



FATS AND PROTEINS RESEARCH FOUNDATION, INC.

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THE DIRECTOR'S DIGEST
D. M. DOTY
TECHNICAL DIRECTOR

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DR. W. C. AULT HONORED

The last issue of the Journal of the American Oil Chemists' Society (Volume 45, No. 8, August, 1968) announces that Dr. W. C. Ault will receive the Achievement Award of the Northeastern Section of the American Oil Chemists' Society on September 17, in New York City. This award recognizes outstanding achievements in the field of fats and oils through research or industrial development.

The announcement as published includes the following:

"From 1942 until his retirement in 1967, Dr. Ault was Chief of the Animal Fat Products Laboratory of the Department of Agriculture, Eastern Utilization Research and Development Division, Wyndmoor, Pa. The research Dr. Ault headed at the Laboratory is responsible for many significant and large-scale uses for animal fats, especially the inedible grades which lost their primary market when soap was largely displaced by detergents made from coconut oil and petroleum. Studies initiated by Dr. Ault and carried out under his direction are responsible for developing plasticizers from fats, including the widely used epoxides and also vinyl-stearate effective in copolymers; for opening up a multi-million-pound-per-year market for animal fats in poultry and other livestock feeds; for basic research that has created new markets for fats in lubricants and in other fields; and for developing detergents from animal fats that are inherently more biodegradable than petroleum-based detergents."

This is only one of many honors awarded to Dr. Ault for his outstanding research on fats, including a special award of recognition from the National Renderers Association in 1964.

Congratulations, Waldo; this is certainly a well-deserved recognition for your many contributions in fats research.

RENDERING SYSTEMS DESCRIBED

In this same issue of the Journal of the American Oil Chemists Society there is a feature article "Edible Rendering" by R. W. Bates, formerly of Armour and Company and now employed by Dolton Manufacturing Company. Although the article stresses edible rendering, the descriptions and principles of the systems used are of course applicable to inedible rendering as well. If you wish a reprint of this article you may obtain one by writing to:

Mr. R. W. Bates
Dolton Manufacturing Company
14622 Lakeside Drive
Dolton, Illinois 60419

FISH PROTEIN CONCENTRATE PLANT

A recent press release reports as follows:

"Engineering Management, Inc. (EMI) of Des Plaines, Illinois has received an order for the design and construction of a processing plant for Alpine Marine Protein Industries of New Bedford, Massachusetts. The plant will produce human food grade Fish Protein Concentrate.

The new processing unit will be used initially to fill the order for 2.1 million pounds of high-protein fish concentrate that was recently awarded to Alpine by the Agency for International Development (AID)."