris, France. The symposium, sponsored by the Groupe D'Étude des Protéines Végétales (GEPV), was held in conjunction with the International Food Show in Paris, and featured seven papers on vegetable protein products.

Topics covered were nutritional and functional properties of vegetable protein products; vegetable protein product usage in meat products, cereal products (bread, snacks, biscuits) and dietetic and infant foods; a viewpoint presented by a school lunch specialist on the use of vegetable protein products in edible products for catering; and vegetable protein products from sunflowerseed, rapeseed, peas and faba beans cultivated in France. Speakers were French specialists in the vegetable protein product industry.

Lunch served in conjunction with the symposium featured several dishes containing vegetable protein products: bread, fish hors d'oeuvres, snacks, ground beef and desserts; all are already marketed and sold in food stores in France, according to AOCS member Aldo Uzzan, who reported on the meeting.

The proceedings of the symposium are being published by GEPV. For more information, contact GEPV, 10/A rue de la Paix, 75002 Paris, France.

Mexican seminar
Approximately 200 persons attended the International Seminar on Vegetable Proteins, held Sept. 24-26, 1986, in Querétaro, Mexico. The seminar was sponsored by the Mexican Institute of Oils, Fats and Proteins and the American Soybean Association (ASA).

The main aim was to share and discuss different viewpoints related to vegetable protein products. The technical program covered both processing technology and marketing of edible and inedible oilseed products. Included were canola, soybean, sunflowerseed and cottonseed.

Speakers included David Thomason, American Soybean Association; Phil McKinnon, Canola Crushers of Western Canada; Dave Schingoethe, North Dakota University; Lynn Jones, National Cottonseed Products Association; Richard Bressani, Instituto de Nutricion de Centro America y Panama; and E.W. Lusas, Texas A&M University.

Participants, from Canada, the U.S., Europe, Latin America and Mexico, included representatives of the oil and feed industries, as well as poultry and swine producers, agricultural science researchers and food technologists.

Coordinators for the seminar were Aldo Pontecorvo, ASA's regional director for Mexico, Central America and the Caribbean; and Miguel Machuca, general director of the Mexican Institute of Oils, Fats and Proteins.

Margarine plant

Miyoshi Oils and Fats Co. Ltd., a leading Japanese margarine manufacturing company, has constructed a new margarine, shortening and lard processing plant in Chiba City, near Tokyo, with a capacity of 96,000 metric tons a year. The plant is automated from formulation to packaging. Products are aseptically packaged.

The Japan Oil Chemists' Society (JOCS) is planning a tour of the new factory in conjunction with the ISF-JOCS World Congress in September 1988.

Soviet report

The latest official reports on Soviet agricultural production showed total vegetable oil production during the period January through September of 1986 reached 1.9 million metric tons (MT), compared to 1.59 million MT in the same period in 1985, according to the West German fats and oils weekly *Oil World.*

In its Oct. 31, 1986, issue, *Oil World* reported that the Russians had produced 1.07 million MT of sunflowerseed oil (compared to 0.89 million MT in January-September 1985), 0.48 million MT of cottonseed oil (compared to 0.54 million MT), and 0.30 million MT of soybean oil (compared to 0.12 million MT). Margarine production for the same period totaled 1 million MT, 4% more than last year but below the 1986 target.

Official figures for calendar year 1985 showed oilseed production at 10.95 million MT, compared with 10.1 million MT in 1984-85 and 10.9 million MT in 1983-84.

Soy crushing

The first soybean crushing plant in Indonesia is expected to become operational in late 1987, according to a report in the Asian and Pacific Coconut Community newsletter *The Cocomunity.*

The Cocomunity reported the capacity will be 1,000 metric tons (MT) daily. The plant will use 20% of the country's total soybean production, expected to reach 1.3 million MT in 1986.

Chocolate plan

The European Economic Commission (EEC) has withdrawn a proposal that would have allowed up to 5% vegetable oils and fats other than cocoa butter in certain varieties of chocolate.

According to the EEC Seed Crushers' and Oil Processors' Federation (FEDIOL) newsletter, the commission originally introduced the directive to the EEC Council of Ministers in January 1984 to standardize laws within the EEC relating to manufacturing and marketing cocoa products and chocolate. In September 1986, EEC withdrew the proposal, which had been opposed by several members, including France, Germany and Greece. As a result, vegetable oils and fats will not be allowed in manufacturing chocolate in most EEC countries. Exceptions are Denmark, Ireland and United Kingdom, where such use is allowed.

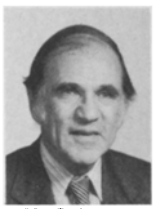
FEDIOL said it is not yet known whether British, Danish or Irish chocolates manufactured with vegetable oils and fats will be allowed as imports into other EEC countries.

