

PRODUCTS AND PROCESSES

Electron Bombardment May Open New Areas For Polyethylene Packaging

A process for "Curing" polyethylene by electron bombardment has recently been announced by the research laboratory of General Electric at Schenectady, N. Y. G.E. reports that a few seconds bombardment with the irradiation from a million volt x-ray machine yields polyethylene bottles which will stand up under steam sterilization. Control bottles of polyethylene which have not been irradiated collapse when subjected to high temperature treatment.

The electronic bombardment is also supposed to increase the resistance of the plastic to destructive action of many solvents. The company's chemical division is now working on commercial development of the process. **P1**

Versatile Bleaching Agent

Wyandotte Chemicals Corp. has developed an active chlorine compound for use in applications where unusual stability is a prerequisite. The product will be marketed under trade name, Halane, 1,3-dichloro-5,5-dimethylhydantoin. Wyandotte claims that following storage at 140° F. for 14 days the material loses only 2% of its available chlorine content. Another advantage, no danger of explosive decomposition even if the product becomes contaminated with organic materials.

Originally developed as a laundry bleach material, Halane in water releases hypochlorous acid and acts as a chlorinating or oxidizing agent. However the company believes that their product has properties which indicate other possible uses: as a chemical intermediate for amino acids, drugs and insecticides, and for sterilization operations. **P2**

Two More Feed Supplements From Monsanto

Monsanto now has two more antibiotic supplements, giving them a total of six, all produced by the Merrimac division of the company. The two latest additions to the list: a B₁₂ supplement with 6 milligrams of the vitamin per pound and a B₁₂-procaine penicillin combination, with 3 milligrams of the vitamin and 2 grams of penicillin per pound. Both supplements are distributed on a dried fermentation cake oyster shell meal carrier.

In addition to these two most recent products, Monsanto's Merrimac divi-

sion also produces a methionine hydroxy analogue, distillers dried grains with choline chloride, choline chloride solution and a procaine penicillin. **P3**

Adhesive for Vapor Barrier Packaging Material

An emulsion adhesive for the manufacture of vapor barrier wrapping materials is available from American Resinous Chemicals Corp. The adhesive, ARCCO-21D is recommended for binding polyethylene to paper, aluminum foil, and nonporous surfaces. In the past most adhesives for this purpose have been of the solution type, and it has been difficult to obtain satisfactory bonds with emulsion adhesives. **P4**

Fungicide Spray Seed Protectant

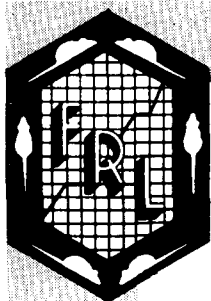
More details on California Spray Chemical's Orthocide, a fungicide, formulation containing Captan (N-trichloromethylthio tetrahydrophthalimide) as the active ingredient, AG AND

Food, May 13, page 290. The multi-purpose fungicide is recommended as a spray and also a seed protectant. The spray material is marketed as a wettable powder and CalSpray claims that it gives disease protection equal to any other type of material available. An additional advantage claimed by CalSpray is that Orthocide gives protection without danger to fruit finish or foliage. **P5**

Aluminum Oxide Desiccant

An-Drite a chemically treated gelatinous aluminum oxide hydrate in the form of 1/8 inch spheres has been developed by Ansul Chemical Co. for use in a refrigeration drier. The company claims that the desiccant will not plug or channel and is efficient at temperatures ranging up to 140° C. An-Drite is also supposed to be effective in the removal of acid from refrigeration systems. The desiccant will be the active agent in the Ansul T-Flo drier which the Company plans to introduce shortly. **P6**

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