

# NOTICARIO

## REUNIONES Y CONGRESOS CELEBRADOS

### SIAL 2000

Se celebró del 22 al 26 de octubre del 2000 en el Parque de Exposiciones de Paris-Nord Villepinte, confirmando su posición de gran cita mundial profesional de la Agroalimentación.

Además de sus éxitos cuantitativos, SIAL 2000 ha sido, en opinión de todos, una cosecha excepcional en materia de calidad de los contactos, información e innovaciones.

También ha sido la plataforma en la que se han establecido diálogos y se han tomado decisiones respecto a la seguridad alimentaria. De este modo, el conjunto de los profesionales ha podido en un único y mismo lugar presentar las soluciones adoptadas para tranquilizar a los consumidores y mejorar la calidad de los alimentos.

De los 132.813 visitantes la mitad eran extranjeros procedentes de 185 países (frente a 121.084 visitantes y un 40% de extranjeros de 170 países en 1998).

Destaquemos un aumento muy importante de los visitantes de los países del Este y de Oriente Medio.

En cuanto a expositores se refiere, y gracias sobre todo a la creación del nuevo pabellón 7, SIAL ha recibido este año a 5.231 expositores (+15% respecto a 1998) de los cuales, el 70% eran internacionales. Estuvieron representados 94 países.

SIAL ha recibido, como en cada edición, la visita de numerosas personalidades: inauguración por parte de D. Jean Glavany, intervención de D. Jacques Chirac acerca de la seguridad alimentaria así como la visita oficial de más de 140 personalidades entre las cuales se encontraban una veintena de ministros extranjeros.

Además de las delegaciones oficiales, SIAL ha sido el escenario de numerosos encuentros entre protagonistas mundiales del sector y de conferencias que trataron temas de actualidad: Apuestas de los Mercados, la Agroalimentación en la Red, la cadena del frío, la información al consumidor, la seguridad alimentaria, etc.

La FCD, el CIES, el ANIA, la SOPEXA, el ONUDI, la FNSEA.... todos estos organismos han aprovechado SIAL para multiplicar los intercambios y los encuentros de negocios.

Este año, el Comité de selección de SIAL seleccionó 600 productos de los 1.143 presentados

por los expositores. Más de 200 de estos productos estuvieron expuestos en el Espacio Tendencias & Innovaciones que recibió la visita de la mitad de los visitantes del certamen.

En lo que a tendencia de consumo se refiere: ha habido este año menos productos gadgets y mayor número de innovaciones cuyo diseño ha sido estudiado con esmero para satisfacer a un consumidor con numerosas exigencias siendo la principal de ellas la búsqueda de «Placer».

«La innovación ocupa una posición importante en la evolución del mercado de la agroalimentación mundial. No cabe duda de que algunos de los productos nuevos presentados en SIAL 2000 serán grandes éxitos comerciales en este inicio de siglo» declaró Cécile Bassot, Comisario General de SIAL.

Los SIAL D'OR premian, cada dos años, una selección de productos nuevos que han cosechado un verdadero éxito comercial en su país de origen (9 productos galardonados por «categoría» y 25 galardonados por «país»).

Uno de estos galardonados han recibido la recompensa máxima «EL GLOBAL SIAL D'OR»: Se trata de la Empresa española ALVALLE por su producto «AJOBLANCO» (gazpacho blanco - a base de almendras - con picatostes y uvas, listo para tomar).

La web de SIAL sigue en la Red y permite a los internautas consultar la lista del conjunto de los expositores y de los productos presentados en el salón. También tienen la posibilidad de encargar en línea el Catálogo Oficial del Salón así como el Trends Book 2000 (Repertorio de las Tendencias e Innovaciones Internacionales). [www.sial.fr](http://www.sial.fr)

Desde 1997, SIAL exporta su saber-hacer organizando, en otros continentes, certámenes que responden a los mismos criterios de calidad y exigencia:

- SIAL Montreal (1ª edición) del 4 al 6 de Marzo del 2001
- SIAL China (Shangai) del 10 al 13 de Abril del 2001
- SIAL Asia (Singapur) del 5 al 8 de Junio del 2001
- SIAL Mercosur (Buenos Aires) del 21 al 24 de Agosto del 2001