Fuel production

A low cost process to convert oilseeds, copra and other oil-bearing vegetables into a fuel similar to diesel has been developed by Sogeri Corp., an Australian firm, according to *The Cocomunity* newsletter published by the Asian and Pacific Coconut Community.

The newsletter said the process is known as the bi-diesel process; the company claims it can produce animal feed as a by-product of the initial crushing.

Salomon sold



H. Salomon

A.M. Rossetto

Süd Chemie North America has purchased L.A. Salomon & Bro. Inc., of Port Washington, New York. The sale was completed Sept. 30, 1986.

August M. Rossetto Jr. is the president of L.A. Salomon Inc., which now operates as a separate division within the Süd Chemie Group. Henry Salomon, president of L.A. Salomon & Bro. Inc. before it was sold and a long-time member of AOCS, retired as of Oct. 1, 1986, but continues to serve as a consultant for the firm.

According to Rossetto, the two companies have had a close working relationship since 1923. The 119-year-old Salomon firm is a corporate member of AOCS, with Rossetto as its official representative.

Oil mill fire

The Yazoo Valley Oil Mill in Greenwood, Mississippi, damaged in a fire Sept. 29, 1986, was expected to be back in operation in mid-February after installation of a new extractor.

The fire broke out while mill workers were purging the extractor after a break-down. The accident injured two employees, did more than $1 million in damage and forced temporary closing of the mill. Officials for Yazoo City-Minter City Oil Mill Inc., which owns the facility, in December said the damaged extractor would be replaced with a Crown unit, with start-up set for mid-February 1987. The plant was built in 1952 and the extractor modified in 1964. The plant processes cottonseed.

Meanwhile, physical assets of Delta Cotton Oil Mill have been sold to Yazoo Valley-Minter City Oil Mill Inc. Delta Cotton Oil owned two mills in Jackson, Mississippi: the Jackson Oil Mill, which can handle 180-200 tons of cottonseed per day, and a second, now dormant.

Cottonseed oil

The National Cottonseed Products Association (NCPA) is urging that an alternate solvent to hexane be found for the cottonseed crushing industry.

NCPA said this objective, recommended by its Education Committee, will be presented to the U.S. Department of Agriculture's Agricultural Research Service (ARS) as the primary way ARS scientists can aid the industry.

In other action, NCPA is undertaking a survey of the domestic market for cottonseed oil. The survey will target three groups: cottonseed crushers; cottonseed oil refiners, who process the oil into edible products for consumer and industrial markets; and industrial end-users and repackagers, who buy specific products from the industry.

The survey is a result of another recommendation made by NCPA's Education Committee. Other concerns of the committee include processing efficiency; raw material supply, quality and preservation; feed product promotion; industry education; and rapid analytical methods.

Addendum

The Technical University of Nova Scotia was inadvertently omitted from the article on fats and oils training that appeared in the September 1986 issue of *JAOCS.*

Graduate degree programs are associated with the Canadian Institute of Fisheries Technology, a center for graduate education and research in food science and food process engineering with emphasis on seafoods. Coursework is offered in food process technology, lipid chemistry and marine oils, and engineering design.

Applewhite retires

Thomas H. Applewhite, director of research services at Kraft Inc.'s Technology Center, retired from Kraft Dec. 31, 1986.

Applewhite, who is 62 years old, will continue as editor of *JAOCS* for the American Oil Chemists' Society. However, those wishing to submit technical manuscripts for possible publication in *JAOCS* are now asked to send them to the Journal of the American Oil Chemists' Society, PO Box 5037, Station A, Champaign, IL 61820, USA.

Applewhite joined Kraft in 1969 as manager of the edible oil products laboratory, where he provided leadership in developing such items as margarine products, reduced calorie mayonnaise and pourable dressings. He became director of research services in 1978. He is a recognized leader in the field of fats and oils. He has served as Kraft's representative on the Technical Committee of the National Association of Margarine Manufacturers (NAMM), a committee he also has chaired. In 1980, he received the NAMM Service Award. He currently serves on the Technical Committee of the Institute of Shortening and Edible Oils. He received the Kraft Merit Award in 1981 for his scientific defense of the safety of hydrogenated fats.

Active in AOCS, Applewhite served as AOCS president in 1977-1978. He currently is chairman of the 1987 World Conference on Biotechnology for the Fats and Oils Industry, slated for September in Hamburg, West Germany.

Food science chair

AOCS member Frederick R. van de Voort has been appointed chairman of the newly formed Department of Food Science and Agricultural Chemistry at the Macdonald College of McGill University, Montreal, Canada.

Van de Voort obtained his bachelor's, masters and doctorate degrees in food science from the University of British Columbia and has held faculty positions in food science at the University of Saskatchewan, Guelph and McGill. As a food scientist, he has interests ranging from methodology development to processing technology.

