

Abstracts due for 1988 meeting

Persons who wish to present papers during the 1988 AOCS annual meeting have until Nov. 1, 1987, to submit abstracts for consideration. The meeting is slated for May 8-12, 1988, at the Phoenix Civic Plaza, Phoenix, Arizona.

The technical program is expected to feature approximately 300 papers. Subjects will include current research with cuphea, jojoba and low erucic acid rapeseed (canola); dietary aspects of lipids; dietary lipids and tumor development; effect of protein modification on functionality; the effects of sterols, lipid peroxides, membrane lipids, protein kinase and C- and O-alkyl ethers on carcinogenesis; fat crystallization; fats and oils

processing; frying fats and oils; the importance of the sulfhydryl group to protein structure and function in foods; improved analytical methods with emphasis on trace metals, color, chlorophyll, gossypol and glucosinolates; industrial applications of erucic acid; lipid biochemistry; molecular properties of proteins important for emulsification, foaming and gelation; new frontiers in plant lipid research; oleochemical surfactants; physical chemistry of fats and oils; protein structure and molecular modeling; rheology of dispersed systems; surfactant chemistry; toxic compounds in vegetable proteins; and unusual surfactant derivatives.

Completed abstract forms should be mailed to the American Oil Chemists' Society, PO Box 3489, Champaign, IL 61821-0489, USA, by Nov. 1, 1987.

In addition, three short courses are planned in conjunction with the annual meeting. The courses, which will be held in Phoenix at The Pointe Resorts prior to the annual meeting, are slated for May 4-7, 1988. Topics are Introduction to Fats and Oils Technology; Lecithins: Sources, Manufacture and Uses; and Application of Pulsed NMR Technology in Food Analysis. For more information, contact AOCS, PO Box 3489, Champaign, IL 61821-0489, USA, or call 217-359-2344.

Jojoba focus of January meeting

George Dunlop, U.S. Department of Agriculture's (USDA) assistant secretary for Natural Resources and Environment, will be the keynote speaker at the 7th International Conference on Jojoba and Its Uses: Production, Processing and Utilization of Jojoba.

Dunlop's topic will be "Horizons for New Agricultural Products." The conference, to be held Jan. 17-22, 1988, at the Hyatt Regency Hotel in Phoenix, Arizona, is cosponsored by AOCS and the Jojoba Growers Association.

Sessions include plant physiology; agronomy; processing, economics and marketing; basic chemistry and industrial uses; cosmetics and pharmaceutical uses; dietary and food uses; and contributed papers.

The meeting will include four days of technical sessions and one day devoted to field trips to jojoba plantations and processing facilities. Social activities and a program for guests also will be provided. An exposition of firms providing equipment and supplies to the jojoba industry will accompany the conference.

C.A. Whittaker, president of Hyder Jojoba Inc., is general chairperson. L.H. Princen, director of USDA's Northern Regional Research Center, is technical program chairperson. For more information, contact AOCS, PO Box 3489, Champaign, IL 61821-0489, USA, telephone 217-359-2344.

Upcoming AOCS world meetings

Plans are being completed for the World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs, scheduled for Oct. 2-7, 1988, in Singapore.

The purpose of the congress is to increase awareness and use of vegetable proteins in human and animal diets, and to explore new technologies in the field. Lars Wiedermann of the American Soybean Association is general chairperson for the international meeting. Cochairperson is Ken Beery of Central Soya Co. Inc. The meeting is being organized by the American Oil Chemists' Society.

Topics will include availability of vegetable and animal proteins;

protein distribution patterns as a consequence of government intervention policies; protein utilization from a marketing perspective; quality concerns for raw materials; protein conservation; protein solubility; meal flavor; meal flow characteristics; antinutritional factors; future trends for utilization processing of vegetable proteins in human diets; vegetable proteins in aquaculture; vegetable proteins in pet foods (low-moisture technology); nutritional/antinutritional factors for protein sources; biotechnology of oilseeds; and regional marketing opportunities and situations.

An exhibit of suppliers and others related to the industry will be held in conjunction with the congress.

Meanwhile, plans are under way for the 1989 World Conference on Edible Fats and Oils Processing: Basic Principles and Modern Practices, scheduled for Oct. 1-6, 1989, in Maastricht, The Netherlands.

