

# New Orleans, here we come

When the American Oil Chemists' Society opens its 1987 annual meeting in New Orleans next month, it will be the 40th time AOCS has held a national meeting in that Mississippi River port city.

An estimated 1,500 persons will gather at the Fairmont Hotel to hear more than 270 technical presentations, attend dozens of administrative and technical committee meetings and participate in an attractive array of social events organized by the local committee.

Registration forms are printed in this issue of *JAACS* along with housing forms. Although you can wait until arriving in New Orleans to register, you'll save \$25 by registering before April 17. Housing reservations should be made as soon as possible. If the registration and housing forms from this issue have been used, more are available from AOCS, PO Box 5037, Station A, Champaign, IL 61820 USA (telephone 217-359-2344; telex 404 472 OIL CHEM CHN).

The tentative technical program was printed in the January 1987 issue of *JAACS*. The 270+ technical papers have been organized into 36 technical sessions covering the entire spectrum of fats and oils. There are papers in the basic fields of oilseed processing, surfactants and detergents, oilseed proteins and other traditional AOCS topics. In addition, there are several specialized symposia such as the one on lipids and skin cancer.

Persons planning to attend the annual meeting should also consider whether they want to register for one of three pre-meeting short courses. Two are being held in Biloxi, Mississippi. One will focus on lipid oxidation and the other on polyunsaturated fatty acids and eicosanoids (fish oils). The third, in College Station, Texas, is concerned with vegetable protein.

Once in New Orleans, registrants regardless of specialization have choices of outstanding social events and special attractions.

All full-week technical program

registrants will receive tickets to the opening reception on Sunday evening, May 17, to the Monday morning opening breakfast and annual AOCS business meeting, and to the Wednesday morning inaugural breakfast. The mixer on Sunday evening will include some New Orleans jazz, especially appropriate since the Fairmont is only a few blocks from the French Quarter and its many jazz clubs.

There are five optional social events. Most registrants will want to attend the annual meeting banquet on Wednesday evening, May 20. Jacques Hebert and his orchestra, with vocals by Colleen Porter, will provide music for dining and dancing. Those who enjoyed Sunday evening's jazz and have visited jazz clubs will have a chance to hear and learn more about that style of music, as the evening's entertainment will feature a New Orleans Jazz Festival, including the Onward Brass Band led by Placide Adams and vocals by Lady B.J., an international entertainer. Tony Liuzza, a native New Orleanian formerly with the Louis Prima Band, will narrate a musical tour of

jazz history, including a mock jazz funeral, with its soulful farewell music and the more rousing "second line" tunes that follow. Tickets must be ordered on the registration form or purchased after arrival at the meeting. Space is limited.

Eight AOCS sections will hold cocktail receptions Monday evening. These include the geographical sections—Northeast, North Central, NorCal, Southwest, Desert Southwest, South Central and Canadian—and one specialty section, Surfactants and Detergents, which anticipates receiving its official charter from the Governing Board during the New Orleans meeting. Tickets may be purchased on the registration form or at the meeting.

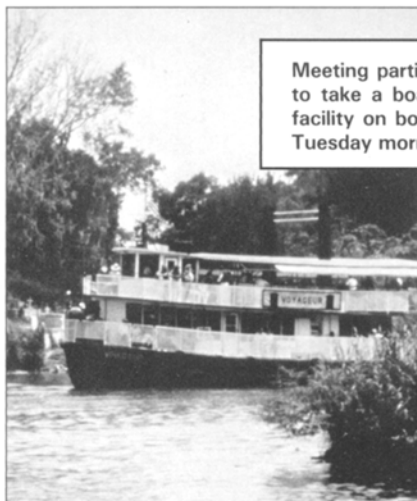
The Protein and Co-Products Section luncheon will be Monday, May 18. Tickets should be purchased in advance as seating capacity is limited. Some tickets may be available at the meeting.

