

## Oils and Fats in Argentina

**I**N THE ARGENTINE REPUBLIC there exists a large number of industrial establishments which produce vegetable oils. The most recently published official figures refer to 1946. Although another industrial census was taken in July 1954, the data on the vegetable oil industry have not yet been made known.

Considering the census values from the point of view of raw materials used (oilseed) and the processed oil, we find in the official statistical publications the following references: the quantity of seed used in 1946 exceeded 900,000 tons, of which 600,000 tons were sunflower, 107,000 peanut, and 120,000 cottonseed. From them were obtained 207,000 tons of refined oil. It should be pointed out that statistical values represent the tonnage of refined oil and that the crude oil yield was probably about 37% of the seed. Of the total quoted above, 155,000 tons were sunflower seed oil.



Meny Bergel

It should be noted that the total value of the oils was 250,000,000 pesos and that the by-products obtained from grinding and refining were also sold. Of further interest is the fact that the refined oil which is prepared directly for human consumption comprises about 70% of the economic value resulting from oil production.

Another interesting detail consists in the great advances made by these and other companies engaged in finishing the raw oil. They made reasonable quantities of crude oil, semi-refined, and refined—but omitted the final processing. In the three principal products there can be reported the following production: a) raw oil—total of 6,000 tons, of which 2,000 and 2,800 tons were from cottonseed and sunflower seeds, respectively, and 334 tons from peanuts; b) neutralized oil—total of 1,500 tons, of which 1,100 tons were sunflower and the rest cottonseed and peanut; c) semi-refined oil—1,400 tons, of which nearly all was sunflower; and d) refined oil—a total of 21,222 tons. In value, sunflower seed oil comprised about 50%, being more or less equal to cottonseed and peanut oil together. The value of the refined oils came to more than 25,000,000 pesos, of which nearly 13,000,000 pesos were for sunflower and about 5,000,000 pesos for cottonseed and peanut.

It should be pointed out that in the Argentine Republic oils for human consumption are also obtained from the processing of maize, turnips, grapes, olives, etc. With respect to olive oil there has been an extraordinary increase during the last 10 years in the “Andinas” provinces, especially in Mendoza.

**T**HE FOLLOWING FIGURES on acreage and production illustrate most forcibly the potentials of this industry, which is based exclusively on agriculture. Cultivation of sunflower seed, which in the past 20 years has been the most important source of edible vegetable oil, has decreased notably because of low prices, and farmers have resorted to more valuable seeds, such as cereals. According to the Monthly Statistical Synthesis of the Argentine Republic published last December, the acreage in 1954 amounted to 571,000 hectares and production came to 345,000 tons of sunflower seed. From 1947 to 1951 the average of the acreage devoted to sunflowers was 1,500,000 hectares. Then it fell off by nearly a million, or more than 60%. At the same time the average production of this five-year period was 800,000 tons. There was a maximum of about 1,100,000 tons in 1948 and again in 1950, and a minimum of 700,000 tons in 1951. Since 1950 the decline has been steady.

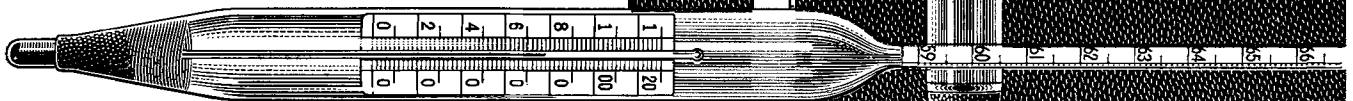
Peanut acreage has varied between 100,000 and 200,000 hectares, with a corresponding variation in production. Cotton has been cultivated principally for use in weaving although cottonseed oil has been 10 to 15% of the total edible oil production. The acreage planted in cotton ranged from 420,000 to 600,000 hectares with a production of 300,000 to 400,000 tons of fiber and seeds. Of the miscellaneous oil sources, olives have become most important lately, with an annual production of about 30,000 tons.

As for animal fats, the only available information is for 1946, and the figures refer to products from meat packing and similar industries, using sheep especially. Production came to nearly 100,000 tons divided as follows: edible fat 43,900; edible tallow 23,000; and the rest inedible. The value of the edible fats came to 42,000,000 pesos and of tallow to nearly 7,000,000 pesos.