The purpose of the conference, organized by AOCS, is to provide a thorough study of modern edible fats and oils processing from raw material to finished product. It will include analysis of current processes as well as the unique physical and chemical characteristics of

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major animal and vegetable fats and oils and how those properties may affect processing choices. Registrants will be briefed in world supply and demand balances and trends, trading practices, and the economic and political factors affecting the industry.

For more information on upcoming world conferences, contact Joan Dixon, Meetings Manager, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA.

Food seminar

The Institute of Food Technologists (IFT) and the American Medical Association will hold a joint seminar, "Concerns About the Food Supply in the 21st Century: Technology Transfer as It Affects Food

and Health," March 3-4, 1988, at the Crystal Marriott, Crystal City (Arlington area), Virginia.

Topics planned include analysis of specific technologies such as irradiation, expanded usage of food fortification and supplementation, microbiological hazards, genetic engineering and omega-3 fatty acids.

For more information, contact IFT, 221 N. LaSalle St., Chicago, IL 60601, USA.

Lipid symposium

The 2nd International Symposium on Lipid Metabolism in the Normoxic and Ischemic Heart is scheduled for Sept. 12-13, 1988, at the University of Limburg, Maastricht, The Netherlands.

The objective is to provide biochemists, physiologists, pharmacologists and clinicians with a review of recent advances in myocardial lipid metabolism in health and disease and the opportunity to present their own results during poster sessions. Lectures will be provided by invited speakers.

The preliminary program includes four sessions: transport of lipids in the heart; phosphoglyceride homeostasis and cardiac function; myocardial lipids during ischemia and reperfusion; and imaging of lipid metabolism during ischemia—basic aspects and clinical application.

For more information, contact Ger J. van der Vusse, Department of Physiology, University of Limburg, PO Box 616, 6200 MD Maastricht, The Netherlands.

From Washington

FDA proposal on health claims

The U.S. Food and Drug Administration (FDA) has proposed new regulations that would allow manufacturers to make health-related claims on food product labels provided those claims are based on "valid, reliable, scientific evidence that is publically available."

Under the proposed rules, health-related claims would have to be truthful and not misleading; they also could not imply that particular foods be used in a therapeutic way. Claims must not be made unless they "reflect the weight of scientific evidence," FDA said, adding that it "would not be appropriate to use the results of a single study to support a label claim if it conflicts with the majority of available pertinent evidence." Also, nutrition labeling would be required whenever health-related information appeared on a label because that material would constitute a nutritional claim.

The agency plans to establish a committee to write sample health messages that could be used on food labels. Those messages would stress the advantages of following certain dietary patterns and would avoid referring to specific brands of products. The group also will consider whether labeling is appropriate for dietary supplements. Committee members will represent FDA, other Public Health Service agencies, the U.S. Department of Agriculture's Food Safety and Inspection Service, and the Federal Trade Commission.

Consumer groups have voiced concern that the proposed rules are not strict enough. Some groups

want both health risks and health benefits included on labels and in advertising. "This is an open invitation to mislead the consumer. The companies get the best of all worlds. They can accentuate the positive and eliminate the negative," Sidney Wolfe, director of Public Citizen Health Research Group, said.

FDA will accept comments until Nov. 2, 1987. They may be submitted to the Dockets Management Branch (HFA-305), Food and Drug Administration, Rm. 4-62, 5600 Fishers Ln., Rockville, MD 20857. Details: *Federal Register*, Aug. 4, 1987, pp. 28843-28849.

In other activity, FDA has amended labeling regulations to exclude nondigestible dietary fiber when measuring the caloric content of foods. Details: *Federal Register*, Aug. 3, 1987, pp. 28690-28691.

FGIS report on soybean quality

The U.S. Department of Agriculture's (USDA) 1986 Soybean Quality Report indicates that export shipments of U.S. soybeans met or exceeded grade requirements set down by importers.

According to Gwen Dukes, a program analyst for the Federal Grain Inspection Service (FGIS), 86.9% of the soybeans inspected for export in 1986 were No. grade or better, while 10.1% were No. 3 grade. This compares with 87% and 12%, respectively, in 1985. Average moisture content dropped to 12.9% from 13.0% in 1985.

On the negative side, the damaged kernel total increased from 1.5% in 1985 to 2% in 1986. Jones said