The 3rd Annual Fat People's Fun Run or Walk will be Tuesday morning, May 19. The course will be

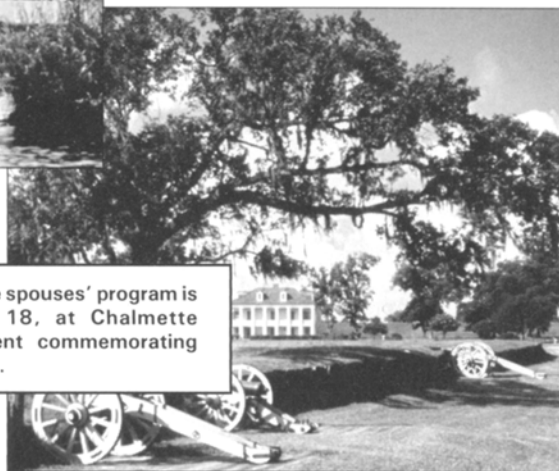
*(continued on page 460)*



A sampling of New Orleans jazz will be offered in social events at the 1987 AOCS annual meeting in May. Among the entertainers will be the Onward Brass Band, featured at the Wednesday evening banquet, May 20.



Meeting participants will have the opportunity to take a boat tour of the New Orleans port facility on board the air-conditioned Voyageur Tuesday morning, May 19.



One of the offerings of the spouses' program is a stop Monday, May 18, at Chalmette Battlefield and Monument commemorating the Battle of New Orleans.

in Audubon Park on a tree-shaded course. Buses will leave the Fairmont Hotel at 6:30 to 6:45 a.m. for a starting time of 7 to 7:15 a.m. Entry fee is \$10.

A boat tour of the New Orleans port facility, gateway to the world for much of U.S. oilseed exports, also will be held Tuesday morning, May 19. An efficient system of barge, rail and truck transport brings millions of tons of mid-America's agricultural and manufactured goods to New Orleans each year for shipment abroad. Buses to the tour boat's Canal Street dock will leave hotels about 7:30 a.m. for an 8 a.m. cast off. The first leg will be upriver, then back to the starting point at 10 a.m. The tour will be on the air-conditioned Voyageur; narration will be provided during the cruise.

Spouses' program registrants will receive tickets to the opening mixer on Sunday evening, May 17, and the inaugural breakfast on Wednesday, May 20. There will be a hospitality suite open Sunday afternoon, May 17, for participants to meet and to greet friends. Tours

are planned for Monday and Tuesday. Following a continental breakfast on Monday morning, May 18, at the Fairmont, buses will take registrants to board the Creole Queen for a downriver cruise to Chalmette Battlefield and Monument commemorating the Battle of New Orleans, which was part of the War of 1812. Lunch will be served aboard ship on the return trip to New Orleans. The afternoon will be free for exploring Riverwalk, the new shopping area created from the world's fair of a few years ago. On Tuesday, May 19, there will be a continental breakfast at the Fairmont, followed by a bus tour to the Blaine Kern facilities, where floats are constructed for the famed New Orleans Mardi Gras. After a light lunch, the group will return to downtown New Orleans and have free time for exploring Canal Street shops, the French Quarter or the Jax Brewery boutiques.

On Wednesday morning after the inaugural breakfast, spouses' program registrants will have a chance to learn more about New Orleans in a special presentation in

the Fairmont. Spouses' program participants must order tickets for Wednesday evening's banquet separately. Thus, a technical program registrant with a spouse registered for the spouses' program should order two banquet tickets.

After Thursday morning's technical sessions, the 78th Annual Meeting of the American Oil Chemists' Society will close. This is not a final goodbye to New Orleans, however; there's a good chance that sometime in the 1990s, AOCS will gather again, for the 41st time, in New Orleans.

## Fatty acid short course

Twenty-seven topics have been announced for the AOCS Short Course on Industrial Fatty Acids, to be held Sept. 13-16, 1987, at Kings Island Resort near Cincinnati, Ohio.

General chairman Karl Zilch, technical director for Emery Industries in Cincinnati, has designed the course to provide a thorough understanding of the oleochemical industry, from raw materials through processing to end use applications.

