

NOTAS

INTERNATIONAL SYMPOSIUM BIOTECHNOLOGY AND FOOD INDUSTRY

Budapest, Hungary
5-9 October, 1987

The Commission Internationale des Industries Agricoles et Alimentaires and the Food Science Committee of the Hungarian Academy of Sciences are organizing the above-mentioned Symposium which promises to be widely attended. The official languages will be French and English, respectively, with simultaneous translation.

The main topics of discussion will be the following: 1. Biomass as the most important substrate of biotechnology. The production of primary, secondary and tertiary biomass, its model under various conditions. — 2. Cellulose, lignocellulose degradation: possibilities, technics, economy. — 3. Biogas (considering conditions of the temperate zone as well). — 4. Compost production (maintaining nutrient capacity of soil). — 5. Practical potentials of alcohol (mainly fuel alcohol) production (technics, economy, etc.) with special view to points 1 and 2. — 6. Potentials of SCP-production (also on petrochemical raw materials): technics, economy. — 7. Food microorganisms and new trends in biotechnology (genetic engineering, protoplast fusion, etc.). This topic will cover yeasts, dairy microorganisms, acidification, biotechnology on fats, starter cultures and edible mushrooms. — 8. The physiology of food microorganisms. — 9. Enzymes in food industry. — 10. Immobilized enzymes, microorganisms in food industry. — 11. New sweeteners (with special regard to diabetics), aroma, and other food and feed additives and its biotechnology. — 12. New plant proteins for food and feed industry. — 13. Amino acids, vitamins and other biologically important substances for food and feed application. — 14. Special fermented foods/beverages. — 15. Food hygiene, health and governmental aspects of the food biotechnology. — 16. The economical competition between new biotechnological products and classical ones. — 17. Which firms will be the leading ones in biotechnology, food, chemical, oil and pharmaceutical industries? What will be the effects on the relationships and the drawing closer of these industries?

Persons interested in learning details on this Symposium are requested to address Prof. U. Hollo, Central Research Institute for Chemistry of the Hungarian Academy of Sciences, at Puztaszeri ut 59-67, H-1025, Budapest, Hungary.

**VIII CONGRESO LATINOAMERICANO DE NUTRICIONISTAS
Y DIETISTAS****Santiago, Chile****13 a 16 de octubre de 1987**

Este importante Congreso está siendo organizado por el Colegio de Nutricionistas de Chile A. G., y la Confederación Latinoamericana de Nutricionistas-Dietistas (CONFELANYD).

Sus objetivos principales son: a) Actualizar conocimientos en Alimentación, Nutrición y Ciencias Afines. b) Analizar críticamente la formación y rol actual del Nutricionista-Dietista y sus proyecciones futuras en las distintas áreas de su quehacer profesional en América Latina. c) Analizar la evolución de los campos de acción del Profesional Nutricionista-Dietista latinoamericano en materia de atención primaria de la salud; vigilancia alimentario-nutricional; educación alimentaria y nutricional; alimentación institucional; industria de alimentos; clínica de adultos y pediátrica, e investigación.

Para alcanzar los objetivos citados, el Programa Científico del Congreso incluirá Conferencias, Grupos de Trabajo, Mesas Redondas y Comunicaciones Libres.

Las áreas temáticas para la presentación de trabajos libres son: Requerimientos y recomendaciones nutricionales; nutrición clínica; nutrición y salud pública, alimentación institucional, y tecnología de alimentos.

De conformidad con el programa trazado para el evento, las áreas temáticas de los Grupos de Trabajo son cuatro: 1) Nutrición en Atención Primaria de Salud — que incluye participación del nutricionista en atención primaria; vigilancia alimentario-nutricional; educación alimentario-nutricional, y gestión de programas alimentarios. 2) Perspectivas de la Alimentación Institucional — cubre la situación actual de los Servicios de Alimentación Institucional; participación técnica y administrativa del nutricionista en los Servicios mencionados; uso de la computación en la alimentación institucional, y necesidades de formación del nutricionista en este campo. 3) Proyecciones de la Dietoterapia en la Medicina Actual (abarca úlcera gastroduodenal y gastrectomía; insuficiencia hepática; asistencia nutricional intensiva; insuficiencia renal; regímenes de diagnóstico y dietoterapia en oncología) y, por último, 4) Formación Curricular y Educación Continuada de Nutricionistas en América Latina. Se hará un análisis de los programas vigentes; programas de especialización y licenciatura, y programa de entrenamiento en servicio, respectivamente.