Para cualquier información complementaria, no dude en ponerse en contacto con:

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1, Rue du Parc  
92593 Levallois Perret  
Cedex Francia  
Tel.: 00 33 149 68 54 99  
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e-mail: [sial@sial.fr](mailto:sial@sial.fr)  
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PROMOSALONS ESPAÑA  
Diego de León, 44  
28006 Madrid  
Tel.: 91564 3154  
Fax: 9141166 99  
e-mail: [promosalons@promosalons.es](mailto:promosalons@promosalons.es)

PRÓXIMOS CONGRESOS Y REUNIONES**92<sup>nd</sup> AOCS ANNUAL MEETING & EXPO**

May 13-16, 2001  
 Minneapolis Convention Center  
 Minneapolis, Minnesota, USA

The AOCS Annual Meeting & Expo provides a serious, universally respected technical forum for the world's leading professionals in oils, fats, soaps, surfactants, and detergents. Registrants from around the world annually find it well worth their time and money to attend this distinctive industry event. They because they know they'll take part in up-to-date, high-quality technical presentations that will keep them in the forefront of relevant research and practical applications.

This event is your opportunity to meet with these key decision makers in one convenient location. The Minneapolis Convention Center provides a multipurpose venue all on one level that allows you easy access to the technical sessions where your potential customers will be. Poster presentation areas will surround the exhibit area to help bring more customers your way. A bookstore with Internet access, as well as concessions, also are immediately adjacent to the exhibit area. The entire floor plan is designed with you in mind.

Every Annual Meeting & Expo that we've held in the American Midwest has been especially well attended. Our 2001 Annual Meeting & Expo in Minneapolis promises to follow suit. It's yet another reason for you to meet the world head-on in your goal to produce the most profitable business for your company.

Preliminary Technical ProgramAnalytical

Sterol (and Sterol Ester) Analysis  
 Antioxidants Analysis  
 Analysis of Fats/Oils Using Critical and Pressurized Fluids  
 Analysis of GMOs  
 General Analytical (2)

Biotechnology

Biocatalysis I and II  
 Identity Preservation  
 Flavors and Fragrances  
 Surfactants from Natural Resources  
 General Biotechnology

Edible Applications Technology

Seed Oil Minor Ingredients  
 Bakery Shortening Applications  
 General Fat Applications  
 Functional Foods

Feed Microscopy

New Technologies and Use of Animal Proteins  
 Microscopy as a Diagnostic Tool in Quality Control Systems

Health and Nutrition

Lipid Composition of Food: Biochemistry  
 Health and Medical Implications  
 General Health and Nutrition  
 General Biotechnology  
 Nutrition and Bone Metabolism  
 Molecular Biology of Lipid Abnormalities  
 PUFAs/Eicosanoids/Antioxidant in Health and Disease

Industrial Oil Products

Alternative Crops  
 Industrial Emulsifiers  
 Lubricants  
 Inks, Paints, Coatings  
 General Industrial Oil Products

Lipid Oxidation and Quality

Oxidation and Antioxidants in Cereal Products (2)  
 Novel Food Processing and Its Effects on Antioxidants and Lipids  
 Antioxidants in Relation to Health  
 Antioxidants and Lipid Oxidation  
 General Lipid Oxidation

Phospholipid

Lecithin in Health and Nutrition  
 Animal Feed and Phospholipids  
 Amphoteric Surfactants and Emulsifiers  
 General Phospholipids

Processing

New Technology  
 Value-Added Products  
 Refining  
 Safety and Health  
 Extraction

Protein and Co-Products

Soy Protein Applications in Function Foods  
 Functional Properties of Protein Product in Functional Food Applications  
 Functional Properties of Soy Proteins in Industrial Applications  
 General Protein and Co-Products

Surfactants and Detergents

Industrial Applications of Surfactants Recent Innovations in Industrial Applications and Fat Based Foods  
 Laundry Products  
 New Surfactant Technologies  
 General S&D Sessions (3)

Food Structure and Functionality Forum

Dairy Applications and Fat Based Foods  
 Food Safety  
 New Methods and Techniques for Food Structure and Functionality Analysis  
 Agricultural Applications of Microscopy and Imaging  
 Ingredients and Food Processing  
 Colloidal and Interfacial Sciences

For more information about these events, contact:  
 AOCS Meetings & Exhibits, P.O. Box 3489,  
 Champaign, IL 61826-3489 USA

Phone: 1-217-359-2344; Fax: 1-217-351-8091;  
e-mail: meetings@aocs.org

## EXPOALIMEN 2001

27, 28, 29 y 30 de Junio  
Pabellón de Exposiciones de la Magdalena  
Avilés

La industria alimentaria formada por multitud de sectores representan uno de los más importantes motores de la economía nacional.