MENY BERGEL  
Castellanos 815  
Rosario, Argentina

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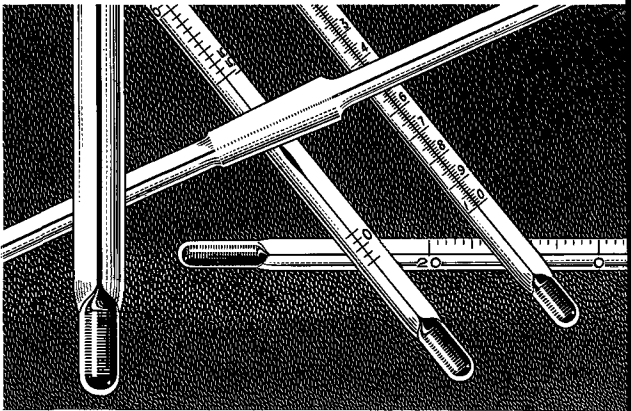
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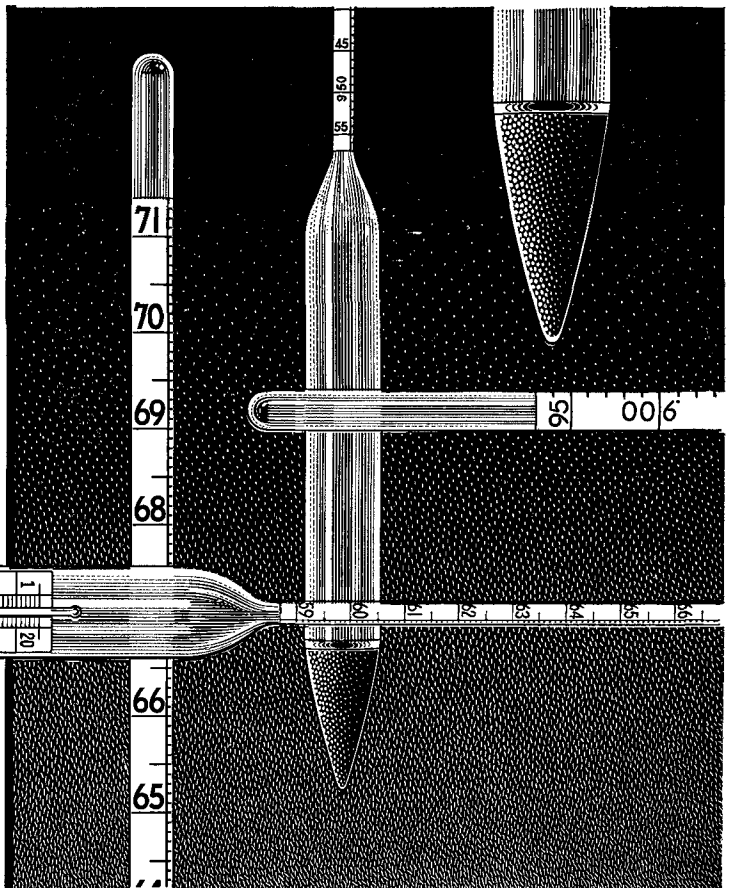