News briefs

Guillermo Camoriano has been named international sales manager for **Anco/Votator Division, Cherry-Burrell.**

Stanley I. Proctor, director of engineering technology for Monsanto Co., St. Louis, Missouri, has become the 68th president of the **American Institute of Chemical Engineers (AIChE).** Vice-president is James Wei, head of the Department of Chemical Engineering at Massachusetts Institute of Technology, Cambridge, Massachusetts. **J. Charles Forman,** AIChE's full-time executive director based in New York City, has been reappointed secretary, while **James Y. Oldshue,** vice-president for mixing technology at Mixing Equipment Co., Rochester, New York, has been reelected to a three-year term as treasurer.

AOCS member **David B. Min,** associate professor at the Department of Food Science and Nutrition, Ohio State University, has received an appreciation plaque from D.M. Ha, president of the Korean Society of Food Science and Technology, in recognition of his contribution to basic research on lipid chemistry. Min presented several seminars on lipid oxidation, oil processing and roast beef flavor at three universities and research institutes in Korea and Japan during August 1986.

Jeffrey G. Strathern has joined **Capital City Products Co.** as sales manager for food service national accounts. The company also has hired **Robert L. Bauer** as sales representative in Florida and **Cheryl Garland** as sales representative in New York City.

University and government officials in November broke ground for the **Center for Advanced Research in Biotechnology (CARB)** at the Shady Grove Life Sciences Center in Rockville, Maryland. A joint venture involving the university and federal, state and local governments, CARB has been established by the University of Maryland, the U.S. Commerce Department's National Bureau of Standards and Montgomery County, Maryland.

David W. Martyn has been appointed manager of process development in the research and development department at **Horizon Chemical,** a division of A.E. Staley Mfg. Co.

Richard Dabeck has joined **Agro Ingredients Inc.** as director of industrial sales and marketing. The company's new product manager for Powdered Treasures and food product sales is **Gloria Anderson.** Agro is a division of Calgene Inc.

Ahmad Moustafa of Cincinnati, Ohio, recently served in Quito, Ecuador, as a volunteer with the International Executive Service Corps (IESC). Moustafa, retired technical director for The Miami Margarine Co., was recruited by IESC to assist **Extractora y Procesadora de Aceites S.A.,** a company making palm oil products. Moustafa helped upgrade processes in the plant and made recommendations for handling other products.

Good news for chocoholics

M&M Mars Inc. has announced it will increase the size of its Snickers candy bar by 8%, to 2.16 oz. Earlier in 1986, Hershey Chocolate Co. boosted the size of its candy bars.

Siert F. Riepma, president of the **National Association of Margarine Manufacturers** (NAMM), was to retire at the end of 1986. However, he will continue to serve as a consultant to NAMM. The association will be managed by **Robert H. Kellen Associates**, who plan to open a Washington, D.C., office.

AOCS member **Robert R. Regutti** has left his position as vice-president of research and development, quality assurance and technical service at Interstate Foods Corp., Chicago, Illinois, to set up a consulting business in Valparaiso, Indiana, for both food and non-food industries. Regutti's new address is 201 Skyline Dr., Valparaiso, IN 46383, telephone 219-464-0134.

Hershey Foods Corp., Hershey, Pennsylvania, has purchased the confectionery operations of **Dietrich Corp.**, a privately held Reading, Pennsylvania, firm.

PepsiCo Inc. of Purchase, New York, has purchased **Kentucky Fried Chicken Corp.** from RJR Nabisco Inc. of Winston-Salem, North Carolina.

Beatrice Co. Inc., a Chicago-based food and consumer products company, in October announced it would sell its international food division in a public offering early in 1987. According to company officials, the international group accounts for approximately 25% of Beatrice's annual sales and has operations in more than 30 countries.

Keebler Co., Elmhurst, Illinois, announced plans to build a 120,000-square-foot snack production plant costing approximately $20.4 million in Fort Worth, Texas.

John Kendall of the British Peanut Council Ltd. has been appointed president of the **Federation of Oils, Seeds and Fats Associations Ltd. (FOSFA)** for 1987. Other appointments are: vice-president, Mike McKenna of Cargill UK Premier Edible Oils Division; honorary treasurer, Martyn Woolf of Cotswold Commodities Ltd.; and assistant honorary treasurer, Hans Salzer-Levi of Nidera Handelscompagnie BV.

The National Renderers Association has elected the following officers for the next two years: board chairman, Ed Wieland, Central Bi-Products Co.; board vice-chairman, Wayne Whittaker, Carolina By-Products Co.; and president, Dean Specht, National Renderers Association.

The National Soybean Processors' Association's current address is 1255 23rd St. NW, Washington, DC 20037. Its former address was 1800 M St. NW, Suite 1030, Washington, DC 20036.

Wa Muanda Mukana of the Chemistry Department, University of Kinshasa, Kinshasa, Zaire, has received a Fulbright Grant to pursue his research in the area of hydrogenation and hydrogenolysis of palm oil. He will conduct his research at the **W.L. Clayton Research Center, Anderson Clayton Foods.**