Topics to be discussed include:

- Overall Perspective of the Fatty Acid Industry; Natural Raw Material Feedstocks for the Oleochemical Industry; Biotechnology and Oilseed Production
- Fat Splitting and Glycerine Recovery/Purification; Purification and Quality Improvement via Distillation; Separation of Saturated, Monounsaturated and Polyunsaturated Fatty Acids; Hydrogenation of Fatty Acids; Polymerization of Unsaturated Fatty Acids; Principal Chemical Reactions of Fatty Acids and Their Utilization; Biotransformation of Fats and Fatty Acids
- State-of-the-Art Analytical Techniques; Quality Assurance in the Oleochemical Industry; Safety in the Handling of Fatty Acids
- Utilization of Fatty Acids and Derivatives in Personal Care Products; Utilization of Fatty Acids and Derivatives in Soap and Detergent Surfactants; Metallic Stearates—

*(continued on page 468)*

(continued from page 460)

Manufacture and Utilization; Utilization of Natural Glycerine; Utilization of Fatty Acids and Derivatives in the Food Industry

- Overall Perspective of the Fatty Amine Industries; Manufacture of Nitrogenous Fatty Acid Products; Utilization of Nitrogenous Fatty Acid Products
- Overview of the Natural Fatty Alcohol Industry; Manufacture of Natural Fatty Alcohols; Utilization of Natural Fatty Alcohols
- Handling and Environmental Concerns of Oleochemical Products;

Manufacture and Utilization of gamma-Linolenic Acid and Eicosapentanoic Acid; and Methyl Esters—Manufacture and Utilization

Speakers confirmed as of mid-February include John Perchorowicz, Calgene; Robert Hastert, Harshaw/Filtrol; Robert Johnson, Union Camp; Norman Sonntag, consultant; Phil Sonnett, USDA Eastern Regional Research Center; Lincoln Metcalfe, Akzo-Chemie America; Dale Dieckman, Nuodex; Mike Packard, Procter & Gamble; Charles Aldag, Sherex; Richard Reck, Akzo-Chemie America; and

Colin A. Houston, Colin A. Houston & Associates.

The course is essentially an updating of the industry fatty acid short course held at the same site in 1984. Potential registrants should send their names and addresses to the Meetings Manager, AOCS, PO Box 5037, Station A, Champaign, IL 61820 USA. Information brochures and registration materials will be mailed when they become available. Early registration is encouraged to assure enrollment; more than 200 persons attended the previous fatty acid short course.

## Biotech program announced

Approximately 1,000 persons are expected to gather at the Congress Centrum Hamburg (CCH) in Hamburg, West Germany, during the final week of September to discuss current and potential applications of biotechnology to the fats and oils industries.

The World Conference on Biotechnology for the Fats and Oils Industry, to be held Sept. 27-Oct. 2, 1987, will be the first major international meeting to focus exclusively on how the rapidly growing field of biotechnology will affect raw materials for the fats and oils industry, how those materials are processed and what such developments may mean in terms of end products.

The German Society for Fat Research (DGF) will open its annual meeting in the same facility on Wednesday, Sept. 30. The presentation of the prestigious Normann Medal will take place in a joint ceremony of the world conference and the DGF annual meeting on Wednesday. World conference registrants will be able to attend DGF technical sessions on Wednesday, Thursday and Friday. Whereas English will be the official language of the World conference, German will be used almost exclusively at the separate DGF meeting.

AOCS and the DGF are primary organizers of the world conference,

with additional support from the Japan Oil Chemists' Society (JOCS), Institut des Corps Gras (ITERG) and Stazione Sperimentale degli Oli e dei Grassi.

Biotechnology already is being used in the fats and oils industry. The cloning of some perennial crops, such as oil palm and coconut, for example, is relatively advanced. In the realm of annual crops, companies are working to develop specific herbicide-resistant varieties and to develop varieties with specific fatty acid oil content. Lipases have been developed for use in processing. But the potential far exceeds the accomplishments. Conference organizers have sought to provide a program that will thoroughly discuss what is known, what is being studied and what potential applications may be.

The tentative technical program follows this article. There will be changes before the conference opens in September, as organizers hope to provide the latest available information.

Three keynote talks on Monday morning, Sept. 28, will open the plenary program, followed by six technical sessions extending through Friday, Oct. 2. Registrants will be able to question speakers, or to comment on what has been said, during discussion sessions throughout the week. As time for the

invited formal presentations is limited, organizers encourage persons with relevant material to present that information in the poster sessions slated throughout the week. Persons wishing to present poster papers should send the paper title, an abstract of 100 words or less and the author's full name and mailing address to the conference general chairman, Thomas H. Applewhite, World Conference on Biotechnology for the Fats and Oils Industry, c/o Kraft Inc., 801 Waukegan Rd., Glenview, IL 60025 USA. The conference budget does not permit any financial assistance to poster paper authors or presenters.

