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- Vegetable oil commerce and trade, including feed control, storage and shipping of seed and oil.

- Nutrition values of vegetable oil, including the different fatty acids, vitamins and other elements in oil.

- Methods of edible oil processing, including crushing, pressing, solvent extraction and refining.

The library and archives include scientific literature and documents, cassettes and slides. In the lecture hall, visitors can watch audiovisual programs tailored to their age or interest. During the olive harvest, visitors can produce oil in the museum courtyard by operating different reconstructed oil presses dating from the 10th century B.C. to the 19th century A.D.

Other activities

Educational activities at the museum include intensive courses related to development of the industry, conducted with the cooperation of the Ministry of Education and academic institutions. Students are encouraged to participate in surveying and recording artifacts of old machinery and ancient installations in the vicinity of their hometowns.

Research is conducted by the museum curator with the cooperation of academic institutes and colleges. Among the projects are the Kla' excavation (the Institute of Archaeology, Tel-Aviv University); the oil industry at Tel Migne-Ekron (the Hebrew University, Jerusalem); The Allbright Institute of Archaeology; and the survey of ancient agricultural industries and survey of Mount Menashe (Department of Archaeology, University of Haifa).

The museum also organizes scientific national conferences. During December 1987, it conducted an "Olive Oil in Antiquity" conference as a joint project with the University of Haifa. A book that included articles submitted by speakers was published prior to the conference and served as a basis for the discussions.

Any organization or individual wishing to assist the museum by providing data, exhibitions or con-

tributions can contact David Eitam, Israel Oil Industry Museum, Trust No. 85-007-388-0, POB 136, Haifa 31000, Israel.

Thailand plant

Boso Oil and Fat Co., a major manufacturer of rice bran oil in Japan, and Nissho Iwai Corp. have established a new firm to extract rice bran oil in Thailand in cooperation with Soon Hah Sen Co., based in Bangkok.

The new facility is expected to start operation in May 1989, with production capacity to produce 550 tons of rice bran oil a month. Boso plans to import half of that produced into Japan and sell it after refining.

According to a report from the Japan Oil Chemists' Society, Japanese domestic availability of rice bran oil has been decreasing due to reduced acreage devoted to rice. This new plant in Thailand will help stabilize the rice bran oil supply in Japan, it said.

Fish oil plant

E.P.A. Ltd., a subsidiary of Capsule Technology Group Inc., has officially opened a marine lipid manufacturing plant in Mulgrave, Nova Scotia.

The plant will manufacture "Epa-Chol," a marine lipid concentrate in free fatty acid form. The patented product will be sold in bulk or shipped to company facilities in Windsor, Ontario, Canada, to be used in encapsulated fish oil products for use as food supplements.

The official opening of the plant was Aug. 12, 1988. The facility has the capacity to produce 300 metric tons of the concentrate annually.

Flavor market

The U.S. market for flavors and fragrances will rise from \$2.3 billion in 1987 to \$2.8 billion by 1992, according to a study by Frost & Sullivan Inc.

The largest end user of flavors is the food and beverage industry,

accounting for \$1.22 billion in 1987. This is expected to increase to \$1.63 billion by 1992.

The largest end users of fragrances are cosmetics and toiletries. Fragrance ingredients are used in cosmetics, hair care products, men's toiletry products and women's fragrances. The study predicted an annual growth rate of 3% in this category. The use of fragrances in soaps and detergents can be expected to grow 3.7% annually, according to the study.

Bottle study

U.S. sales of high-performance bottles will reach \$380 million by 1992, according to a study by Kline & Co., packaging industry consultants.

Food applications will account for the largest potential, according to the 100-page report, predicting further expansion of squeezable bottles to new products such as dressings and sauces. In addition, wide-mouth clear containers will emerge for many products, to replace traditional glass jars.

"The major reason for the growth in high-performance bottles is the consumer's overwhelming acceptance of plastic as a replacement for glass and metal containers," according to Mary Vaughn, senior consultant with Kline & Co.

News briefs

R. & H. Hall has purchased Frank Fehr & Co. (Ireland), the Drogheda-based supplier of blended oils and fats to Ireland's animal feed industry. Frank Fehr & Co. (Ireland) is a subsidiary of Frank Fehr & Co., supplier of blended oils and fats to the United Kingdom's animal feed industry. The new company will be known as R. & H. Hall (Oils & Fats).

Ralston Purina Co. has agreed to sell its Van Camp Seafood division to a group of investors that include PT Mantrust, a privately held Indonesian concern, and Prudential-Bache Securities Inc.

Arthur A. Dube has been promoted

to manager of technical services and market technology for the J.M. Huber Corp.'s Chemicals Division.

