

## CONTENTS

	Page
Introduction	1
Welcome	1
Remarks	2
Opening Remarks	3
Opening Remarks	4
Dedication	5
Remarks	7
Problems and Opportunities in Utilizing cottonseed Proteins to Meet World Protein Deficits	8
Trends in the Cottonseed Processing Industry in the United States	14
Domestic and Foreign Market Potentials for Food Protein Products	21
Anatomy of Cottonseed : Cryostat Frozen Sections in Seed Anatomical Studies	43
Ultrastructure of the Cottonseed	49
Cottonseed Proteins	51
The Role of Gossypol	55
Factors Affecting the Nutritive Qualities of Cottonseed protein	62
Role of Cyclopropanoid Fatty Acids in Utilization of Cottonseed Flour and Meal	78
Adventitious Toxic Factors in Protein Concentrates	89
Use Status of Cottonseed and Other Plant Proteins	102
Technological Aspects of Incap Vegetable Mixture nine (Incaparina)	112
Introduction of Protein-Rich Food Preparations in Colombia	134
Experimental Production and Testing of Cottonseed Flour in Peru	141
Remarks	150
Review of the Mixed Solvent Process for Extracting Cottonseed	153
	166
The Vaccarino Process for Extracting of Cottonseed Oil by Acetone	175
	177
Review of New Solvents for Oil Extraction and Meal Purification	185
Progress in Breeding Gland-free Cottonseed	198
Properties of Glandless Cottonseed	204
What Needs to be Done	210
Introducing a New Protein-Rich Food (The Marketing of “ProNutro” – a High Protein Food)	221
Program	231
Attendance List	233
Press Releases	238