A series of social events have been planned to facilitate informal conversation among registrants and speakers. The social events will begin Sunday evening, Sept. 27, with an opening mixer at the international exposition accompanying the conference. On Monday evening, Sept. 28, the city of Hamburg will provide a reception to welcome registrants to the meeting. Tickets to both these events are included in the registration fee.

There are four optional social events during the conference. The first will be an organ concert at Petri Church on Tuesday evening. The second is a German-style

buffet dinner on Tuesday evening, after the concert, at Flettenkeiker (Old Town Hall). The Old Town Hall dinner includes beverages and entertainment.

The third optional social event is a buffet dinner with entertainment for world conference and DGF meeting registrants on Wednesday evening at the Atlantic Hotel.

The final optional conference social event is a Thursday evening boat trip on the Elbe River, with supper and drinks on board. Attendance at all optional social events is limited to the capacity of the various facilities. Persons planning to attend any of these events should order their tickets early to avoid being left out.

Two postconference excursions will be available to registrants. One is an all-day bus trip on Saturday, Oct. 3, to Lubeck, once a member of the Hanseatic League, a trading

federation dating back to the Middle Ages. The second is a weekend visit to Munich for Oktoberfest. Reservations and payment for the Oktoberfest option must be received by Aug. 1, 1987.

A spouses' program has been arranged for persons accompanying technical registrants. One event is an all-day excursion to Lüneburg, with a tour of the old town, cloisters and brewery museum. Another day will include a city tour with a boat ride on the Alter Lake, a visit to the open-air museum at Kiekeberg and individualized shopping trips. Spouses' program registrants will receive tickets to the opening mixer and the city of Hamburg's welcoming reception.

The exposition accompanying the world conference will open Sunday, Sept. 27, and continue throughout the week. Companies

invited to participate include manufacturers of laboratory equipment and supplies used in biotechnology research, manufacturers of enzymes for industrial processing and firms specializing in developing plant varieties, as well as other firms involved in biotechnology research and applications.

Persons wishing to register for the conference may use the form in this issue of *JAOCs*. If it has already been removed, additional forms are available from AOCS, PO Box 5037, Station A, Champaign, IL 61820 USA. The CP Plaza Hotel, adjacent to the Congress Centrum Hamburg, will be used to house most conference registrants. Persons or firms interested in participating in the exposition should write to the AOCS Exhibit Coordinator at the same address.

## Tentative technical program

Monday, Sept. 28

### Opening Session

#### Opening Ceremonies

#### Keynote Speakers

P.K. Stumpf, University of California at Davis, Davis, California, USA

Colin Ratledge, University of Hull, Hull, England

Tsuneo Yamane, Nagoya University, Nagoya, Japan

### Session I: Biotechnological Modification of Oil Plants: Fat Metabolism and Genetic Implications

#### Chairpersons:

R. Keith Downey, Agriculture Canada Research, Saskatoon, Saskatchewan, Canada

G. Robbelen, Georg-August University, Gottingen, West Germany

#### Cellular Compartmentation for Seed Oil Storage

Roland Theimer, Lehrstuhl für Botanik, Bergische

Universität, Wuppertal, West Germany

**Biosynthesis of Triglycerides in Plant Storage Tissue**  
A.K. Stobart, Department of Botany, University of Bristol, Bristol, England

**Fatty Acid Synthesis in Plant Cells**

J. Brian Mudd, ARCO Plant Cell Research Institute, Dublin, California, USA

**Recent Advances in Oil Crop Breedings**

P. Knowles, Institut für Pflanzenbau und Pflanzenzüchtung, Gottingen, West Germany

**Culture Techniques for Genetic Manipulation in Oil Crops**

B. Scowcroft, Biotechnica International of Canada Inc., Calgary, Alberta, Canada

**Prospects of Molecular Genetics and Gene Transfer for Oil Crop Improvements**

R.B. Horsch, Biological Sciences, Monsanto Co., St. Louis, Missouri, USA

**Biotechnology for Oil Palm Improvement**

L.H. Jones, Unilever Research, Colworth/Welwyn Laboratory, Sharnbrook, Bedford, England

Tuesday, Sept. 29

### Session I (continued)

**Biotechnology for Coconut Improvement**

Y. Sugimura, Kao Corp., Ichikaimachi, Haga, Tochigi, Japan

**Biotechnology for Linum Improvement**

Allan Green, CSIRO, Div. of Plant Industry, Black Mountain, Canberra, Australia

**Biotechnology for Soybean Improvement**

Niels C. Nielsen, Department of Agronomy, Purdue University, West Lafayette, Indiana, USA

