It's on the label

The fifteenth revision of the U. S. Pharmacopoeia was issued July 1, 1955 to become official December 15, 1955. A monograph has been set up for bulk vitamin A products. To meet it, our products needed a change only in the labels.

> To conform to the new revision, the labels on Myvapack[®] Vitamin A will look like this:

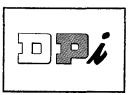
> The word "Oleovitamin A" indicates that the product meets all the U. S. P. standards for solutions of vitamin A esters in edible vegetable oil.



This package contains 24.75 grams Vitamin A (equivalent to 82.5 million U.S.P. units Vitamin A)

The content of vitamin A, as in the past, will be shown as the total number of U. S. P. Units of vitamin A in the package. In addition, to follow the practice of U. S. P. XV, we show the equivalent weight of vitamin A according to the relationship that 1 U. S. P. Unit equals 0.3 micrograms of vitamin A.

This change in our label calls for no change in your labeling of food products with vitamin A added. You order Myvapack Vitamin A in batch-premeasured cans containing either Myvax® Vitamin A Acetate or Palmitate from *Distillation Products Industries,* Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies and Company, Los Angeles, Portland, and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.



leaders in research and production of vitamin A

Distillation Products Industries is a division of Eastman Kodak Company

People and Products

A specially designed liquid vitamin A palmitate for aqueous dispersion-type products has been developed by CHARLES PFIZER AND COMPANY INC., Brooklyn, N. Y.

SIDNEY M. EDELSTEIN was presented a medal commemorating the 100th anniversary of Liebig's work in organic chemistry by the Division of History of Chemistry of the American Chemical Society in recognition of his service as division secretary.

Secretary of Agriculture Ezra T. Benson has presented a department superior service award plaque to a group of scientists at the SOUTHERN UTILIZATION RESEARCH BRANCH, New Orleans, La., in recognition of their development of new methods of analysis for research on fats and oils. Members of the group are Dorothy C. Heinzelman, Ralph W. Planck, Frank G. Dollear, Frank C. Pack, and Robert T. O'Connor.

FISHER SCIENTIFIC COMPANY, Pittsburgh, Pa., is offering laboratory clamps and holders with a permanent gripping surface of vinyl plastisol on the jaws.

The 1955 medal award of the Society of Cosmetic Chemists will be presented to ERNEST GUENTHER, of Fritzsche Brothers Inc., at the society's meeting on December 15, 1955.

GENERAL MILLS INC., Minneapolis, Minn., has given the trade name "Versamid" to its family of polyamide resins.

An epoxidation process utilizing expendable amounts of resin catalysts has been revealed by BECCO CHEMICAL DIVISION, Food Machinery and Chemical Corporation, Buffalo, N. Y.

Stuart and Briegleb atom models are available in 44-piece sets of nine different types from Arthur S. LaPine and Com-PANY, Chicago, Ill.

A new double burette clamp for making titrations is equipped with double grips to prevent sideslip, according to the CENTRAL SCIENTIFIC COMPANY, Chicago, Ill.

Two new lubricant esters, diesters of azelaic acid, are available on a commercial basis from EMERY INDUSTRIES INC., Cincinuati, O.

A refrigerator which will maintain temperatures in the range of absolute zero has been developed by ARTHUR D. LITTLE INC., Cambridge, Mass.

FISHER SCIENTIFIC COMPANY, Pittsburgh, Pa., offers seven ultra-pure reagents for use in spectrophotometry.

Henry Fleming Payne has returned from AMERICAN CYANA-MID COMPANY, New York, N. Y., to become research professor in charge of instruction and research on organic coatings at the University of Florida, Gainesville, Fla.

A fellowship to study the suitability of cottonseed meals for poultry and swine feeding has been established at the SOUTH-ERN REGIONAL RESEARCH LABORATORY, New Orleans, La., by the National Cottonseed Products Association.

B. W. BEADLE has joined the staff of Southwest Research Institute, San Antonio, Tex., where he will serve as manager of biochemistry research.

