

# Maastricht hosts processing meeting

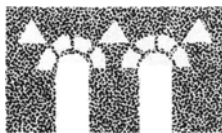
Maastricht, in the southern "finger" of The Netherlands, will be the site of the 1989 World Conference on Edible Oils and Fats Processing, to be held Oct. 1-6, 1989. Designed to provide a thorough study of modern edible oils and fats processing from raw material to finished product, the conference will focus on basic principles and modern practices of processing.

The international meeting, sponsored by the American Oil Chemists' Society, will be held in the Maastricht Exhibition and Conference Centre, which has a theater for plenary presentations and a spacious exhibition hall (see the accompanying article for a listing of companies and associations that had signed up by mid-January to take part in the exhibition). E.J. Campbell, technical director and marketing manager for Archer Daniels Midland Co., is general chairperson for the conference. David Erickson, director of technical services for the American Soybean Association, and Hans A. Wijsman, director of TNO-CIVO Food Technology Institute, The Netherlands, are technical program cochairpersons. C.J.M. Meershoek of the Association of Dutch Manufacturers of Edible Oils and Fats (VERNOF) is local chairman.

## Technical sessions

Technical sessions will be offered Monday, Oct. 2, through Friday, Oct. 6, with Wednesday afternoon, Oct. 4, free for a boat excursion. Monday sessions will focus on the world fats and oils situation; storage, handling and shipping practices; and separation and/or extraction of fats and oils. Tuesday's sessions will feature talks on the refining of fats and oils, and nutrition in relation to processing. Talks Wednesday morning will focus on the formulation and processing of finished products. Thursday sessions will feature talks on individual oils, in-

cluding animal fats, and marine, palm, laurics, soybean, sunflowerseed, rapeseed, cottonseed, peanut, corn, safflower, rice bran and olive oils. Sessions on Friday will include quality control/analytical; meal and by-products (processing, use and dis-



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posal); and waste treatment/environmental concerns.

There also will be provisions for volunteer poster presentations in a section of the exhibition hall on three days of the conference. Richard F. Wilson of North Carolina State University, Department of Crop Science, 4114 Williams Hall, Raleigh, NC, 27695, USA, is poster chairperson.

The official language of the conference will be English, with simultaneous Spanish and French translation available.

## Social activities

In addition to technical sessions, the conference will include a number of social activities and a spouses'/guests' program. The opening social event will be a reception in the exhibit hall Sunday evening, Oct. 1, at 1600

hours. On Wednesday afternoon, Oct. 4, there will be a boat trip on the River Maas southward through the locks. Lunch will be served on the boat.

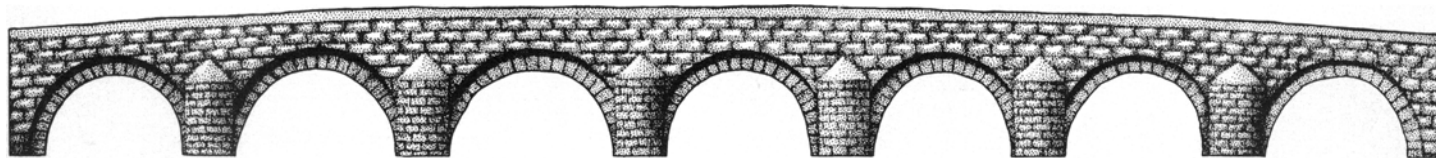
On Thursday evening, Oct. 5, there will be an optional "International Festival" at the Hotel Maastricht. Participants will be treated to a variety of food and music.

Also, a program for spouses and guests is being developed to take advantage of the historic sites and shopping opportunities in the Maastricht area.

During free hours, conference participants can sample the offerings of the area's eating and drinking establishments. Maastricht has the most Michelin-starred restaurants of any city in The Netherlands. Dutch-speaking Maastricht is surrounded by West Germany on the west and Belgium on the east; the proximity of these three cultures in one place may be the reason for the area's culinary renown. Some of the region's favorite restaurants are Kaastel Wittem in a 15th century castle, Kaastel Erenstein in a brick castle surrounded by a picturesque moat, Kaastel Neercanne in a late 17th century castle overlooking estate grounds and Hotel Prinses Juliana in Valkenburg, which serves lunches and dinners in a contemporary-style dining room or in a tree-shaded garden.

Maastricht, the oldest Dutch city was founded by the Romans at a strategic crossing of the River Maas. Today, many traces remain of its colorful history, including Roman ruins, medieval city walls, elaborate underground fortifications, a 13th-century stone bridge across the river and cathedrals and other historic buildings. There are also many colorful pubs scattered throughout the heart of the city.