**Biotechnology for Brassica and Helianthus Improvement**

David McGee, Sungene Technologies Corp., Palo Alto, California, USA

**Session II: Biotechnology: New and Unique Oil Sources and Byproducts**

## Chairpersons:

L.H. Princen, USDA Northern Regional Research Center, Peoria, Illinois, USA

Colin Ratledge, University of Hull, Department of Biochemistry, Hull, England

**Genetic Diversity of Lipids in Plant Germplasm**

Robert Kleiman

**Development of New Industrial Oil Crops**

G. Robbelen, Institute of Agronomy and Plant Breeding, Georg-August University, Gottingen, West Germany

**Implications of Modern Biotechnology**

John Ohlrogge, Michigan State University, East Lansing, Michigan, USA

**Genetic Control of Fatty Acid Biosynthesis in Yeasts**

E. Schweizer, Institut für Mikrobiologie und Biochemie, Lehrstuhl für Biochemie, Friedrich-Alexander Universität, Erlangen, West Germany

**Economic and Technical Aspects of Single Cell Oil Production Using Yeast Technology**

R.S. Moreton, Cadbury Schweppes PLC, Lord Zuckerman Research Centre, The University of Reading, Whiteknights, Reading, England

**Production of  $\gamma$ -Linolenic by Fungi**

Osamu Suzuki, Director of Synthetic Chemistry Division, National Chemical Laboratory for Industry, Yatabe, Ibaragi, Japan

**Algal Sources of EPA**

David J. Kyle, Martek Corp., Columbia, Maryland, USA

**Session III: Biotechnological Modification of Fats, Oils, Fatty Acids and Glycerol**

## Chairpersons:

Isao Karube, Tokyo Institute of Technology, Yokohama, Japan

Alistair Macrae, Unilever Research, Colworth Laboratory, Sharnbrook, Bedford, England

H.J. Rehm, Universität Munster, Institut für Mikrobiologie, Westfälische Wilhelms-Universität, Munster, West Germany

**Immobilized Lipase in Organic Solvents**

Atso Tanaka, Laboratory of Industrial Biochemistry, Kyoto University, Kyoto, Japan

