



World Conference

Topics have been selected for 51 plenary session talks during the World Conference on Vegetable Food Proteins, with speakers for each topic expected to be named within five to six weeks.

The conference will be held Oct. 29 to Nov. 3, 1978, in the RAI Center, Amsterdam, The Netherlands.

American and European members of the Program/Steering Committee met during January in Chicago and Hamburg, respectively, to complete work on the proposed program. Speakers have been invited, and their names will be included in the next general announcement of the conference.

Approximately one-fourth of the exhibit space already has been reserved.

The conference is being held to present by means of lectures, demonstrations, and exhibits the most current information on the utilization of vegetable protein for nutritional and functional purposes in a wide range of present and future foods. Complimentary lunches during the conference will include vegetable protein used for functional purposes, as extenders and as analogs for more traditional foods.

Social events will include a reception Sunday evening, Oct. 29; a reception at the Rijksmuseum on Monday evening, Oct. 30; and a Dutch Evening festive party on Wednesday, Nov. 1.

A full program also is being planned for spouses of technical program registrants, including all the social events previously listed.

Rooms have been reserved in two hotels near the RAI Center. Group travel arrangements will be arranged to accommodate most persons traveling from the U.S. to attend the conference.

Registration forms will be distributed as soon as arrangements for the conference are completed.

Sunday, October 29, 1978

- 1330-1800 Registration
1630-1730 Opening Ceremonies and Introduction to the Conference
1730-1900 Reception at RAI Center
1330-1900 Exhibits open

Monday, October 30, 1978

- 0800 Registration
0900-1000 Opening Session
1000-1030 Break

SESSION A: Protein Nutrition

Cochairmen: G. Debry and M. Milner

- 1030 Methodology for Biological Evaluation of Vegetable Protein
1050 Nutritional Value of Vegetable Protein for Humans
1110 Significance for Humans of Biological Factors in Soy and Other Proteins

- 1130 Bioavailability of Nutritionally Essential Minerals in Processed Vegetable Proteins
1150 Vegetable Protein Diets and Degenerative Diseases
1210 New Concepts in Biological Evaluation in Novel Protein Foods

SESSION B: Economics of Vegetable Proteins

Cochairmen: K.W. Fangauf and R. Fischer

- 1230 World Economics of Vegetable Protein
1250 Fluctuation in World Protein Supply and Effect on Vegetable Protein Market
1310 Complimentary luncheon
1300-1600 Exhibits open
1600-1800 Round table discussions:
A-1 Protein Quality Evaluation
A-2 Long Term Feeding Studies
B Economics
1900 Reception at Rijksmuseum

Tuesday, October 31, 1978

- 0800 Registration

SESSION B: Economics of Vegetable Proteins (Continued)

- 0830 Identities of the Nature, Structure, and Characteristics of the World Market Including Energy Ratios in Production of Protein
0910 Economics of Vegetable Protein in Different Types of Markets
0930 Interaction of the Protein Market on Different Channels of the Food Industry

SESSION C: Current Developments in Protein Food Regulations

Cochairmen: A.G. Ward and L.H. Roberts

- 0950 Basic Principles Underlying a Legislative Framework for Vegetable Protein
1010 Marketing, Economic, Technical, and Regulatory Ramifications of Vegetable Protein Legislation
1030-1100 Break
1100 Regulatory Outlook on Vegetable Protein
1120 Review of European Legislation on Vegetable Protein
1150 E.E.C. Harmonization Program Concerning Vegetable Protein
1210 A Consumer Perspective on Labeling, Economics, and Food Quality for Vegetable Protein Foods
1300 Complimentary luncheon
1300-1600 Exhibits open
1600-1800 Round table discussions:
B Economics
C Regulatory Aspects
K-1 Preparation of Proteins from New Sources

on Vegetable Food Proteins

Wednesday, November 1, 1978

0800 Registration

SESSION D: Characteristics of Protein Ingredients

Cochairmen: D.R. Osborne and L. Jones

0830 Functionality of Vegetable Protein Excluding Texture
0850 Textured Vegetable Proteins
0910 Flavor of Vegetable Proteins
0930 Method of Studying Functional Characteristics of Vegetable Proteins
0950 Functionality of Vegetable Proteins Other Than Soy
1010 Methods of Identification of Vegetable Proteins
1030-1100 Break