Markley Writes on Vegetable Oils

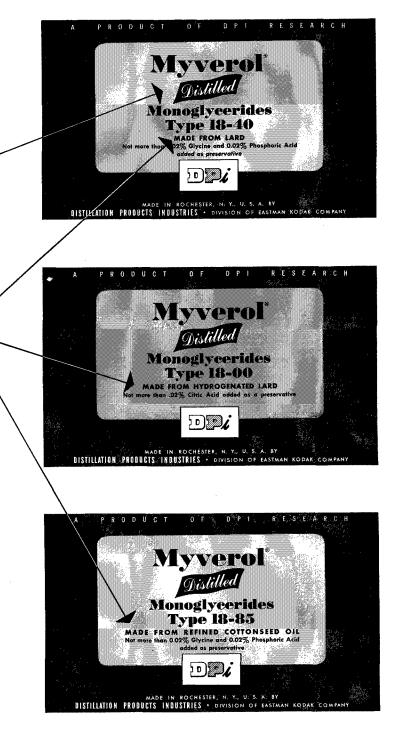
The Society office in Chicago has received a copy of "Vegetable Oils: Some Observations on Recent Developments in El Salvador, Honduras, Venezuela, and Brazil," by Klare S. Markley, Institute of Inter-American Affairs, Rio de Janeiro, Brazil.

The 18-page illustrated booklet was issued by the Division of Agriculture and Natural Resources, Institute of Inter-American Affairs, Technical Cooperation Administration, Washington, D. C., as No. 4 in its Activity Series.

Bernard R. Schaafsma has been appointed assistant director of research in the research department and development department of COLGATE-PALMOLIVE COMPANY, Jersey City, N. J. Other promotions include W. W. Wellman, leader of the aerosol toilet articles group; Virgil Richter, head of the exploratory oral products group; and Gerald Jahoda, group leader for the information center.

It's on the label

We purify Myverol Distilled Monoglycerides by our unique molecular distillation process. This removes most of the impurities that degrade taste, odor and color. It concentrates the products to a high monoester content that makes a little go a very long way.



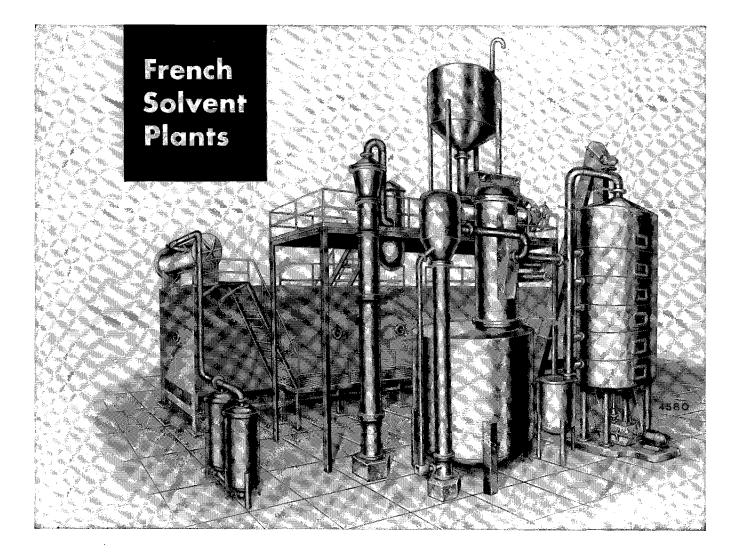
We make Myverol Distilled Monoglycerides in bulk from lard, hydrogenated lard, or cottonseed oil. If you need a monoglyceride made from some other fat or oil, we'll entertain a proposition to make it for you. For example, our Type 18-06 is labeled "Made from hydrogenated vegetable oil." The oil we're using most often here is soybean oil because that's what our customers are asking for. But we'll make it from any other hydrogenated oil if you wish, and you'll know exactly what it is.