**Enzymatic Fat Splitting**

W.M. Linfield, Oreland, Pennsylvania, USA

**Fatty Acid Ester Synthesis**

P. Eigtved, Novo Industri, Bagsvaerd, Denmark

**Enzymatic Conversion of Diglycerides to Triglycerides in Palm Olein**

J. Kurashige, Ajinomoto Co., Kawasaki, Japan

**Applications of Protein Engineering**

D. Estell, Genencor Inc., South San Francisco, California, USA

**Wednesday, Sept. 30****Session III (continued)** **$\omega$ -Oxidation to Hydroxy Acids**

Dr. Moissdorfer, Henkel KGaA, Düsseldorf, West Germany

**Dicarboxylic Acids by Fermentation**

Namio Uemura, Nippon Mining, Tokyo, Japan

**Mid-chain Modification of Fatty Acids**

R. Hammond, Unilever Research, Colworth Laboratory, Sharnbrook, Bedford, England

**Competition in Lipase-Catalyzed Reactions, Application to a Simple Test for Lipase Specificity**

Dr. Baratti, CNRS-CBM, Marseille, France

**Special Combined Session of DGF and World Conference**

Normann Award Ceremonies

**Thursday, Oct. 1****Session IV: Biotechnology and the Preparation of Unique Fats, Fatty Acids and Biosurfactants**

## Chairpersons:

Saul L. Neidleman, Cetus Corp., Emeryville, California, USA

Rolf G. Schmid, West Germany

**Unusual Fats and Fatty Acids: Occurrence and Function**

R. Schmid, West Germany

**Production of Arachidonic Acid and Eicosapentaenoic Acid by Microorganisms**

H. Yamada, Department of Agricultural Chemistry, Kyoto, Japan

**Microbial Hydroxylation of Fatty Acids**

Kenji Soda, Institute for Chemical Research, Kyoto University, Kyoto, Japan

## Meetings

### Temperature Effects in the Biosynthesis of Unique Fats and Fatty Acids

Saul L. Neidleman, Cetus Corp., Emeryville, California, USA

### Lipids of *Acinetobacter*

W.R. Finnerty, University of Athens, Athens, Georgia, USA

### Strategies for Biosurfactant Production

Fritz Wagner, Technische Universität Braunschweig, Braunschweig, West Germany

### Biosurfactants as Food Additives

S. Kudo, Yakult Central Institute for Microbiological Research, Tokyo, Japan

### Biosurfactants in Petroleum Recovery

Vivian Moses, Queen Mary College, University of London, London, England

### Biosurfactants in Cosmetic Applications

Shigeo Inoue, Kao Corp., Ichikaimachi, Haga, Tochigi, Japan

## Session V: Biotechnology: Engineering and Scale-up in Fat and Fatty Acid Biotransformations

### Chairpersons:

Timothy L. Mounts, USDA Northern Regional Research Center, Peoria, Illinois, USA

Christian Wandrey, Institute Biotechnology Kernforschungsanlage, Juelich, West Germany

Tsuneo Yamane, Nagoya University, Laboratory of Bioreaction Engineering, Department of Food Science and Technology, School of Agriculture, Nagoya, Japan

### Bioreactors for Hydrolysis of Fats and Oils

Jiro Hirano, Tsukuba Research Laboratory, Nippon Oil & Fats Co. Ltd., Tsukuba, Ibaragi, Japan

### Biosensors for Lipids

Isao Karube, Research Laboratory of Resources Utilization, Tokyo Institute of Technology, Yokohama, Japan

### Kinetics in Two-Phase Systems

Speaker to be confirmed

### Mass Transfer in Bioreactors

George Abraham, USDA Southern Regional Research Center, New Orleans, Louisiana, USA

### Enzyme Recycle for Lipase Hydrolysis

Mattias Buhler, Henkel KGaA, Düsseldorf, West Germany

Friday, Oct. 2

## Session V (continued)

### Economic Aspects of Lipid Biotechnology

Speaker to be confirmed

### Purification of Soybean Oil via Membranes: Economics

Akio Iwama, Central Research Laboratory, Nitto Electric Industrial Co. Ltd., Ibaraki, Osaka, Japan

### Commercialization of Biotechnology

Ray Dull, Experience Inc., Minneapolis, Minnesota, USA

## Session VI: Regulatory Aspects of Biotechnology in the Fats and Oils Industry

### Chairpersons:

A.G. Hildebrandt, Bundesgesundheitsamt, Berlin, West Germany

W. Waldemar Klassen, USDA Agricultural Research Service, Beltsville, Maryland, USA

Tamao Yoshida, Tokyo University of Fisheries, Department of Marine Environment Technology, Tokyo, Japan

### Analytical Aspects

G.R. Beecher, Research Leader, Nutrient Composition Laboratory, Beltsville Human Nutrition Research Center, ARS/USDA, Beltsville, Maryland, USA

### Toxicological Evaluation of Biotechnology Products: Regulatory Viewpoint

Rolf Bass, Bundesgesundheitsamt, Institut für Arzneimittel, Berlin, West Germany

### Toxicological Evaluation of Biotechnology Products: Industrial Viewpoint

W.E. Parish, Head of Toxicology Environmental Safety Division, Unilever Research, Colworth House, Sharnbrook, Bedford, England

### General Regulatory Aspects of Biotechnology: Europe

P.S. Elias, Bundesforschungsanstalt für Ernährung, Karlsruhe-Linkenheim, West Germany

### General Regulatory Aspects of Biotechnology: U.S.

David Kingsbury, Biotechnology Science Coordinating Committee, Federal Coordinating Council for Science, Engineering and Technology, Washington, DC, USA

### General Regulatory Aspects of Biotechnology: Japan

Speaker to be confirmed

### Toxicology of Biotechnology Products

W. Visek, College of Biomedical Sciences, University of Illinois, Urbana, Illinois, USA

### Diagnostic Probes

Hans-Otto Beutler, Boehringer Mannheim GmbH, Tutzing, West Germany

### Dilemma of Patenting for Oilseed Breeders and Biotechnologists

R. Keith Downey, Agriculture Canada Research Station, Saskatoon, Saskatchewan, Canada

### Concluding Remarks

K-F Gander

T.H. Applegate

## Italian meeting

The Italian Oil Chemists' Society (Societa Italiana per lo Studio delle Sostanze Grasse) will hold its annual meeting Sept. 21-23, 1987, in Bologna, Italy.