El norte de España con una tradición de consumo y calidad gastronómica representa un gran mercado para los diversos sectores relacionados con la alimentación. Por estos motivos nace EXPOALIMEN, Salón de la Alimentación y Bebidas del Norte, como un espacio que acerque a los profesionales y usuarios de esta amplia zona a las novedades y múltiples productos que existen en el mercado, sirviendo además de punto de encuentro y análisis de la situación y problemáticas del sector a nivel general y particular de la zona norte, teniendo en la comercialización y los nuevos canales de distribución sus objetivos prioritarios.

EXPOALIMEN se desarrollará durante 4 días y podrán acceder tanto profesionales como público en general.

EXPOALIMEN está organizada por la Cámara de Comercio, Industria y Navegación de Avilés que junto con la promoción por parte del Gobierno del Principado de Asturias y el Excmo. Ayuntamiento de Avilés han unido esfuerzos para lograr situar en poco tiempo este Salón como el referente del norte de España apoyándose para ello en la experiencia de esta Cámara en la organización de este tipo de salones, lo que ha contribuido a situar en los últimos años a Avilés como una ciudad con un importante número de salones, contando con un recinto en remodelación y otro en proyecto.

### *Sectores Representados*

Cárnicos, Lácteos, Bebidas (Vinos, Bebidas con gas, Zumos, Licores .... y otros) Pescados, Congelados, Conservas, Materias primas, Hortofrutícolas, Dulces y derivados, Galletas, Confiterías, Panaderías.... y otros.

Para solicitar más información deberán ponerse en contacto: Cámara Oficial de Comercio, Industria y Navegación de Avilés. Plaza de Camposagrado, 1. 33400 Avilés (Asturias). Tlf.: 985 54 41 11, Fax: 985 54 15 28.

## 19ª EDICIÓN SIMEI

La decimonovena edición de SIMEI - Salón Internacional de Máquinas para la Enología y el Embotellado - se celebrará desde el miércoles 28 de

noviembre hasta el domingo 2 de diciembre del año 2001 en los pabellones del Recinto Ferial de Milán.

El SIMEI es la más grande exposición internacional, rigurosamente especializada, que presenta contemporáneamente todos los tipos de máquinas y equipos para la producción, el embotellado y el envase de las bebidas (cerveza, zumos, agua mineral, bebidas gaseosas, vino, licores, aguardiente, vinagre, alcohol, aceite y demás).

Se trata de grandes, medianas y pequeñas instalaciones para el embotellado de los líquidos, de máquinas de todo tipo para las diferentes elaboraciones relacionadas con la producción de bebidas, de materiales para el envasado y el embalaje de los líquidos embotellados, de equipos internos para las empresas, de recipientes de todo tipo y tamaño, de coadyuvantes tecnológicos, etc., en la versión más moderna desde el punto de vista técnico y más ventajosa, económicamente hablando.

Los grandes y pequeños productores de cerveza, de agua mineral y de bebidas en general, podrán encontrar una gran variedad de instalaciones para el embotellado, capaces de satisfacer todo tipo de necesidades, a precios sumamente competitivos.

También será posible encontrar instalaciones completas para la producción de zumos de fruta con las más modernas soluciones técnicas de vanguardia.

Este panorama de equipos tan completo y actualizado, además de permitir la más vasta selección posible de los instrumentos más adecuados para mejorar la organización técnica y la productividad económica de las empresas, ofrece también una demostración práctica de los más recientes progresos alcanzados en todo el mundo en el campo de la tecnología de las bebidas.