Mayor información podrá obtenerse del Comité Organizador del Congreso, en Teatinos No. 251, Depto. 1010, Clasificador 137 Correo Central, Santiago, Chile.

RADIONUCLIDES IN THE FOOD CHAIN**Laxenburg Conference Center****Laxenburg, Austria****November 2-5, 1987**

As announced previously, this Conference will bring together scientists, industrial

managers and policymakers from the East and West to discuss the various factors involved in the analysis and management of radionuclides in the food chain. The scientific and policy perspectives to be discussed at this meeting will undoubtedly contribute to the worldwide harmonization of exposure standards for radionuclides in food.

Sponsored by the International Life Sciences Institute (ILSI), in association with the International Institute for Applied Systems Analysis (IIASA), its cosponsors are: American Academy of Arts and Sciences (AAAS); Commission of the European Communities (CEC); International Committee for Radiological Protection (ICRP); International Radiation Protection Association (IRPA), and Committee for Systems Analysis, Presidium of the Academy of Sciences of the USSR.

The Scientific Program will be developed in the course of eight sessions, as follows:

Session I: **Opening.**

Session II: *Fundamental Information*

Nature of radioactivity and radiation; Biological effects of ionizing radiation; Sources of radioactive contamination: man-made and naturally occurring; International recommendations on radiation protection.

Session III: *Fundamental Information — Environmental Pathways Critical to Man*

Airborne contamination; Waterborne contamination; Soilborne contamination; Migration of radionuclides through food chains.

Session IV: *Consequences of Radionuclide Release to Health, Safety and the Environment*

Experience at Windscale; Experience at Three-Mile Island; Experience at Chernobyl; Food chain contamination from testing nuclear devices.

Session V: *Effects of Radionuclides in Food and Water Supplies*

Long-term effects; Genetic effects; Evaluation Procedures.

Session VI: *Risk Management of Food and Water Supplies*

Methodology of procedures for surveillance of the food chain: three perspectives; Research needs in environmental (other than food) surveillance procedures; Risk assessment on health and safety of radionuclide contamination of food and water supplies; Identification and quantification of critical factors; Use of mathematical models in risk assessment and risk management.

Session VII: *Development of Guidelines for Safety Evaluation of Food and Water After Nuclear Accidents*

Procedures in Eastern Europe; Procedures in North America; Procedures in Western Europe; General guidelines.

Session VIII: *Regulatory and Control Programs*

North America; A European Socialist Country (Hungary); Commission of the European Communities (CEC); Perception of risk by the public; Closing Remarks.

The official language of the meeting will be English. The Laxenburg Conference Center has translation facilities, but any individual or group wishing translation must provide a translator and the Conference organizers must be notified by October 1st, 1987.

For further information, kindly contact:

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CALL FOR PAPERS

Journal of Food Composition and Analysis

The *Journal of Food Composition and Analysis* is a new peer reviewed, scientific journal covering all scientific aspects of the data on chemical composition of human foods, with particular emphasis on analytical methods for obtaining that data, actual data on composition of foods; and studies on the manipulation, statistics, storage, distribution, and use of food composition data. The journal is sponsored by the International Network of Food Data Systems (INFOODS), a United Nations University Project. It will be published by Academic Press. Publication in 1987 is anticipated.

The Editors are actively seeking high-quality manuscripts in the area of food composition and analysis. Authors are encouraged to submit manuscripts for publication to the Editorial Office at this time. Please submit manuscripts and requests for additional information to:

Dr. Kent K. Stewart
Editor
Journal of Food Composition and Analysis
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Blacksburg, Virginia 24061 Polytechnic Institute and State University
U. S. A.

March, 1987