For samples, information, or a quotation on any type of Myverol Distilled Monoglycerides, write **Distillation Products Industries**, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies and Company, Los Angeles, Portland, and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.



distillers of monoglycerides made from natural fats and oils

Distillation Products Industries is a division of Eastman Kodak Company



NOW...more streamlined...more efficient and lower in cost than ever

A step by step comparison of the latest French equipment with all other solvent extraction systems will show clearly why French solvent plants cost less to install and operate . . . why they produce finer and more profitable end products. The design of French solvent plants has been streamlined to boost operating efficiency, assure greater purity of product and slash labor costs. They are easily operated and easily controlled . . . with every piece of equipment carefully engineered to simplify its operation and maintain a high level of production. The heavy-duty construction which is typical of all French systems means less down time, lower maintenance costs and greater safety protection.

French solvent extractors are designed for indoor or outdoor installation and are being used extensively throughout the world to process all types of oleaginous nuts and seeds. If you are considering a complete new plant or additional equipment to fit existing facilities, see French first for the best in oil milling equipment.

REPRESENTATIVES

East of Mississippi Arkansas and Louisiana

Mr. TOM R. BROOKE 146 E. 17th Street N. E. Atlanta, Georgia Texas, New Mexico, Arizona and California

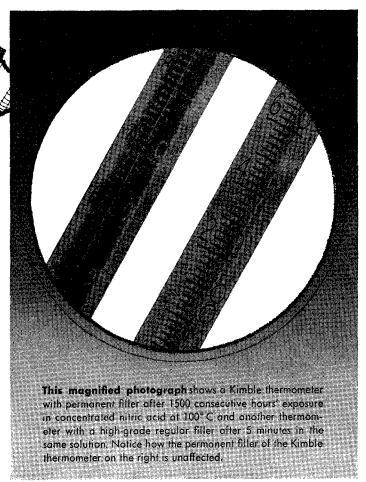
Mr. H. P. KEAHEY 427 West Colorado Street Dallas, Texas

Export M. NEUMUNZ & SON, Inc. 90 West Street New York, New York



The filler in the lines and numbers of Kimble Thermometers is





—it can be removed only by dissolving the glass itself

TAKE ADVANTACE of the new lower prices on Kimble thermometers designed to stay legible for their entire lifetime. The colored substance used to fill the lines and numbers of the graduated scale is unaffected by organic materials and acids (except Hydrofluoric). Resistance to alkalis is equal to that of the glass itself... proved under abnormal laboratory test conditions.

INDIVIDUALLY RETESTED

Every Kimble thermometer and hydrometer is *Individually Retested* before shipping. N.B.S. specifications are minimum standards for Kimble thermometers. There is also a line of Kimble instruments made to A.S.T.M., A.P.I. and M.C.A. specifications.

Kimble hydrometers also are being offered at new lower prices.

CASE ASSORTMENT DISCOUNTS

Kimble thermometers and hydrometers may be assorted with the rest of the Kimble line for quantity discounts. Your local laboratory supply dealer should have them at the new lower prices. But remember, there is *no* substitute for Kimble quality. If your supplier does not have the Kimble line, write us, we'll see that you are supplied.

PRICES R	REDUCED	Improved manufacturing methods, increased production make new lower prices possible. Typical prices are:					
Description and Catalog Number	Range	Qty. in Case	Each	1 case	5 cases	10 cases	25 cases
Thermometer #44298 Low Cloud and Pour	—112 to 70° F	4	4.52	16.27	15.46	14.64	13.83
Thermometer #43554 Freezing Point	—5 to +5° C	8	2.38	17.14	16.28	15.42	14.57
Hydrometer #31204 Specific Gravity	1.095 to 1.155 Sp. gr.	8	1.72	12.38	11.76	11.15	10.53
Hydrometer #31786 API	29 to 41 API°	4	3.95	14.22	13.51	12.80	12.09

And, get greater savings with case quantity discounts! Kimble thermometers and hydrometers may be assorted with the rest of the Kimble line for maximum discounts.

Kimble Glass Company is a subsidiary of Owens-Illinois, Toledo 1, Ohio.

KIMBLE LABORATORY GLASSWARE

OWENS-ILLINOIS GENERAL OFFICES · TOLEDO 1, OHIO

RUFERT NICKEL CATALYST FLAKES

Efficient Hydrogenation Catalyst having the Best COMBINATION of

UNIFORM BEHAVIOR HIGH SELECTIVITY RUGGED ACTIVITY EXCELLENT FILTERABILITY

This "Combination" feature gives Rufert Nickel Catalyst Flakes a versatility which ideally adapts it for selective hydrogenation of refined edible oils over wide ranges, and for hardening of commercial inedible oils and fatty acids—vegetable, animal and marine.