Al 19ª SIMEI de noviembre de 2001 participarán alrededor de 700 industrias de 18 países en un área cubierta de 70.000 metros cuadrados, particularmente acogedora y funcional, dotada con todos los servicios necesarios. Al SIMEI acuden habitualmente 46.000 visitantes cualificados de por lo menos 102 países, de los cinco continentes.

Para más informaciones, visitar el sitio Internet <http://www.simei.it> donde es posible consultar el catálogo de la edición precedente y obtener todas las informaciones para exponer o visitar la manifestación.

Para contactar la secretaría de organización, dirigirse a: SIMEI - Via S. Vittore al Teatro N° 3 - 20123 Milán. Tel.: +39/02/7222281 - Fax: +39/02/866226.

Internet: <http://www.simei.it> - e-mail: [info@simei.it](mailto:info@simei.it)

## OTROS CONGRESOS

September 16-20, 2001  
24th World Congress and Exhibition of the

International Society for Fat Research,  
Internationales  
Congress Centrum  
Berlin, Berlin, Germany

February 2002

SODEOPEC 2002

(Soaps - Detergents - Oleochemicals - Personal-Care Products), Orlando, Florida, USA

May 5-8, 2002

93rd AOCS Annual Meeting & Expo, Palais des Congrès de Montreal,  
Montreal, Quebec, Canada

October 13-17, 2002

5th World Conference and Exhibition on Detergents, Montreux Convention & Exhibition Centre, Montreux, Switzerland

May 4-7, 2003

94th AOCS Annual Meeting & Expo, Bartle Hall Convention and Entertainment Center; Kansas City, Missouri, USA

For more information about these events, contact: AOCS Meetings & Exhibits, P.O. Box 3489, Champaign, IL 61826-3489 USA. Phone: 1-217-359-2344; Fax: 1-217-351-8091; e-mail: meetings@aocs.org

## OTRAS NOTICIAS

### PREMIO PROFESOR MARTÍNEZ MORENO

La Fundación García Cabrerizo, a propuesta de la Universidad de Sevilla, para honrar la memoria del Profesor Doctor Don Juan Manuel Martínez Moreno, ha creado una distinción consistente en una Placa Conmemorativa. Dicha distinción se divulgará como «PREMIO DE INVENCION E INVESTIGACION QUÍMICA APLICADA PROFESOR MARTÍNEZ MORENO» y será entregada a la persona física o jurídica que proponga la Universidad de Sevilla, de acuerdo con los merecimientos establecidos por la Fundación para otorgar sus galardones.

La Universidad de Sevilla se encargará de difundir anualmente la convocatoria del Premio, así como de recoger las candidaturas presentadas y nombrar, de acuerdo con la Fundación, al Jurado encargado de seleccionar el candidato al Premio.

### THE INTERNATIONAL SOCIETY FOR FAT RESEARCH (ISF): A BRIEF HISTORY

H. P. Kaufmann was a well known director of the German Institute for Fat Research in Münster. Dr. Kaufmann was an expert in fat, food and pharmaceutical chemistry, three areas with many interrelationships. At the beginning, his interest

primarily was in general fat chemistry -- analysis and synthesis - as well as technology. Later, following the general tendency in the area of fat sciences, he became increasingly interested in biological, nutritional and pharmacological aspects.

After World War II, Kaufmann reconstructed the German Society for Fat Science [Deutsche Gesellschaft für Fettwissenschaft e.V. (DGF)] and in the 1950s, together with forty two prominent personalities from around the world, he helped create a similar organization on an international basis - The International Society for Fat Research (ISF).

ISF would organize international congresses on fats and oils, with each congress headed by an internationally known scientist or technologist who would act as president of ISF until the next congress.

According to Professor Kaufmann's idea, the ISF, with a minimum of organization and administration, should act as an international pool and forum for the collection and distribution of scientific and technological knowledge in the field of fats and oils; it would be an international body with members from countries all over the world. The secretary-general, appointed for a period of four years, would be its only continuous official. The first secretary-general of ISF was the Austrian professor George Gorbach, followed by professor Per Soltoft of Copenhagen, Frank Bradley of London, and Reinhard Marcuse of Gothenberg. The ISF then had co-secretaries: Ragnar Ohlson in Stockholm and P.A.T. Swoboda in Norwich, United Kingdom, later of Kuala Lumpur, Malaysia.

