

NEW PRODUCTS AND EQUIPMENT

Mold Inhibitor Available For Food Uses

Multi-million dollar savings each year by preventing mold growth on foods are now possible and practical according to claims by Carbide and Carbon Chemicals Co. Carbide and Carbon has arranged for a non-exclusive license under the Best Foods, Inc. patent covering the use of sorbic acid for control of mold growth.

Carbide says laboratory and commercial experience has demonstrated the value of sorbic acid for mold control. For example, sorbic acid has proved to be an effective antimycotic for certain cheese and cheese products. Reports claim that the use of sorbic acid in the concentrations necessary for mold control does not affect flavor, odor, or color.

Temporary permits have been granted by the FDA to a number of cheese manufacturers to use sorbic acid in certain standardized cheeses.

Further experimental work is being done on other food uses of sorbic acid.

Experimental work on baked goods shows good promise for mold inhibition on bread, cakes, and packaged rolls. The chemical is also being tested as a means for preventing spoilage of fresh fruits and vegetables, processed meats, sirups, and a variety of other food products. **PE1**

Paper Electrophoresis Apparatus

Research Specialties Co. is producing a research model of a paper electrophoresis apparatus.

Paper strips can be used in open suspension or between glass plates, since the enclosing plastic cabinet serves as a vapor saturation chamber.

Each of the plastic buffer vessels has five chambers with vertical baffles. Buffer leveling tubes connect the two vessels through a stopcock operated from outside the cabinet. Electrical connections permit easy detachment of lead-in wires from electrode terminals.

The high-voltage current is automatically cut off when the hinged lid of the

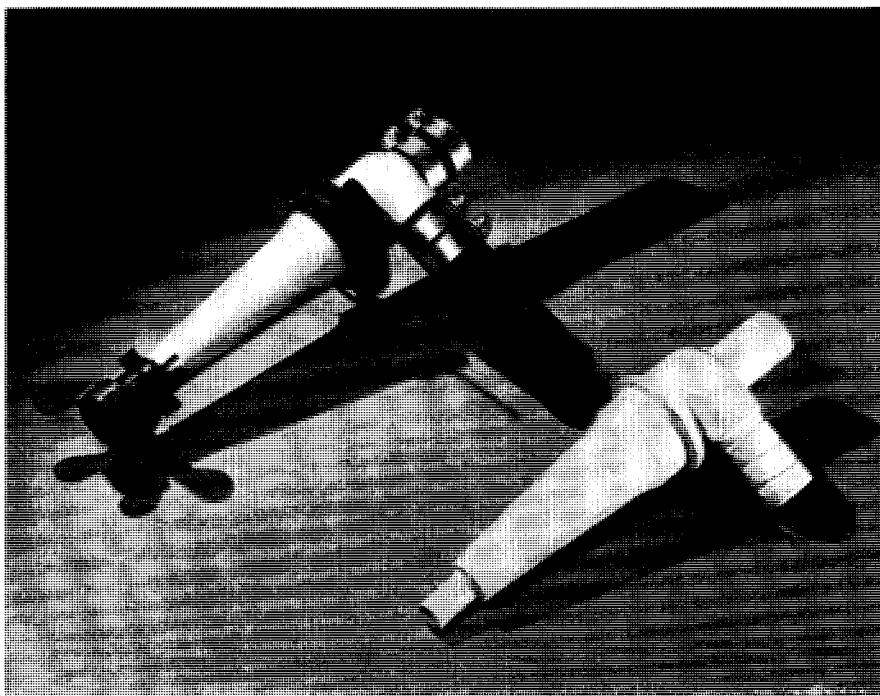
Alumi-Caps Replace Cotton Plugs for Culture Tubes



Alumi-Caps available from Lowell S. Fisher Co. made of lightweight aluminum for protection of culture tubes from contamination by air carried dust. The caps can be made to fit any size culture tube and are available in natural aluminum or anodized in red, blue, green, or yellow. The caps can be heat sterilized and reused **PE3**

New Porcelain Cyclone for Processing Food Products

Type P50 DorrClone capable for separations in the 10 to 20 micron range on non-abrasive, relatively fine feed. Constructed completely of porcelain with a cone 50 mm. in diameter, this wet cyclone is particularly adaptable to handling food products because of its smooth inner surface. Approximately 18 inches in length cyclone will operate at pressures up to 80 psi with a maximum flow of 30 gpm. The manufacturer claims that the advantages of this unit include low initial cost, its adaptability to classification problems requiring corrosion or heat resistant materials of construction, and the smooth interior surfaces **PE2**



cabinet is lifted. Two models of voltage regulated DC power supplies are available to operate the electrophoresis apparatus. **PE4**

Periodate for Glycerol Assay

Arapahoe Chemicals is offering sodium meta periodate in a grade satisfactory for the American Oil Chemists' Society method for determining glycerol. Arapahoe's product with a purity of 99.5% allows its use in place of the more expensive 99.8 to 100.3% ACS reagent product. The reagent grade chemical will also be available.

The AOCS recently eliminated all other official methods for determination of glycerol, and established the periodate method. **PE5**

Correction

The redesigned Thelco controlled temperature vacuum oven was listed in error Sept. 29 as a Central Scientific Product. It should have been announced as a product of Precision Scientific Co.

➡ See coupon, page, 1196 for further information ➡