

AOCS membership renewal | AOCS student awards | AOCS meetings | Editor's picks | AOCS webinars

Message from the Chair

Dear Colleague,

Greetings! I hope you had an enjoyable summer. It has been wonderful to spend extra time with loved ones and appreciate the nice weather outdoors.

Francesca Giuffrida, Giorgia Purcaro, and I are preparing an Analytical (ANA) Division Townhall for this fall. Be on the lookout for your invitation in the coming months. We are looking forward to connecting with you and hearing your thoughts on AOCS and the ANA division.

It was really great to see many of you in person at the AOCS Annual Meeting in Atlanta, Georgia, and I look forward to seeing even more of you in person in Denver, Colorado for the 2023 AOCS Annual Meeting & Expo. Giorgia, our Scientific Program Manager, is developing another excellent ANA Technical Program. Thank you to everyone who has contributed so far! We appreciate all the extra efforts of our session chairs, presenters and volunteers! The deadline to submit applications for the Herbert J. Dutton Award has passed (August 15th), and the division will assign the 2023 Award soon. It was an honor to meet our 2022 winner, Prof. Michal Holcapek, and we look forward to another excellent ANA session from the 2023 winner!

Francesca, in addition to serving as ANA Secretary and Treasurer, is leading our Education efforts. You can look forward to quality webinars from the ANA Division this year including lipidomics. Stay tuned for more information!

Best Regards,

Lisa Clement, Cargill Inc., USA lisa clement@cargill.com

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Renew your AOCS membership



Thank you for being a part of the AOCS community! AOCS will continue to be your resource for learning about new technologies and creating collaborations. As an AOCS member, you have access to member benefits such as AOCS journals, INFORM magazine, and discounts to AOCS meetings and educational courses to help you on your professional journey.

Renew your 2023 membership today.

Applications are open for AOCS student awards



AOCS student awards recognize outstanding graduate-level researchers and their contributions to advancing the science of fats and oils.

AOCS offers 16 unique student awards, including:

- The Analytical Division Student Excellence Award
- The Honored Student Award
- The Thomas H. Smouse Memorial Fellowship

Submit your applications by October 3.

Learn more.

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Join us for the 2022 Sustainable Protein Forum October 4-6, 2022, online

The future of sustainable protein research and development relies on the brightest minds coming together to share ideas and innovative solutions to emerging challenges. That is what the <u>2022 Sustainable Protein Forum</u> aims to do, and by attending this year's event, you can be a part of the movement to further sustainable protein research.



At the 2022 Forum, experience an impressive <u>technical program</u> featuring academic and industry professionals leading the charge toward a more sustainable future of alternative proteins. Online registration is still open, so make sure to <u>reserve your spot today</u>.

Submit your research for the 2023 AOCS Annual Meeting & Expo



The call for papers for the 2023 AOCS Annual Meeting & Expo is officially open!

The analytical program organizer, Giorgia Purcaro, has created an impactful lineup of sessions that could feature your research. Take a look at a few highlights:

Trace contaminants

Analytical methodologies, validation, occurrence and/or risk assessment, and regulatory aspects of contaminants such as MCPD/glycidyl esters, MOSH/MOAH, and phthalates, including future contaminants.

Session Chairs: Jessica Beekman, Research Chemist, US Food & Drug Administration, USA; and Jan Kuhlmann, Team Leader Chromatography, SGS Germany GmbH, Germany

Authentication of edible oils (socio-economic considerations)

Development of analytical methods and standards to ensure the authenticity and quality of edible oils relative to their socioeconomic environment.

Session chairs: Selina Wang, Faculty, University of California, Davis, USA; and Jill Moser, Research Chemist, USDA, ARS, NCAUR, USA

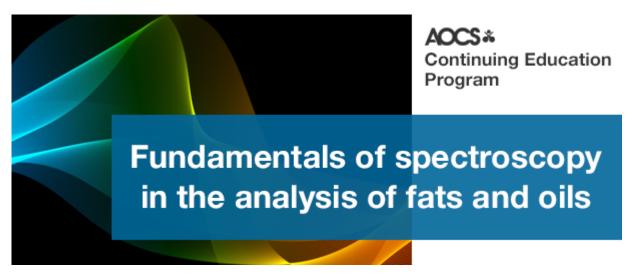
Rapid, high-throughput, automation, and sustainable methods

Research and method development to address the demand for rapid, automated, and sustainable tools to accelerate data acquisition and decision making.

