October 2025 Volume 77 Issue 3

THE KC CHEMIST



ACS-KC SECTION ANNUAL SPENCER AWARD CEREMONY



Dr. Gary List, Spencer Award Winner 2025

WHEN: Thursday, October 16, 2025; 5:30pm Social; 6:00pm Buffet

WHERE: Grand Street Cafe, 4740 Grand Ave., KCMO

<u>AWARD RECIPIENT</u>: Dr. Gary List, Consultant to the Food and Agribusiness Industry; Former Lead Scientist - National Center for Agricultural Utilization Research

<u>TITLE</u>: "Thermodynamic Properties of Triglycerides: Experiments and Models"

MENU: After an array of appetizers and a cash bar, we will be treated to a Buffet Style Dinner featuring House Salad; Roasted Mushroom Risotto + Creamy Goat Cheese Polenta; Brussel Sprouts + Grilled Broccolini; Marinated Grilled Sirloin, Chicken Parmesan, and Shrimp & Chorizo Paella. Wine will be offered on each table for your enjoyment.

<u>COST</u>: Free for students & post docs (if a reservation has been made, otherwise, \$10); \$10 for teachers, professors, & retirees, \$20 for all other attendees.

<u>RSVP</u>: Please RSVP to Sarah Leibowitz: <u>sleibowitzacs@gmail.com</u> by October 8th.

THE KENNETH A. SPENCER AWARD FOR OUTSTANDING ACHIEVEMENT IN AGRICULTURAL AND FOOD CHEMISTRY was founded in 1955. It is recognized as one of the most prestigious awards presented to chemists working in many agricultural and food science areas. The award endorses meritorious contributions by scientists in academia and industry. For more than 60 years, the outstanding achievements of the Awardees have continued to establish the great reputation of the Spencer Award within the United Sates of America.

Please RSVP to Sarah Leibowitz: <u>sleibowitzacs@gmail.</u> <u>com</u> by Saturday, October 8, 2025. Thank you!



ACSChemistry for Life

- AMERICAN CHEMICAL SOCIETY 1876-2025
- 149 YEARS
- *Make sure to check out our website!!
- www.acs-kc.com

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Bio on our Spencer Award Recipient:

Dr. List was a Lead Scientist at the National center for Agricultural Utilization Research in Peoria IL. He has been involved in research for over 50 years. He is nationally and internationally recognized as an authority on oilseed processing and edible fats and oils. His research has encompassed analytical methods development, deterioration of soybeans in international trade, alternative oil processing, causes of non-hydratable phosphatides in soybean processing, long term storage of vegetable oils, lecithin recovery, use of supercritical fluids in lipid chemistry, interesterification of triglycerides, hydrogenation, removal of trans fats from the food supply. Formulation of trans free margarines and spreads...His research has had major impact on the edible industry. Analytical methods he developed are used in quality control labs worldwide. His research brought first generation trail modified soybean oils to commercialization. Three major oil processors brought zero trans fats to the marketplace based on his research on interesterification and modified hydrogenation technologies.

Abstract for Spencer Award Presentation: (For the full abstract refer to our website: www.acs-kc.com)

The properties of edible fats and oils can be pictured as a quality triangle with functionality, oxidative stability, and health/nutrition as the three legs. Historically, catalytic hydrogenation addressed functionality and stability. However, nutrition labeling of trans fatty acids has had a profound effect on the food industry. Trans fats have been implicated in several diseases and afflictions including coronary heart disease (CHD), some cancers, obesity, diabetes, hypertension, and liver and kidney disease. CHD is the leading cause of death worldwide and, in the U.S., about 800,000 heart attacks occur annually with about half resulting in sudden death. Although controversial, dietary fats are thought to be risk factors for CHD. The Nutrition Education Labeling Act (NELA) of 1990 became final law in 2003 and it mandated removal of trans fats from the food supply.

Upcoming Events:

ACS Midwest Regional Meeting 2025

October 12-14, 2025, Columbia MO

Host Section: University of Missouri Local Section

Visit: mwrm2025.org for more information.

National Chemistry Week!

Program-in-a-Box: "THE HIDDEN LIFE OF Spices" October 22, 25; 7:00pm ET (pre-show at 6:45pm);

Register for free! www.acs.org/acs-webinars/program-in-a-box.html

November Membership Meeting: Amy Christiansen, Assistant Professor of Chemistry, School of Science and Engineering, UMKC will be our guest speaker on Tues. Nov. 11. Talk: "From Farm to City: A Primer on Multi-Scale Atmospheric Chemistry Relevant to Midwestern Air Quality"

Call for Nominations!! Please consider running for the Executive Committee of the ACS-KC Section this year! You can contact any of the Executive Officers listed on the back page to express your interest in one of the positions, or to ask any questions. Voting will take place on or before November 15, 2025. Our new Chair will be Dr. Gary Clapp. Terms begin Jan. 1, 26. Biographies of those running will appear in the next KCC with voting instructions. Step up and make a difference in our local section!

30% Membership Discount! Claim your ACS membership discount (for joining or renewing) between September 5-November 15, '25 by entering code: **LSGROW2025.** Visit https://www.acs.org/membership.html to join or renew today!

ACS-KC Standing Committees & Chairs

Please consider volunteering on one (or more) of our committees! We welcome your thoughts, ideas, and contribution!

*Please contact Gary Clapp (geclapp424@gmail.com) if you are interested in one of the committees. Thank you! We would appreciate it, and we welcome your input and assistance!



Check us out on FACEBOOK: ACS-KC and LINKEDIN: ACS-KC

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Visit our website!!
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View online:

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