Manufactured by

THE HARSHAW CHEMICAL CO.

1945 East 97th Street · Cleveland 6, Ohio

Chicago 32, Illinois • Cincinnati 13, Ohio • Cleveland 6, Ohio • Houston 11, Texas • Los Angeles 22, Calif. Detroit 28, Michigan • Philadelphia 48, Penna. Pittsburgh 22, Penna. • Hastings-On-Hudson 6, N.Y.

TYPICAL ANALYSIS:

25% Nickel

Permanently stabilized in hardened protecting oil

Packaged in 250# drums

HARSHAW

***IS THE MARKET CHANGING ?**

Extra profits often come to paint or varnish manufacturers because of a conference like this between two Spencer Kellogg executives . . . Al Kohl, whose interests are commercial developments in coatings materials, and Dan Farstad, in charge of our nation-wide Technical Service organization.

For instance, Al may suggest that a certain oil product seems bid up toward a point where, if our customers continue to use it as they have, their costs will increase and their prices may miss the consumer market. Dan's response is likely to be that another oil, now neglected by the raw materials market, can be applied to the purpose.

Their suggestions reach the trade promptly both through Spencer Kellogg commercial representatives in many cities and through Spencer Kellogg technical service men who are constantly in touch with chemists

and technicians throughout the field. The result is that our customers find it easier to maintain consistently fine quality and to merchandise their products successfully.



SPENCER KELLOGG AND SONS, INC. Buffalo 5, N. Y.



...when you filter with CELITE

THE FLOOD of new brands in the liquid soap and detergent field has made shoppers more selective than ever before. A cloudy product loses out when there's a sparkling clear one on the shelf beside it. And, chances are the ones that sparkle brightest have been filtered with Celite* diatomite filter aids.

Celite provides its exceptional clarity by means of a filter cake that is hundreds of times finer than the finest wire mesh. Yet, there are 2,500,000 filter channels in each square inch to give the fastest flow rates with any standard filter. Operation is automatic and economical.

Many manufacturers are using Celite today for filtering soaps and detergents which are in a liquid state at some stage. Many ingredients for these products, as well as other fats and oils, can also be successfully clarified with one of Celite's nine grades. Call a Celite engineer for further information or write Johns-Manville, Box 60, New York 16,

N. Y. In Canada, 565 Lakeshore Road East, Port Credit, Ontario.



*Celite is Johns-Manville's registered trade mark for its diatomaceous silica products



FROM REFINING TO REFINERS

One of our Southeastern Soda Ash Licensees recently reported to us the details of Soda Ash Refining a tank of cottonseed oil on which the Official Cup Loss was 25%. His saving compared to the Cup Loss was 28% or 4,200 pounds of refined oil per tankcar.

On the other extreme, at a large Midwestern refinery we recently witnessed a cottonseed oil refining by our Soda Ash Process. The Official Cup Loss on this oil was 6%. The saving as compared to the Cup was 40% or 1,440 pounds of refined oil per tankcar.

These are not isolated instances. They are typical of the Soda Ash Process on very high Cup Loss oils in the seasons where local areas suffer damaged seed and on average Cup Loss oils from average seed. And the color beats the Cup too!

The Soda Ash Process affords greater savings and better and more stable bleach colors than any other method.

Refiners who have heretofore used our Soda Ash Process are now increasing their capacity for refining by this method as they experience its greater savings and better and more stable bleach colors.

REFINING, UNINCORPORATED

70 West 40th Street New York 18, New York

more than



million people use BARNETT'S natural carotene every day!



Barnett's Carotene brings natural color and extra nutrition to the tables of more than twenty million Americans every day in the year... The first readily soluble carotene suitable for margarine, shortening and other delicate food products ... Used by some of the biggest companies in the food industry as their source of natural yellow and vitamin A.

