



# FATS AND PROTEINS RESEARCH FOUNDATION, INC.

3150 DES PLAINES AVENUE • DES PLAINES, ILLINOIS 60018  
(5 MINUTES FROM CHICAGO'S O'HARE AIRPORT)

TELEPHONE AREA CODE 312 827-0139

THE DIRECTOR'S DIGEST

D. M. DOTY

TECHNICAL DIRECTOR

August 27, 1970

No. 74

## THIRD INTERNATIONAL CONGRESS OF FOOD SCIENCE AND TECHNOLOGY

This conference, attended by more than 2,000 persons representing 45 countries throughout the world, was held in Washington, D.C., August 9-14. The theme of the Congress "Science of Survival" (SOS/70) suggests the great emphasis placed on the urgent need for increased food production to meet the nutritional requirements of an exploding world population.

In the 245 formal papers presented, the most prevalent theme was the discussion of non-conventional protein food sources. The papers included discussions on the nutritive value, methods of processing, acceptability and distribution of protein foods from bacteria, algae, fungi, trash fish, plant leaves, agricultural wastes, and oil seeds (particularly soybean, cottonseed and peanut). Non-technical problems related to amino acid supplementation of foods, supplementation of normal low-quality protein foods with high quality protein, and the economic factors involved in improving the nutritive level of foods in developing countries were presented in detail. Actually these non-technical problems appear more serious and more difficult to solve than the technical problems involved in the production of adequate amounts of food protein of acceptable nutritive quality.

Other symposia dealt with food flavor, food laws and regulations, food preservation and protection, food safety, food fat and human health, microbiology, food engineering, and waste utilization and disposal. Informal discussion groups covered a variety of subjects including nutritional standards for food, food irradiation, nitrosamines, enzymes in food processing, computer technology as it relates to foods and feeding, and many others.

Obviously it is not possible to summarize here the data or conclusions on even one of the important subjects covered during the Congress. However, certain impressions gained from the formal sessions, hall conversations and press conferences reflect the general tone of cautious optimism that seemed to pervade the conference. These impressions follow.

1. New, unique foods will be developed to supply the nutritional needs of an expanding world population. These foods, or food ingredients, will not replace, but will supplement, the more conventional foods currently consumed.
2. New processing techniques such as ultrafiltration, fluidized bed drying and irradiation will reduce cost and improve acceptability of many food products and ingredients.
3. Food safety will be improved throughout the world but unrealistic food regulations in many countries, particularly the United States, will be modified on the basis of sound scientific advice from qualified experts.
4. Education on foods and nutrition, appropriate advertising and marketing systems, and a better understanding of ethnic and cultural factors influencing food acceptance must be developed before new, unique foods can have any significant impact on malnutrition in either developed or developing countries.

The Congress provided a rare opportunity to exchange information with food scientists from industry, governmental agencies and universities from all parts of the world. It provided a forum for the presentation of different viewpoints that will undoubtedly contribute to the understanding and solution of the urgent problems that must be solved to alleviate worldwide malnutrition and starvation.