Supterstar Coconut Oil Mill Products Inc., a Philippine firm owned by the Licup Brothers of Candalaria, Quezon, have filed an application to establish a coconut desiccating mill and oil refinery at Bugac, Ma-a, Davao, The Philippines, according to a report in *The Cocomunity* newsletter.

Friwessa, the oil division of Wesanen, has moved its offices to its production site at Zaandijk, Holland.

Campina, a major dairy cooperative in The Netherlands, has announced it will produce blended spreads combining butter and vegetable fats and oils.

United Coconut Association of the Philippines Inc. (UCAP) has moved to the 4th Floor, G&A Building, 2303 Pasong Tamo Ext., Makati, Metro Manila, the Philippines.

Manville's Filtration & Minerals Division has been named exclusive U.S. agent for Rhône-Poulenc's Tixosil micronized precipitated sili-

cas, used in the coatings, adhesives, plastics, paper, food, cosmetics, toothpaste and pharmaceutical markets.

Refined Oil Products, a joint venture between H.J. Heinz and the Botswana Development Corp., is expected to begin refining vegetable oil in Botswana early next year. The \$3.5 million plant initially will supply the domestic market, but plans include expanding the product line and exporting to other African countries.

AOCS member **Govind Mirmira**, formerly with Kraft Inc. and past president of the AOCS North Central Section, now is a senior research chemist for the Agricultural Products Division, E.I. Du Pont de Nemours Experimental Station, Wilmington, Delaware.

Allan O'Brien of Goodman, Fielder Industries Ltd., Australia, has been elected 1988-89 president of the **International Wheat Gluten Association**. Other officers are Ladd Seaberg of Midwest Grain Products Co. Inc., U.S., first vice president; John Reid of ABR Foods Ltd., United Kingdom, second vice president; Carl Koernell of AB

Skaanebraennerier, Sweden, secretary; and Gilbert Pujol of Tenstar Aquitaine, France, technical committee chairman.

Grindsted Products AS is building two new plants, one in Denmark and the other in Kansas City, Kansas, to produce distilled monoglycerides and other emulsifiers. Also, the company has established a technical application center at its Kansas City site.

Jasubhai A. Patel has been appointed managing director of the **Anand Regional Cooperative Oilseeds Growers' Union Ltd.** in India.

British Bio-technology Ltd. has signed a long-term research and development agreement with **McNeil Pharmaceutical**, a subsidiary of Johnson & Johnson, for joint development of chemical entities arising from British Bio-technology research on improved cholesterol-lowering agents. British Bio-technology said it is working on second-generation synthetic inhibitors of the human liver enzyme, HMG-CoA reductase, an important regulating step in the production of cholesterol in the body.

Meetings

Lipid alteration

The French Oil Chemists' Society (AFECG) will hold a conference on "Lipid Alteration in Foods" during Nov. 24-25, 1988, in Montpellier, France. The annual Chevreul Medals will be awarded at the meeting.

This year's Chevreul Medal recipients will be Louis Faur, former head of Astra R&D Laboratories, and Umberto Bracco, manager of the Food Science Service at the Nestlé Research Center, Vevey, Switzerland.

Faur will present a paper on the influence of refining and further processing treatments on the quality and stability of fats and oils. Bracco will present a paper on lipids in aerobic context.

During the conference, scien-

tific papers will be presented in French on different types of alterations and their prevention, methods to evaluate types of alterations and a study of specific cases focusing on foods, cereal products, meat and milk. Papers presented will be published in the *Revue Francaise des Corps Gras*.

Fat conference

Speakers have been announced for Fats for the Future II, an international conference on fats to be held Feb. 12-17, 1989, in Auckland, New Zealand. The initial program includes the following speakers:

- **Medical and Nutrition**—David Kritchevsky of the Wistar Institute, J.R. Sabine of Waite Agricultural Research Institute, A. T. Leeds of Kings College at the Uni-

versity of London, Ken Carroll of the University of Western Ontario, C.J. O'Connor of the University of Auckland, D. Horrobin of the Efamol Research Institute, F.B. Shorland of Victoria University.

- **Economic and Marketing Trends**—consultant K.G. Berger of England and L. Eyres of the New Zealand Dairy Board.

- **The Chemistry of Lipids**—F.D. Gunstone of the University of St. Andrews, H.K. Mangold of the Federal Centre for Lipid Research, C. Djerassi of Stanford University, K. Larsson of Lund University and D.B. Min of Ohio State University.

- **Biotechnology**—T. Yamane of the University of Nagoya, C. Ratledge of the University of Hull and R.J. Davies of the Department of Scientific & Industrial Research in New Zealand.