After Professor Kaufmann's death in 1972, it was decided to prepare some written guidelines for ISF activities and management, thereby introducing a few organizational structures: (a) a «member's» or «business» meeting at each congress (primarily to appoint the secretary-general and to approve the location for future ISF congress) and (b) an «advisory board» to assist the secretary-general.

Further, to honor ISF's founder, the «Kaufmann Memorial Lecture» was to be a part of each congress. Through the years, the lecturers have been among the best-known names in the international fats and oils science; the topics have reflected the every-widening scope of international fats and oils science. A list of Kaufmann Memorial Lecturers is found in Appendix A.

After the Second World War, Professor Kaufmann took the initiative, together with forty-two prominent personalities in fat research from more than twenty countries from all over the world, signing a proclamation to bring together all lipid experts.

Professor Kaufmann's initiative led, at the DGF meeting in Hanover in 1954, to the foundation of the ISF. Purpose and aims of this international society were:

- a. to bring about an international teamwork of specialists engaged in the research on fat and fat

products in the fields of General and Agricultural chemistry, Biology, Food Sciences, Medicine, Pharmacy and Technology;

b. to encourage the advancement of the chemistry and technology of oils, fats, their constituents and compounds, and all allied and associated products, and to promote research in these fields;

c. to increase and disseminate chemical, biological and technological knowledge in the fat field by international meetings, discussions, publications and other means; and

d. to promote professional training.

To achieve this, the Society organized periodical meetings where current issues in fat chemistry and science were discussed. These meetings were to be held every second year in different places and countries.

The first ISF congress took place in Milano. A complete list of ISF congress and presidents can be seen in Appendix B.

ISF congresses often have been arranged as joint meetings in collaboration with national organizations interested in lipids: in Chicago in 1970, in New York in 1980 and in Toronto in 1992, jointly with the American Oil Chemists' Society (AOCS); in Göteborg in 1972 jointly with Lipidforum; in New Delhi 1985 jointly with the Oil Technologists' Association of India; in Münster in 1986 jointly with DGF, and in Tokyo in 1988 jointly with the Japan Oil Chemists' Society, and in Brighton in 1999 jointly with the Society of the Chemical Industries. Such joint ventures have always been very fruitful as shown by the attractive and comprehensive programs and the large numbers of attendants.

All of the congresses have been scientifically successful, though several have been adversely influenced by political situations. The 1983 congress in Budapest was originally scheduled for Gdansk, but had to be moved late in the planning because of labor strikes in Poland. The 1985 ISF meeting in New Delhi had to be suddenly postponed only hours before it opened because of the assassination of India's Prime Minister.

In 1991, a congress was organized in the Hague but the Gulf War intervened. After the outbreak of the war, registration stopped completely. Many companies issued traveling restrictions and as a result, speakers canceled their contributions. Under these circumstances there was no other option than to cancel the Congress. This event eventually led to the restructuring of ISF to what it is today.

Although ISF has been -a great success, it became more and more clear that the way the ISF was organized had outlived its usefulness. According to Professor Kaufmann's idea, the ISF should be run with the minimum of organization and administration. Rules for its operation were kept as simple as possible, without a formal constitution. It would be

open to all scientists or technologists interested in fats and fat products, irrespective of nationality. Because an ISF member was defined as a person registered as attending ISF meetings, there was no need to apply for membership or to pay a membership fee. People registering at an ISF meeting would automatically be put on the mailing list for subsequent meetings.

As regards ISF's organization there was only one continuous official, the Secretary General. However, since 1954 the world has changed considerably.

Oils and fats are the basis for the vast industry present in all parts of the world and many congresses are being organized in this area. Hence the ISF was only one of the players with the added disadvantage of not having a home base. Moreover, there was hardly any or no coordination between the organization of the various congresses, which could result in two competing congresses being organized in about the same period.

Last but not least, organizing a stand-alone congress is hardly possible any longer without a professional organization which takes responsibility for the financial risks.

