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LETTERS

Nonaqueous Matter Basis

DEAR SIR:

Covering the 46th National Canners Association meeting, *Chemical and Engineering News* (March 9, 1953, page 1000) reports: "Establishing pesticide residue limits based on effects on flavor is in the offing in addition to the now standard practice of setting residue limits based on toxicity."

Respecting those limits pertaining to toxicity we should like to see consideration given to a nonaqueous matter basis as proposed in *Food Technology* [Vol. V, No. 1, pp. 38-40 (1951)]; such basis being more versatile of modern application to the multiplicity of food types and degrees of concentration of a given agricultural commodity.

Equally significant advantages would appear to accrue through use of the nonaqueous matter basis for limits determined by effects on flavor. At least we now offer for consideration the suggestion that contributors to the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY include, in addition to the "as is" figures, a set of figures computed on the basis of nonaqueous matter to enable future users of the article to translate the results readily into terms of the product after dilution, concentration, or drying.

All that would be required to accomplish this would be calculation of the insecticide levels over to the moisture free basis.

In most instances the necessary data will be on hand or will be easily procured in the course of the investigation thanks to the availability of rapid direct water titration or the direct nonaqueous matter titration methods or empirical physical methods. Accumulation of such data in the literature, we predict, will prove highly valuable to future needs of this difficult and growing field.

Should other readers and contributors express themselves in concurrence with this suggestion, the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY can perform a real service by encouraging authors to follow this practice.

W. E. BAIER

C. W. WILSON

Research Department
Sunkist Growers

Congratulations Continued

DEAR SIR:

I am confident that the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY will be of immense benefit to the many technical workers in the fields of agricultural and food chemistry as well as related branches of science. Indirectly, of course, it will

reach our entire population. I feel that you are to be congratulated on undertaking the publication of this important magazine.

CHARLES E. PALM

Head, Department of Entomology
Cornell University Agricultural
Experiment Station

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DEAR SIR:

May I be permitted to congratulate you on the first edition of your new JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY. It is a very attractive publication and the very live and pertinent subject matter contained therein should result in a very successful and prosperous publication.

CHARLES A. WOLVERTON

Chairman, Committee on Interstate
and Foreign Commerce, U. S.
House of Representatives

• • •

DEAR SIR:

The JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY has had no more than a cursory perusal thus far here but it will get a real going over. But, thus far, I can voice an opinion that it is a cracking good job and one which is due to get better. We have had nothing like it available and to get the material which properly belongs in this journal, I would hazard a guess that one would have to cover a good dozen or more journals and still not get the articles which will appear in this sheet for the simple reason that the author would fail of courage in trying to select a journal to submit to. Further, to publish in one of the other journals he would have to virtually edit up to 50% of the sense out of said article to fit the "policy" of the other journal.

I am greatly pleased with this job in this first number and I look forward to some mighty fine things out of it. There is a tremendously fertile and nearly virgin field to be tilled and I sincerely hope you do it. Whoever had the notion for this job has made a real contribution to this country. But let us not forget that he has just begun the task.

Here is one thought which I would like to toss on the table. Some time, not too far from now, it may well be that there will be room for a "Q&A" department. If so, I hope it is intelligently planned for and set up to meet the demand. The boys might find that a notion worthy of some thought in advance if they have not already marked it up on the work sheet.

L. F. PIERCE

L. F. Pierce Laboratories
Los Angeles 5, Calif.