Topics will include economics, technology, nutritional properties, analysis and utilization of edible fats and oils. Organizers hope to attract participants from around the world.

For more information, contact Enzo Fedeli, c/o Stazione Sperimentale degli Oli e dei Grassi, Via Giuseppe Colombo 79, 20133 Milano, Italy.

## French meetings

The French Oil Chemists' Association (Association Française pour L'Étude des Corps Gras—AFECG) will hold its annual meeting April 28, 1987, in Paris. The meeting will focus on new aspects of the extraction and fractionation of lipids.

Topics will include supercritical gas extraction and fractionation, extraction and fractionation with pulsed columns, preparative high performance liquid chromatography (HPLC), enzyme-assisted extraction, analytical fractionation and exclusion chromatography.

AFECG's Chevreul meeting, Oct. 22-23, 1987, in Perpignan, France, will focus on the use of virgin and new oils in foods, dietetics, cosmetics and pharmaceuticals. Oils discussed will include olive, chestnut, almond, cagmam, jojoba, black currant and borago.

For more information, contact J.P. Lang, AFECG, 10/A Rue de la Paix, 75002 Paris, France, Telex 230 905.

## Diet symposium

A symposium on diet, nutrition and health will be held May 27-30, 1987, at the University of Western Ontario, London, Ontario, Canada. Sponsors are the Royal Society of Canada and the Food and Nutrition Board, U.S. National Research Council, National Academy of Sciences.

The program will include sessions on diet and cardiovascular disease; diet and selected health problems, such as hypertension, diabetes, obesity and kidney disease; diet and health maintenance; diet and cancer; and dietary guidelines. The session on diet and cancer will focus on mutagens and carcinogens; salt and its relationship to stomach cancer and stroke; epidemiology of breast and colon cancer; and dietary fat, caloric intake and cancer. The dietary guidelines session will include a panel discussion on their implementation.

For further information, contact K.K. Carroll, Department of Biochemistry, University of Western Ontario, London, Ontario, Canada, N6A 5C1, telephone 519-661-3096.

## Omega-3 meeting

A one-day conference on the health effects of omega-3 fatty acids from fish oils and other sources is slated

Oct. 8, 1987, at the Massachusetts Institute of Technology (MIT), Cambridge, Massachusetts.

According to organizers, the conference is being held to clarify medical, processing and legal issues concerning omega-3 fatty acids. Sponsors are the MIT Sea Grant Program, the New England Fisheries Development Foundation and the International Life Sciences Institute.

Sessions and topics include the following: Fifteenth annual Sea Grant lecture—impact of dietary fat on human health. Session 1, Cardiovascular Diseases—effects of omega-3 fatty acids on risk factors for cardiovascular disease; clinical and epidemiological data on the effects of fish oil in cardiovascular disease. Session 2, Rheumatic Diseases—effects of fish oil on connective tissue metabolism and connective tissue disease; experimental and epidemiological evidence on marine lipids and carcinogenesis. Session 3, Delivering Omega-3 Fatty Acids to Consumers—sources of omega-3 fatty acids in human diets; chemical and analytical aspects of assuring an effective supply of omega-3 fatty acids to the consumer; supercritical fluid fractionation of fish oils; regulatory aspects of supplying consumers with omega-3; omega-3 fatty acids in growth and development. Session 4, Health Education and Diet—summary on health education and diet; closing remarks.

Registration fee is \$100. For more information, contact Madeline Hall-Arber, MIT Sea Grant, Bldg. E38-374, 292 Main St., Cambridge, MA 02142.

---

# Flavor Chemistry of Fats and Oils

**\$35 Members**  
**\$55 Nonmembers**

For flavor chemists and food technologists, this new AOCS monograph provides the latest information in a field of increasing interest. Modern analytical methods are permitting researchers to determine the mechanisms involved in flavor chemistry and to pinpoint constituents involved. Fourteen chapters take you through the chemistry of oxidation and autoxidation, antioxidants to sensory and instrumental methods for measuring flavor, as well as the isolation, separation and characterization of flavor compounds in lipids.

**Edited by David B. Min and Thomas H. Smouse**

---