NATURAL YELLOW COLOR Barnett's Carotene is extracted from carrots by a patented process. It provides a natural hue (more yellow and less red),

EXTRA VITAMIN POTENCY Biological assays by the accepted USP procedures show that Barnett's Carotene has more vitamin A potency than we claim.

MORE SOLUBLE Barnett's Carotene has greater solubility — an important factor in uniform distribution of color and time-saving processing.

DIFFERENT FORMS Offered as Carotene Crystals and as Carotene in Oil of various potencies. Microcrystalline Carotene in Oil (particularly adapted for use in margarine and shortening) is covered by U. S. Patent No. 2,477,928. **STABILITY** Barnett's Carotene does not affect the storage quality of food ... Does not impair its flavor or odor. The highest purity and uniformity assure stability.

WIDE COMMERCIAL ACCEPTANCE Used by many leading food processors (margarine, shortening, bakery and dairy products).

COMPETITIVELY PRICED Increased production and improved extraction processes made recent price reductions possible...The lowest ever offered on high quality natural carotene.

PACKAGED TO ORDER Advise us as to your requirements and Barnett's Carotene will be conveniently packaged to suit your needs.

WRITE TODAY FOR REDUCED PRICES, SAMPLES AND INFORMATION ON THE USE OF BARNETT'S NATURAL CAROTENE





Barnett's Carotene is Natural Carotene

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LONG BEACH 5. CALIFORNIA



50 continuous Solvent Extraction Plants, DE SMET process, for treatment of all commercial oil containing seeds and nuts all over the world. Let us solve your extraction problems.Profit by our wide experience. Highest yields guaranteed.

75



Plants in operation in the following countries: Brazil - Peru Colombia - USA

India - Ceylon Iraq - Turkey - Israel Union of South Africa Marocco - Egypt

and 9 European countries

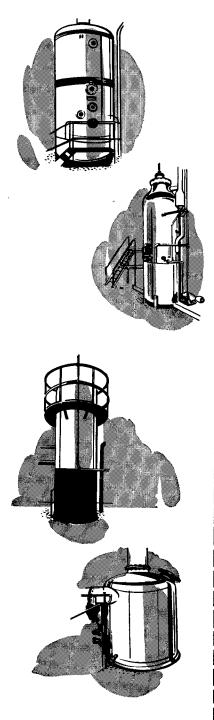
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CUSTOM-BUILT PLANTS

All Over the World



Glycerine – Fatty Acids – Edible Oils



WURSTER & SANGER OFFERS ...

- Consulting service to aid in solving your operating, process or equipment problems
- Design of a complete new plant or
- Equipment and specifications to modernize your present plant.

FILTREX Solvent Extraction—world's most versatile direct solvent extraction process for oils—proved operating economy—maximum oil yield and quality.

Continuous Fatty Acid Distillation—unsurpassed product quality yields exceeding 99% utilizing W&S original development of Dowtherm Heated Bubble Cap Trays.

Fat Splitting—high pressure non-catalytic and low pressure catalytic autoclave processes for production of fatty acids and glycerine.

Hydrogenation—foremost designers of equipment for hardening fats, oils, fatty acids for edible and technical use.

Oil Refining—for production of highest quality cooking and salad oils—batch neutralizing, vacuum bleaching, batch or continuous deodorizing.

Glycerine Recovery and Refining—W&S equipment is the choice of large and small producers for efficiency of recovery and refining yields of C.P., High Gravity or Dynamite glycerine up to 99% in one distillation.

Margarine, Shortening, Vanaspati—and other process plants are offered involving production of special products from fats, fatty acids and glycerine.

For further details and bulletins write direct or to the representative nearest you. R E P R E S E N T A T I V E S

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Philippines: Edward J. Nell Co., P.O. Box 612, Manila, Philippines India: Bapasola Trading & Engineering Co., 79-81 Gowalia Tank Road, Bombay, India.

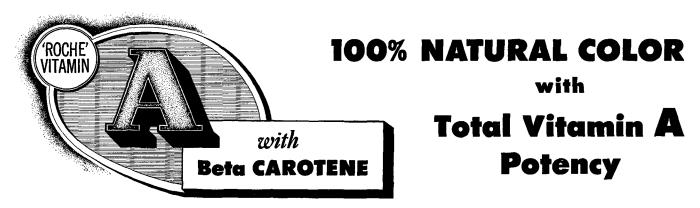
Egypt: Associated Supplies Bureau, P.O. Box 1004, Alexandria, Egypt.