Maastricht is easily accessible: by express highway to major cities in



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Belgium, Holland, West Germany and France; by direct rail connections from Brussels, Aachen and Luxembourg and with major cities in The Netherlands; and by Maastricht Airport, with scheduled service to Amsterdam and London.

KLM Royal Dutch Airlines has been designated the official airlines for the world conference.

Once in Maastricht, there will be shuttle buses available for conference participants to travel to and from their hotels for conference activities.

Registration and housing forms for the conference are provided in this issue. Completed registration forms should be sent to AOCS Headquarters, PO Box 3489, Champaign, IL 61826-3489, USA. Completed housing forms should be sent to VCB Maastricht, Attention: Vivianne Meijs, Kleine Straat 1, 6211 ED Maastricht, The Netherlands.

As part of the registration fee, each technical registrant will receive a proceedings. The proceedings, which will be prepared in English, will be published after the conference.

### Participating groups

Participating organizations for the conference include the American Soybean Association; Asian and Pacific Coconut Community; Association of Edible Fats Manufacturers in Denmark; Associazione Italiana Dell'Industria Olearia; Australian Oilseeds Federation Inc.; Central Organization for Oil Industry & Trade; Company for Vegetable Oil Industry and Detergent Production; Eastern India Oil Industry & Trade Association; FOSFA International; Institut de Recherches pour les Huiles et Oléagineux; Institut des Corps Gras; Instituto de la Grasa y Sus Derivados; International Association of Seed Crushers; International Federation of Margarine Associations; International Oil Mill Superintendents Association; International Olive Oil Council; Japan Oil Chemists' Society; Japan Oil & Fat Importers & Exporters Association; Japan

Oilseed Processors Association; Leatherhead Food R.A.; Malaysian Oil Palm Growers' Council; Margarine & Shortening Manufacturers Association; Meat and Fat Research Institute; National Cottonseed Products Association; Netherlands Oils, Fats and Oilseeds Trade Association; Oil Technologists' Association of India; Oils, Fats and Oilseeds Brokers Association; Palm Oil Research Institute of Malaysia; Research Institute for Vegetable Oil and Detergent Industry; Seed Crushers' and Oil Processors' Association; Societa Italiana per lo Studio delle Sostanze Grasse; Solvent Extractors' Association of India; Swedish Seed and Oil Plant Growers Association; Verband Deutscher Oelmühlen E.V.; and VERNOF.

## Exhibitors

The following have signed up to take part in the exhibition held in conjunction with the 1989 World Conference on Edible Oils and Fats Processing: Basic Principles and Modern Practices, slated for Oct. 1-6, 1989, in Maastricht, The Netherlands.

Alfa-Laval AB  
Amandus Kahl Nachf.  
American Soybean Association  
Atlas Industries A/S  
Bruker Spectrospin N.V.  
C.M.B. Bernardini S.p.A.  
Carl Aug. Picard GmbH & Co. KG  
Crown Iron Works Co.  
Damman-Croes S.A.  
EMI Corp.  
Engelhard De Meern B.V.  
Extraction De Smet S.A.  
Extraktionstechnik GmbH  
The French Oil Mill Machinery Co.  
Krupp Maschinentechnik GmbH  
L.F.C. Lochem B.V.  
Laporte Inorganics  
Lurgi GmbH  
Novo Industri A/S  
Oxford Analytical Instruments Ltd.

Palm Oil Research Institute of Malaysia  
SA Fractionnement Tirtiaux  
Simon-Rosedowns Ltd.  
Stolz  
Süd-Chemie AG  
Sulzer-Escher Wyss GmbH  
Sweco Europe S.A.  
Tintometer Ltd.  
Votator Division, Cherry-Burrell Corp.

## Fats and foods

The Northeast Section of AOCS and the Department of Food Science and Nutrition at the University of Massachusetts will cosponsor a one-day symposium on fats and fat substitutes April 10, 1989, at the university's Campus Center, Amherst, Massachusetts.

Topics and speakers planned are the following:

- Fat-related Issues Which Confound National Nutrition Surveys, Kenneth Samonds of the University of Massachusetts.

- The Fate of Cholesterol and Omega-3 Fatty Acids During Deep Fat Frying, W.W. Nawar of the University of Massachusetts.

- Metabolism of Medium-chain Triglycerides and "Structured Lipids" as Alternative Energy Substrates in Man, John Cunningham of the University of Massachusetts.

- Physical and Biological Studies of Olestra, R. Jandacek of The Procter & Gamble Co.

- Regulatory Issues Relative to Fats and Fat Substitutes, John Vanderveen of the U.S. Food and Drug Administration.

In addition, there will be a panel discussion and tour of the Food Science Building.

For further information, contact W.W. Nawar, University of Massachusetts, Department of Food Science and Nutrition, Amherst, MA 01002, telephone 413-545-2278.

