

## Protein congress in Singapore

Persons planning to take part in the 1988 AOCS World Congress on the Utilization of Vegetable Proteins in Human Foods and Animal Feedstuffs have until Sept. 2, 1988, to register at the lower early registration rates.

The congress, slated for Oct. 2-7, 1988, at the Westin Stamford/Plaza Hotel, Singapore, will feature talks on both the food and feed usage of vegetable proteins. Congress chairman is Lars Wiedermann of the American Soybean Association's Tokyo office. Kenneth Beery of Central Soya Co. Inc., Fort Wayne, Indiana, is co-chairman.

The purpose of the meeting is to increase the knowledge and use of vegetable proteins in human and animal diets and to explore new technologies in the field. Included will be coverage of oilseed proteins, grains, pulses and other protein sources.

The congress will be accompanied by an exhibit. Exhibitors will include Amanus Kahl Nachf. of West Germany, Heinz Schumacher V.D.I. of West Germany, Tintometer GmbH of West Germany, Carl Aug. Picard GmbH & Co. KG of West Germany, and Yeo Hiap Seng Ltd. of Singapore.

Social activities in conjunction with the congress will include an opening mixer, a cultural night event, an elegant Chinese dinner, and a Western-style luncheon. A spouses'/guests' program will include tours of local landmarks.

Housing and registration forms are included elsewhere in this issue. Completed registration forms should be sent to Vegetable Protein Registration, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA.

Singapore Airlines has been designated as the official airlines for the international congress. Special fares have been negotiated for travelers from the U.S., Europe and Japan. Travelers from the U.S. or elsewhere in North America should contact Karen Loudy at Champaign Plaza Travel, 620 E. Green St., Champaign, IL 61820, telephone 217-356-2500.

For more information on the meeting and social events, contact the meetings manager, AOCS, PO Box 3489, Champaign, IL 61821-0489, USA.

## Call for papers: Canadian section

The Canadian Section of the American Oil Chemists' Society (CAOCS) will hold its annual meeting on Oct. 5 and 6, 1988, at the Central Experimental Farm, Agriculture Canada, Ottawa, Ontario, Canada.

Technical sessions will cover the entire field of fats, oils and other lipids in the areas of breeding, oilseeds, nutrition, biotechnology, processing and analytical methods. Papers are solicited from all sectors of the industry. A plenary session featuring an invited speaker is planned.

A major objective of the meeting is to give graduate students an opportunity to present their research reports either as oral presentations or in a poster session.

Abstracts of proposed presentations should be sent to M.R. Sahasrabudhe of Agriculture Canada before Sept. 12, 1988. All abstracts must be typed single-spaced in a 5 × 7 (13 cm × 18 cm) area and should include the title, name(s) of author(s) and affiliation. Please also indicate if it is a graduate student presentation and any preference as to poster or oral presentation.

A limited amount of funding, available through donations, will provide 200 Canadian dollars for travel to the meeting for graduate students. Awards will be based on need, originality and quality of presentation. To qualify for possible travel awards, graduate student papers must be received by Sept. 1, 1988.

The Canadian Expert Committee on Fats, Oils and Other Lipids (ECFOL) will hold its annual meeting on Oct. 6 and 7, 1988, immediately following the CAOCS meeting.

For more information or to submit abstracts, contact M.R. Sahasrabudhe, Program Chairman, CAOCS, Food Research Centre, Central Experimental Farm, Building 55, Agriculture Canada, Ottawa, Ontario K1A 0C6, Canada, telephone 613-995-3722.

## Call for papers: 1989 AOCS meeting

Persons who wish to present papers during the 1989 AOCS annual meeting have until Nov. 1, 1988, to submit abstracts for consideration. The meeting is slated for May 3-7, 1989, at the Convention Center in Cincinnati, Ohio.

Topics being considered for symposia and regular sessions include:

- Lipids and Health
- Hydrogenation
- Mycotoxins
- Surface chemistry
- Performance and evaluation of surfactants and detergents
- Cationic surfactants

## Meetings

Cosmetics and toiletries  
 Detergent builders  
 In-plant controls to reduce environmental problems  
 Oilseed processing  
 Edible uses of fats and oils  
 Mayonnaise and salad oils  
 Protein and co-products  
 NMR applications in fats and oils  
 NMR applications in soaps and detergents  
 Robotics and automated analyses  
 Physical chemistry of fats and oils  
 Fat crystallization  
 Fats and oils processing  
 Rheology of dispersed systems  
 Oleochemical surfactants  
 Current topics in oil research  
 Dietary aspects of lipids  
 Lipid biochemistry  
 Fat substitutes  
 Protein structure and molecular modeling  
 Analysis of fats and oils—improved methods  
 Analytical instrumentation—application to fats and oils  
 High performance liquid chromatography  
 Flavor chemistry  
 Oilseeds analysis  
 Plant lipid research

Please mail abstracts to Bryan Madison, Technical Program Chairperson, c/o American Oil Chemists' Society, PO Box 3489, Champaign, IL 61821-0489, USA. For further information, contact the AOCS headquarters at that address or by calling 217-359-2344.

## Process talks

The Second International Seminar on Extraction and Refining of Oils, sponsored by the Instituto Mexicano de Aceites, Grasas y Proteínas A.C., will be held in Guadalajara, Jalisco, Mexico, Nov. 27-30, 1988.

Sixteen technical talks will be presented by industry experts from Mexico, Belgium, Canada, Denmark, France, Germany, Malaysia, Sweden and Switzerland.

Titles of talks are Modern Pre-Press Solvent Extraction; Soybean Preparation with High-Temperature Dehulling; Oil Extraction; The Processing, Refining and Nutritional Properties of Canola; Effective Methods for the Neutralization of Each Type of Vegetable Oil; Humid Clarification; Fractionation, a Fast-Growing Technology; Selective Hydrogenation of Vegetable Oils; Recent, Present and Future Developments Affecting the Technology of Vegetable Oil Processing; The Use of Vacuum Pumps to Improve the Vacuum Efficiency in Equipment Used in the Oils and Fats Industry; Quality Management in Fats and Oils Processing; Utilization of Palm Oil Products; Crystallization of Margarines, Fats and Related Products; Margarines and Shortenings; Deodorization; and Bottling of Vegetable Oils in Plastic Bottles.

José Becerra Riqué is technical program chair-


man for the seminar. For more information, contact the Instituto Mexicano de Aceites, Grasas y Proteínas A.C., Praga No. 36, 1er piso, Mexico City 06600, Mexico. The registration fee is \$150.

## French courses

The Ecole Supérieure d'Application des Corps Gras will hold two fats and oils training courses during September 1988.

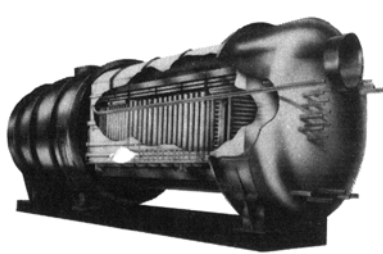
A four-day training course on the structure of fats and proteins will deal with glycerides, fatty acids, glyceric structure, minor components, and physical and rheological properties. A two-day training course on study methods for heated fats also will be held. The program will include information about the nature of components formed during heating, the measurement of altered glycerides, modified esters and polymers, and rapid tests methods.

For more information on these courses, contact the Ecole Supérieure d'Application des Corps Gras, Mr. Mordret, Rue Monge, Parc Industriel, 33600 Pessac, France.

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