At the ISF Board Meeting on April 18, 1991 in the Netherlands, there was agreement the ISF was not strong enough and would not survive if it was not reorganized. The meeting was of the opinion that ISF had served the science and technology of fats and oils well but the meeting also felt that the ultimate potential of ISF had not been achieved.

The meeting, which was attended by representation from Germany, the US and the Netherlands, came unanimously to the conclusion that we should continue with the ISF and as a start, two steps should be taken:

First to write a mission statement defining ISF's unique international role.

Second to set up an organization structure which would allow an efficient pursuit of that mission.

To achieve it, all ISF should have available a strong and professional secretariat.

Consequently, a constitution was set up with the following mission statement:

*The mission of the ISF is to provide for the international exchange of information about fats, oils, and related materials and products by organizing periodic ISF World Congresses on fat science and technology, by stimulating and supporting occasional international symposia or courses covering limited areas within the field of fat research and technology and by encouraging the development of related national and/or multinational regional associations.*

As far as the organization is concerned, membership under the new constitution is - contrary to the past where it consisted of participants of ISF congresses - now held by Oils and Fats Associations be it international, national or regional.

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As regards ISF's organization there was only one continuous official, the Secretary General. However, since 1954 the world has changed considerably.

Oils and fats are the basis for the vast industry present in all parts of the world and many congresses are being organized in this area. Hence the ISF was only one of the players with the added disadvantage of not having a home base. Moreover, there was hardly any or no coordination between the organization of the various congresses, which could result in two competing congresses being organized in about the same period.

Last but not least, organizing a stand-alone congress is hardly possible any longer without a professional organization which takes responsibility for the financial risks.

At the ISF Board Meeting on April 18, 1991 in the Netherlands, there was agreement the ISF was not strong enough and would not survive if it was not reorganized. The meeting was of the opinion that ISF had served the science and technology of fats and oils well but the meeting also felt that the ultimate potential of ISF had not been achieved.

The meeting, which was attended by representation from Germany, the US and the Netherlands, came unanimously to the conclusion that we should continue with the ISF and as a start, two steps should be taken:

First to write a mission statement defining ISF's unique international role.

Second to set up an organization structure which would allow an efficient pursuit of that mission.

To achieve it, all ISF should have available a strong and professional secretariat.

Consequently, a constitution was set up with the following mission statement:

*The mission of the ISF is to provide for the international exchange of information about fats, oils, and related materials and products by organizing periodic ISF World Congresses on fat science and technology, by stimulating and supporting occasional international symposia or courses covering limited areas within the field of fat research and technology and by encouraging the development of related national and/or multinational regional associations.*

As far as the organization is concerned, membership under the new constitution is - contrary to the past where it consisted of participants of ISF congresses - now held by Oils and Fats Associations be it international, national or regional.



In addition there is now a professional ISF secretariat managed by a professional Executive Director and housed at the AOCS headquarters in Champaign, Illinois.

This was all adopted in the Board Meeting on May 11, 1992 in Toronto, where ISF formally became a Federation of Fats and Oils Associations around the world.

As part of the agreement with AOCS to provide the secretariat for ISF, AOCS guarantees the financial viability of ISF congresses and budgets an amount in each congress to pay the out of pocket costs for the Executive Director of ISF to attend the congress and other ISF board meetings. In turn, AOCS receives any surplus from the congresses.

Because congress sites are selected six years before they occur, and because out-of-pocket expenses begin to occur at about the same time, the agreement with AOCS is reconsidered at each congress, and if extended, the agreement carries over as far as the latest congress to have incurred expenses.

In 2000, twenty-four associations are members of ISF. A list of current members is found in Appendix C.

#### APPENDIX A

##### Kaufmann Memorial Lecturers

1974	Prof. Dr. A. Seher, Münster
1976	Prof. Dr. F. D. Gunstone, St. Andrews
1978	Dr. J. C. Metcalfe, Cambridge
1980	Prof. Dr. R. G. Ackman, Halifax
1983	Prof. Dr. K.F. Gander, Hamburg
1984	Prof. Dr. T. Kaneda, Tokyo
1986	Prof. Dr. h. c. R. Paoletti, Milano
1988	Prof. Dr. A. S. H. Ong, Kuala Lumpur
1992	Prof. N. Zollner, Munich
1995	Dr. E. Frankel, California, U.S.A.
1997	Dr. John M. de Man, Ontario, Canada
1999	Dr. Jean Graille, France