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Great new and original Roche development



FOR MARGARINE

When you use vitamin A 'Roche' and beta carotene 'Roche' blended in vegetable oil you get *natural color* and *vitamin A potency* in *one* plant operation.

You may have vitamin A acetate or palmitate 'Roche' and beta carotene 'Roche' blended in vegetable oil to your specifications so that your margarine safely delivers the required vitamin A value of 15,000 U.S.P. units per pound and also meets your color requirements. Roche does the blending and delivers the material to you

in sanitary tin cans which are especially suitable for batch mixing. Vitamin A and beta carotene 'Roche' dissolves readily in warm margarine oils with uniform distribution throughout the batch.

No more messy mixtures of separate colors are needed. Beta carotene 'Roche' imparts a true natural color without tinge of green. It does not change to a reddish color as do some vegetable pigments during storage.

Beta carotene is the *natural*, non-toxic coloring matter of butter and other dairy products. It gives your food added nutritional value, too.

Adopt this modern Roche method of *fortifying* and *coloring* your margarine in *one operation*. Specify vitamin A with beta carotene 'Roche.' Ample supplies are assured.



Batch size cans of Vitamin A and Beta Carotene 'Roche' blended in vegetable oil to your specifications.



FOR SHORTENING and other foods

Beta carotene 'Roche' makes your good foods better because it gives them true, *natural* yellow color and at the same time *adds nutritional value*.

Available in a 24% semi-solid suspension, beta carotene 'Roche' supplies 400,000 U.S.P. units of vitamin A activity per gram. The amount of beta carotene 'Roche' required to color a pound of shortening represents 8000-9000 U.S.P. units of vitamin A.

Processing is simplified. The 24% semi-solid suspension of beta carotene 'Roche' dissolves readily in warm fluid shortening to give you uniform distribution of color and a substantial amount of vitamin A activity.

Plan now to put this new Roche product to work for you. Get the benefits of *natural color* and *added nutritional value* in your shortening.



Pacific Coast distributor: L. H. BUTCHER COMPANY, San Francisco • Los Angeles • Seattle Portland • Salt Lake City

In Canada: Hoffmann-La Roche Ltd., 286 St. Paul Street, West; Montreal, Quebec

24% Semi-solid Suspension of Beta Carotene 'Roche' 400,000 U.S.P. units per gram 'Roche' beta carotene in vegetable oils.



33-pound steel pails, double Synthetasine lined, with removable-replaceable-leverlok cover.



3-pound tripletite tamperpruf metal cans.

NEW SARGENT CENTRIFUGAL WET MILLS SIZES 1 & 2

Designed for the preparatory analytical milling of samples, the mills combine the functions of grinding, comminuting, mixing, extracting, dissolving and homogenizing many kinds of samples in the form of solid particles and of solid and fluid mixtures.

The mills are applicable to the distribution in solvents of soft or hard solids of the nature of seeds, starchy or proteinaceous and mildly fibrous solid materials. Particularly applicable to the reduction of oil bearing seeds for the analytical determination of oil content, the mills provide a convenient quantitative milling procedure without con-



amination or loss of the sample. The extraction and solution processes occur simultaneously with the milling.

The Size No. 1 mill will accommodate sample particles of the order of size of small oil bearing seeds including soy, sesame, poppy, flax, etc. The Size No. 2 mill accommodates samples of larger unit size such as corn, peanuts, and cotton seeds, the size being limited by the 15/32 inch diameter peripheral discharge orifices of the rotating grinding surface. Both mills are driven by motors which rotate the inner

grinding surface at 1725 r.p.m. This surface, designated the rotor, is in the form of a hollow cone, tapering downward with six perhipheral discharge orifices, 5/16 inch in diameter in the Size No. 1 mill and 15/32 inch in diameter in the Size No. 2 mill. A central inlet opening is located at bottom.

