kernels, and 48.5, 4.91, and 93.1, respectively, for Runner kernels.

From a statistical consideration of the data obtained, it seems probable that two-thirds of all graded samples of Spanish and Runner peanut kernels will have oil contents between 48.9 and 52.3 percent and nitrogen contents between 4.64 and 5.14 percent on the moisture-free basis. Similarly, two-thirds of all graded samples of Virginia peanut kernels should have oil contents between 46.4 and 50.4 percent and nitrogen contents between 4.46 and 5.08 percent.

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Report of the Oil Characteristics Committee

AS most of the common oils and fats have already received our attention and been proposed as "recommended standards" we find that from now on it is going to be a slow and difficult task to obtain sufficient data to add to our list more of other oils.

With some possible exceptions therefore most of our future work will be carried on in setting up the composition and characteristics of various oils as informative data, rather than as recommended standards.

Meantime this committee has under revision three of the standards that were proposed some time ago but returned to us because of objections to some of the values set up therein. They are on neatsfoot oil, lard and beef tallow.

Chinese vegetable tallow, Patua palm oil, Babassu palm kernel oil ,and Tall oil have been written up by the chairman, but as yet the report has not reached the stage of submission to the committee. I, therefore, regret that there is nothing definite for us to report as a committee at this time.

M. F. LAURO, *Chairman.*

Abstracts

Oils and Fats

Edited by
M. M. PISKUR and SARAH HICKS

THE COMPONENT ACIDS OF VARIOUS VEGETABLE FATS. T. P. Hilditch *et al. J. Soc. Chem. Industry 63,* 112-4 (1944).

THE FATTY ACIDS AND GLYCERIDES OF SOLID SEED FATS. XII. LOPHIRA ALATA KERNEL FAT (NIAM FAT). T. P. Hilditch and M. L. Meara. *J. Soc. Chem. Industry 63,* 114-5 (1944).

POSITION OF FATS AND OILS IN THE WAR AND POST-WAR. R. M. Walsh. *Soybean Dig. 4,* No. 8, 14 (1944).

THE BUTYROMETRIC DETERMINATION OF FAT IN BUTTER. A. Schloemer. *Deut. Molkerei-Ztg. 63,* 420-1 (1942). "Butyrometric" detns. gave results which were 1% and more lower than results with the Roese-Gottlieb method, and with a new method developed by S. S. recommends the construction of a new type of test bottle whereby the passage between the reaction chamber and the neck is made to slope more, and whereby the unit of the scale is narrowed to create zones in which fat values in different ranges can be read. Standardization is accomplished with butter and not with fat. (*Chem. Abs.*)

THE BUTYROMETRIC FAT DETERMINATION IN BUTTER. G. Roeder. *Molkerei-Ztg. 56,* 536-7 (1942). R. found that with increasing d. (1.50-1.60) of the H_2SO_4 used there is a decrease in the fat-value reading (81.3-80.2%). On account of the high % of fat in butter, fluctuations of readings are unavoidable; moreover the d. of butterfat fluctuates between 0.883 and 0.891. (*Chem. Abs.*)

AN IODINE NUMBER METHOD FOR TALL OIL. R. G. Rowe *et al. Ind. Eng. Chem., Anal. Ed. 16,* 371-4 (1944). The use of pyridine sulfate dibromide in conjunction with mercuric acetate catalyst as a Br addn. reagent is suggested for the I no. detn. of tall oil and similar highly unsatd. conjugated compds. Data are presented showing the effects of absorption time and excess reagent. Evidence is given that the undesired secondary reaction of substitution does not occur. I nos. of 8 different com. samples of crude tall oil ranged from 237-287. This method of I no. detn. has the possibility of general application.

STABILITY OF WIJS SOLUTION FOR IODINE NO. DETERMINATIONS. F. A. Norris and R. J. Buswell. *Ind. Eng. Chem., Anal. Ed. 16,* 417 (1944). Over a total period of 505 days, the Wijs soln. did not change sufficiently to cause a measurable difference in the I no. of the substrate. No measurable differences were found when the reagent was taken from bottles that had been previously opened. These facts indicate the validity of storing the soln. a year or more, if