#### APPENDIX B

##### ISF Congresses and Presidents

1956	Milano	C. Jacini
1957	Paris	C. Paquot
1958	Sevilla	J. Martínez-Moreno
1959	Graz	G. Gorbach
1960	Gdansk	N. Niewiadomski
1962	London	E. C. Woodroffe
1964	Hamburg	H.P. Kaufmann
1966	Budapest	J. Hollo

1968	Rotterdam	J. Boldingh
1970	Chicago	W. O. Lundberg
1972	Göteborg	S. Bergstrom
1974	Milano	R. Paoletti
1976	Marseille	M. Naudet
1978	Brighton	K. H. Velthuis
1980	New York	S. S. Chang
1983	Budapest	J. Hollo
1985	New Delhi	S.C. Singhal
1986	Münster	B. W. Werdelmann
1988	Tokyo	A. Mori
1991	The Hague	J. Nieuwenhuis
1992	Toronto	J. Beare-Rogers
1995	The Hague	J. Nieuwenhuis
1997	Kuala Lumpur	A. Ong
1999	Brighton	D. Robinson

#### APPENDIX C

##### Listing of ISF Member Organizations

1. African Oil Chemist Society (AFOCS)
2. American Oil Chemists' Society (AOCS)
3. Association Française pour l'Etude des Corps Gras (AFECG)
4. Asociación de Investigación Oleícola (ADIO)
5. Australian Oilseeds Federation, Inc. (AOF)
6. Canadian Section, American Oil Chemists' Society
7. Chinese Oil and Grain Society
8. Czech Chemical Society. Section on Fats & Oils, Detergents & Cosmetic Chemistry
9. Deutsche Gesellschaft für Fettwissenschaft e.V. (DGF)
10. Food Industry Research & Development Institute (FIRDI)
11. Hungarian Scientific Society for Food Industries
12. Japan Oil Chemists' Society (JOCS)
13. Latin American Section, American Oil Chemists' Society
14. Nordisk Forum för Lipidforskning og - Teknologi (LIPID FORUM)
15. Malaysian Oil Scientists' & Technologists' Association (MOSTA)
16. Meat and Fat Research Institute
17. Nigerian Association for Fat Research
18. National Research Centre
19. Oil Technologists Assn. of India (OTAI)
20. Pakistan Oil Technologist's Society
21. Koninklijke Nederlandse Chemische Vereniging (Royal Netherlands Chemical Society)
22. Society of Chemical Industry (SCI)-Oils & Fats Group
23. SPA «Maslozhirprom»
24. Società Italiana Per lo Studio Delle Sostanze Grasse



## ¿QUÉ SIGNIFICADO TIENEN LOS ALIMENTOS PARA LOS CONSUMIDORES? F-FE 355/00

WEB SITE: <http://www.exp.ie/flair.html>

**Flair-Flow III** is a co-operative project of the EU FAIR and INNOVATION programmes. It comprises a network (in 18 European countries) of circa 300 key people who disseminate food R & D results to the European food industry and to other end-users.

<b>Director de la Red Nacional</b>	<b>Director del Proyecto F-FE</b>
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Las cadenas de medios para conseguir un fin son un nuevo enfoque para estudiar y cuantificar el significado que para los consumidores tiene un alimento determinado. Este modelo consiste en *atributos* (por ejemplo, cantidad de grasa de la leche), *beneficios* (esto es, lo que el consumidor percibe que el alimento lo produce) y *valores* (por ejemplo, diversión y placer, seguridad, amor propio, etc.). Los *atributos* de los productos son medios para conseguir los fines que persiguen los consumidores, es decir, *valores* a través de los *beneficios* producidos por estos atributos. Estas cadenas de medios para conseguir un fin, se han utilizado en un reciente proyecto AIR como método para satisfacer a diferentes grupos de consumidores de la UE en cuanto al abastecimiento de carne de vacuno, yogur y aceite de oliva.