The rotor with its knurled surface is eccentrically located within the ring which provides the stationary stainless steel grinding surface. This ring, designated the stator, has a ser-rated inner surface, providing the second grinding surface of the mill. The stator is supported by two rods extending from the support housing. In operation solid material dis-charges into an eccentric annular space between the rotor and stator. The viscous drag of the rotor within this annular space carries the discharged material into the narrow part of the annular space where it is forced through the milling area and reduced by the cutting and crushing action of the two grinding faces.

All immersed elements of the mill are 18-8 stainless steel and have a close, compact design to facilitate the rinsing operation and to minimize the amount of required solution. Sample loss is prevented since there are no gaskets or bearings through which solvents may escape or seals and crevices in which particles may lodge. The clearance adjustment in both the mills regulates

the particle size of the milling material by determining the position of the rotating grinding head in relation to the stator. The mill is capable of grinding a sample to any desired fineness with an approximate limit of 300 mesh, the degree of fineness increasing as the milling period is extended.

S-61680 MILL ASSEMBLY - Centrifugal, Wet, Size No. 1, Sargent (Patent Pending). Complete with S-61681 mill, support stand and aluminum

beaker support. The support stand has U shaped base, rubber inserts and 18x1/2 inch 18-8 stainless steel rod......\$125.00

S-61681 MILL - Centrifugal, Wet, Size No. 1, Sargent

(Patent Pending). Consisting of mill only without support stand or beaker support. Net weight, approximately 8 pounds; overall height, 10 inches; overall width, 6 inches. Complete with cord and plug for operation from 115 volt, 50 or 60 cycle A.C. circuits \$110.00

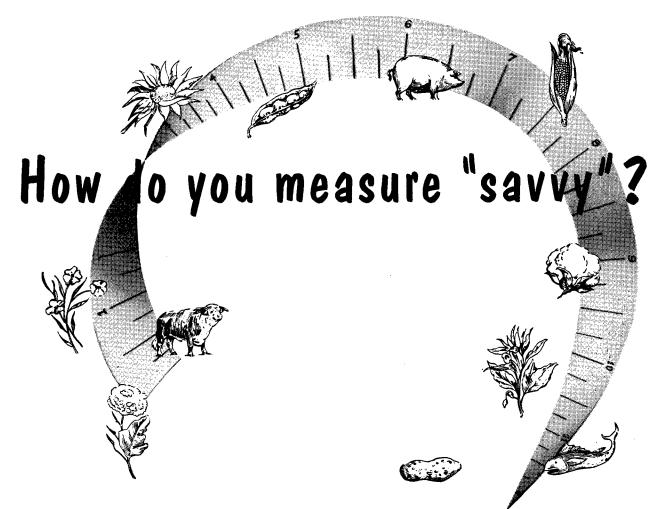
S-61690 MILL ASSEMBLY --- Centrifugal, Wet, Size No. 2. Sargent (Patent Pending).

Consisting of the Size No. 2 mill, support stand and alumi-num beaker support. Net weight of mill assembly, approxi-

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E. H. SARGENT & COMPANY, 4647 W. FOSTER AVE., CHICAGO 30, ILLINOIS MICHIGAN DIVISION, 8560 WEST CHICAGO AVENUE, DETROIT 4, MICHIGAN SOUTHWESTERN DIVISION, 5915 PEELER STREET, DALLAS 19, TEXAS SOUTHEASTERN DIVISION, 3125 SEVENTH AVE., N., BIRMINGHAM 4, ALA.



... in a thousand different ways—because "savvy" is another way to say experience, insight, vision, and technical knowledge... tangibles that come only from day-by-day, year-in and year-out living with an industry, its problems, and its aims.

From the very earliest days of continuous vegetable oil refining, Sharples has been a partner with the many companies that have brought the industry to its present high level of economical productivity.

> You can depend on Sharples.



THE SHARPLES CORPORATION 2300 WESTMORELAND STREET • PHILADELPHIA 40, PENNSYLVANIA NEW YORK-PITTSBURGH-CLEVELAND-DETROIT-CHICAGO-NEW ORLEANS SEATTLE-LOS ANGELES-SAN FRANCISCO-HOUSTON Associated Companies and Representatives throughout the World