Session chairs: Sean Jameson, Senior VP Business Development, VUV Analytics Inc, USA; and Bernd Diehl, CEO, Spectral Service, Germany

Submit your research

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Learn the value of spectroscopy in analytical chemistry October 19, 2022 | 9 a.m.- Noon CDT (Chicago, USA; UTC-05) | Online

Join Dr. Jonathon Speed, CChem, Product and Applications Director at Keit Spectrometers, for 'Fundamentals of Spectroscopy' — a one-day <u>AOCS Continuing Education Program</u> course that will unveil the value and diverse uses of spectroscopy in fats and oils analysis.

Attendees will learn:

- What is happening during spectroscopy
- Which wavelengths of light are used to obtain different information
- How to interpret spectra relevant to fats, oils, and greases from a range of different instruments and wavelengths
- How to identify the optimum technology for a given application, understanding its strengths and weaknesses
- Common spectroscopic techniques including Raman, Fourier transform infrared (FTIR), and near-infrared (NIR)

Register today

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Fall picks from the editor

Get scholarly resources and community input on inform|connect

inform|connect is a great forum to reach out to the experts in our industry with all of your questions! Recently, someone posed a question about information on fatty acid profiles. One member pointed everyone to a post by AOCS's Janet Cheney where she shared a wonderful resource from the AOCS Press book *Introduction to Fats and Oils Technology*. Everyone should check in with inform|connect to see the conversations and help a colleague!

Access inform|connect.

Testing enzymes: When everything is good, nothing is good

When testing the functional properties of any product, the parameters tested are very important to interpreting the data. This article goes through the process of evaluating enzyme activity when removing laundry stains.

Fishing for biosurfactant feedstocks ALSO INSIDE: Southmarkly reformulating personal care: The best test for laundry detergent engines. Predicting a surfactant's performance.

Read the article.

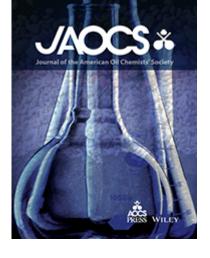
Polymorphic and microstructural behaviors of palm oil/lecithin blends crystallized under shear

Shortening and margarine crystal structure greatly impacts the functional properties of the applications in which they are used. This study reviews the effect of shear and lecithin sources on crystal type, rates of nucleation, and growth.

Read the article.

Back to the future: Fatty acids, the green genie to design smart soft materials

There is a shift in many industries to move from petrochemical material sources to more natural products. Fatty acids are considered a source for green surfactants. This article reviews the functional properties of fatty acids and their uses in industry.



Read the article.

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ACCS* Webinars

<u>AOCS Webinars</u> are your opportunity to connect with researchers, industry experts, and thought-leaders from across the globe. Invest an hour of your day and be inspired. As an AOCS member, you have exclusive access to the <u>AOCS Member Webinar Libary</u> to watch past webinars. Browse the on-demand webinars below for a taste of what the AOCS Member Webinar Library offers.

How to maximize lab productivity and achieve accurate results in N/protein elemental analysis in food samples

Presenter: Corey Letizio, National Sales Manager, VELP Scientifica Inc.

This webinar was sponsored by VELP Scientifica Inc.

In this webinar, Corey Letizio, from VELP Scientific, and guest speaker Dr. Ugo Bersellini, former Laboratory Manager for a world-leading Italian food company, explored the unique benefits of the VELP NDA Series and how to quickly, reliably, and accurately determine nitrogen and protein in food samples.

View on demand.

Calibration and model maintenance for processes analytics

Presenter: Jonathon Speed, Product and Applications Director, Keit Spectrometers

This 1-hour webinar gave a common and fundamental level of understanding of what calibration for advanced tools means and the process to build a reliable and robust calibration. It covered topics such as "cross validation", "error", and "limit of detection". It also explored what causes a calibration to drift and what can be done to minimize this and improve robustness, regardless of the fundamental type of spectrometer being used.

View on demand.

Surface techniques as a tool for a successful transformation to the natural space for product development, analysis, and marketing

Presenters: Tobias Halthur, Chief Scientific Officer at CR Competence and Adjunct University Researcher at Malmö University in Sweden, and Anna Stenstam, CEO and Co-founder of CR Competence and Honorary Doctor at the Faculty of Engineering at Lund University

This presentation aimed at giving the basic principles behind the surface techniques ellipsometry, QCM-D, and AFM. It focused on how these techniques can be used to better understand how ingredients, products, and formulations work at and with various substrates, and how those learnings can be used for making better decisions in your development efforts.

View on demand.

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Share your thoughts

We welcome any ideas and suggestions for making the newsletter more relevant to you, the Division members. We would also be happy to receive e-mails from you about any stories, news, photos, achievements, awards, etc. that you would like to share with other members. Please send all content to Newsletter Editor Susan Seegers.

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