En el caso de la **carne de vacuno**, se han identificado cuatro segmentos de consumidores con diferentes expectativas en cuanto a la calidad, «moderado» (ingresos altos, nivel educativo elevado, innovador en el momento de comprar) «consciente de los aspectos de salud» (bien representado en España, Portugal y Grecia), «interesado» (consumidores jóvenes y bien educados) e «informado» (cubre un tercio de la población de la UE). Las demandas de al menos dos de los segmentos no se satisfacían con los productos cárnicos a base de vacuno existentes, lo que indica la necesidad de mejorar estos productos en el mercado de la UE.

En el caso del **yogur**, los segmentos de consumidores fueron «saludable y vital», «sensible y seguro», «saludable e innovador» y «que busca la más alta calidad» y en lo que se refiere al **aceite de oliva** «que busca aceite de oliva italiano de buena calidad» «consumidor informado, preocupado, por el precio, que busca aceite de oliva español», «consumidor habitual, informado, que busca aceite de oliva griego» y «consumidor novato que es consciente del precio del aceite de oliva». El desarrollo de estrategias de mercado se fundamenta

en amplios perfiles de los cuatro segmentos europeos de consumidores para cada uno de los productos considerados: carne de vacuno, yogur y aceite de oliva.

**Para más información:** contactar con el Prof. J. Steenkamp, Wageningen, Agricultural University, Dept. Marketing and Marketing Research Hollandseweg 1, NL-6706 KN Wageningen, Países Bajos. Tel: +31-3174-89111; Fax: +31-74-84361 contactar con el Dr. P. Nesvadba, Food Science and Technology Research.

## ACEITES DE PESCADO EN ALIMENTOS FUNCIONALES F-FE 363/00

WEB SITE: <http://www.exp.ie/flair.html>

**Flair-Flow III** is a co-operative project of the EU FAIR and INNOVATION programmes. It comprises a network (in 18 European countries) of circa 300 key people who disseminate food R & D results to the European food industry and to other end-users.

<b>Director de la Red Nacional</b>	<b>Director del Proyecto F-FE</b>
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La incidencia de las enfermedades de corazón es especialmente baja en las poblaciones que consumen cantidades importantes de pescado. Este hecho se atribuye a los altos niveles de ingesta de ácidos grasos poliinsaturados (PUFAs) omega-3 (Epa y DHA), que están presentes en el aceite de pescado. El objetivo de este proyecto FAIR ha sido, por tanto, incorporar omegas-3 a una gama de alimentos e investigar sus posibles beneficios en la salud. Este trabajo ha incluido: (i) el desarrollo de un proceso para la incorporación de omega-3; (ii) la evaluación de la biodisponibilidad a partir de alimentos deshidratados; y (iii) la determinación del umbral más bajo de ingesta que tenga un efecto positivo.

Se incorporaron sucesivamente omegas-3 a una gama de productos como pan, galletas, sopas y un preparado infantil, utilizando un proceso de deshidratación por atomización (pendiente de solicitud de patente). Los productos presentaron una buena calidad y estabilidad, esta última en relación con el desarrollo de olores y sabores extraños.

Los umbrales de omega-3 que conducen a un descenso de las concentraciones de triglicéridos en plasma (TAG), así como a una tendencia a disminuir la coagulación de la sangre, se obtuvieron mediante ensayos de dietas en humanos. Las concentraciones

de TAG disminuyeron con una ingesta de 0,9 g/día de omegas-3, mientras que los fosfolípidos EPA y DHA disminuyeron, en función del tiempo y de las dosis, por medio de 0,9 a 0,3 g/día de omegas-3; de forma similar se redujo la relación entre fosfolípidos omega-3 de las plaquetas y PUFAs omega-6. Este rango de concentraciones (0,9 a 0,3 g/día) también dio lugar a un incremento del colesterol HDL, (colesterol «bueno»). La relación entre la lipoproteína de alta densidad (HDL) y la apoproteína A1 aumentó con cada dosis de omega-3, lo que sugiere que con la suplementación de

omega-3 se incrementa el tamaño de la molécula de HDL.

Estos resultados ponen de manifiesto los efectos beneficiosos del consumo de aceites de pescado (vía la ingesta de alimentos suplementados con omega-3) en la prevención de enfermedades cardiovasculares, especialmente en el caso de mujeres.

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