SESSION E: Vegetable Proteins in Cereals, Snacks, and Bakery Products

Cochairmen: W. Pringle and W. Hoover

1100 Use of Soy Proteins in Baked Foods
1120 Vegetable Proteins in Snacks
1150 Wheat Gluten as a Protein Ingredient

SESSION F: Vegetable Proteins in Meat and Fish Products

Cochairmen: J.C. Somogyi and M.S. Cole

1210 Vegetable Proteins in Cooked and/or Fermented Sausages
1230 Vegetable Protein in Fresh Commminuted Meat
1250 Textural Characteristics of Fabricated Meats Extended with Various Vegetable Proteins
1310-1530 Exhibits open
1530-1730 Round table discussions:
 D Characteristics
 E Cereals, Snacks, and Bakery Products
 F Meat and Fish
1930 Dutch Evening

Thursday, November 2, 1978

0800 Registration

SESSION F: Vegetable Proteins in Meat and Fish Products (Continued)

0930 Use of Vegetable Protein to Extend Fish Products
0950 Increasing Size of Whole Muscle Meat with Vegetable Proteins
1010 Retorted Meat and Vegetable Protein Combinations
1030-1100 Break

SESSION G: Vegetable Proteins in Confectionary Products

Cochairmen: J.W. Mansvelt and K. Mittelberg

1100 Chemistry and Characteristics of Enzyme Modified Whipped Proteins
1120 Technical Applications of Protein Whipping Agents in Sugar Confectionary

SESSION H: Vegetable Proteins in Fermented Foods and Other Products

Cochairmen: Y. Sakaguchi, F.A.M. Bouvy, and W.H. Tallent

1140 Fermented Vegetable Protein and Related Foods of Japan and China
1200 Fermented Vegetable Protein and Related Foods of Southeast Asia
1220 Other Fermented Vegetable Proteins and Related Foods
1240 Hydrolyzed and Autolyzed Vegetable Proteins as Functional Food Ingredients
1300 Complimentary luncheon
1300-1600 Exhibits open
1600-1800 Round table discussions:
 F Meat and Fish
 G Confectionary Products
 H Fermented Foods

Friday, November 3, 1978

0800 Registration

SESSION I: Vegetable Proteins in Dairy Products

Cochairmen: R. Ohlson and D. Wilding

0830 Projected Trends for Milk Protein Availability by Major Dairy Market Areas vs. Need for Vegetable Protein
0850 Technical Problems and Opportunities in Using Vegetable Protein in Dairy Products
0910 Market and Regulatory Aspects and Projected Product Applications of Vegetable Protein in Dairy Products
0930 Vegetable Proteins in Baby Foods

SESSION J: Marketing Requirements and Experiences

Cochairmen: A.E. Edwards and R. Burkett

0950 Designing Vegetable Proteins for Market Needs
1010 Analog Food Products
1030-1100 Break
1100 Role of Technical Services in Marketing of Soy Proteins
1120 Worldwide Marketing of Protein on a Multi-national Level
1140 Retail Marketing, Catering in School Meals

SESSION K: Advances in New Vegetable Proteins

Cochairmen: A. Rutkowski and E. Lusas

1200 Cottonseed Proteins
1220 Peanut Proteins
1240 Rapeseed
1300 Sunflower
1320 Complimentary luncheon

NO EXHIBITS

1430-1700 Round table discussions:
 I Dairy Products
 J Marketing
 K-2 Developing Proteins