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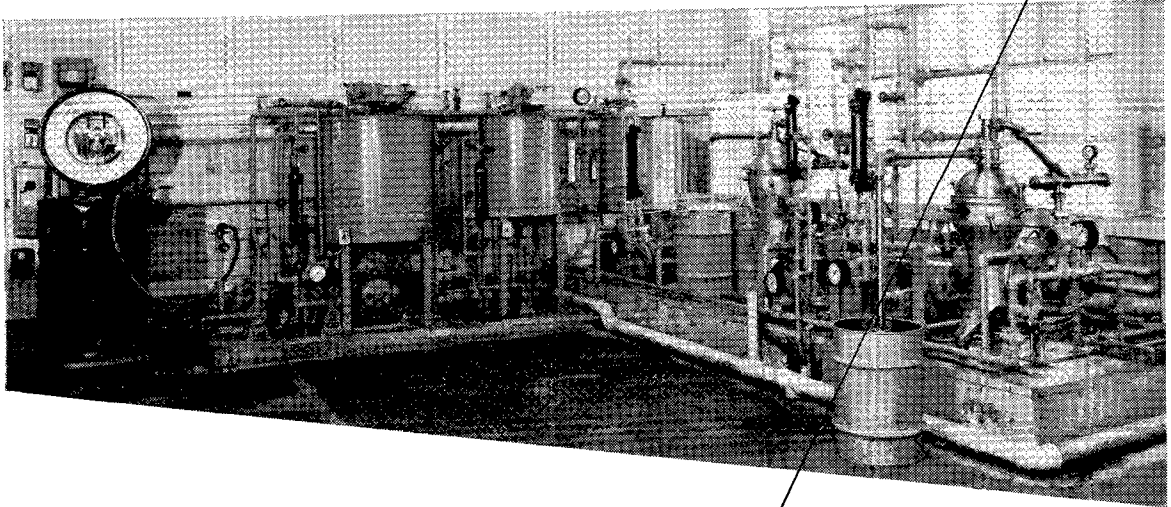
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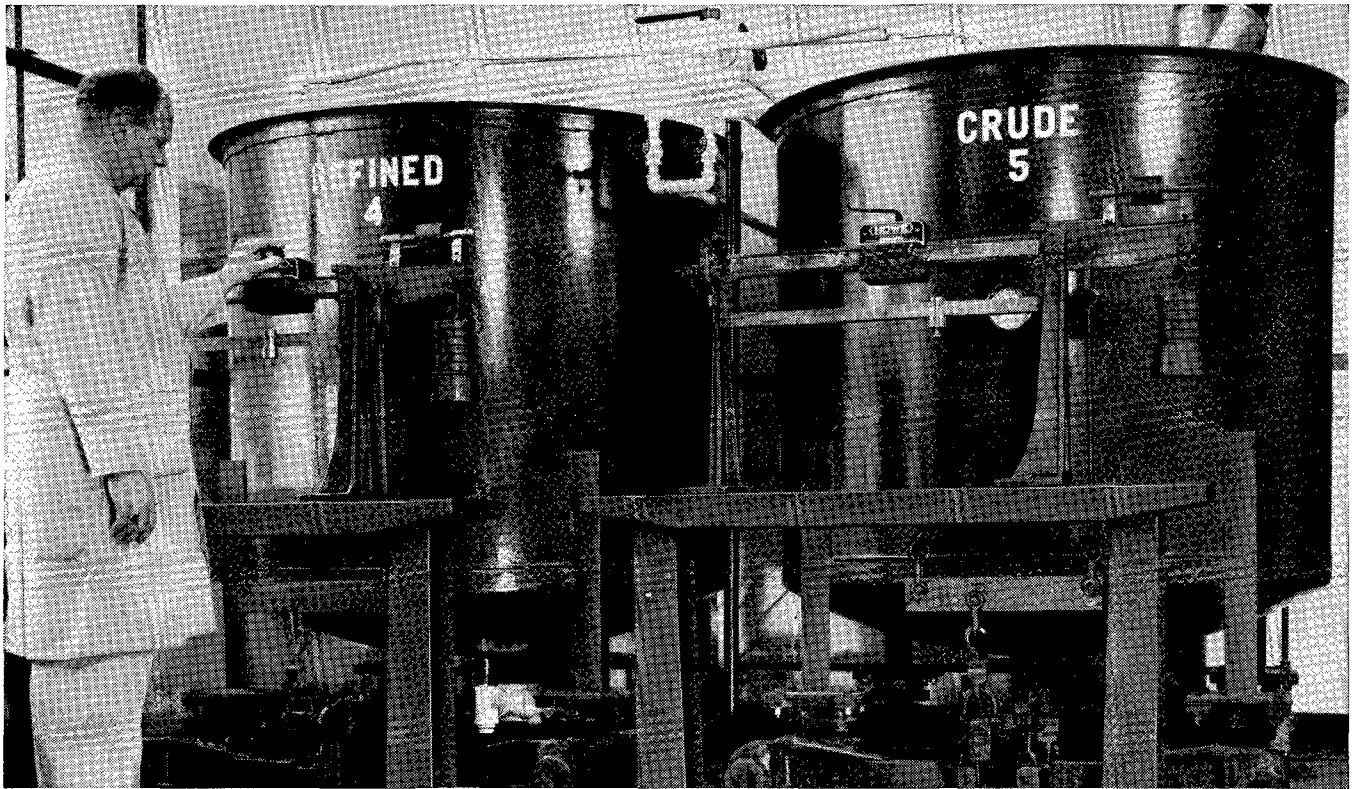
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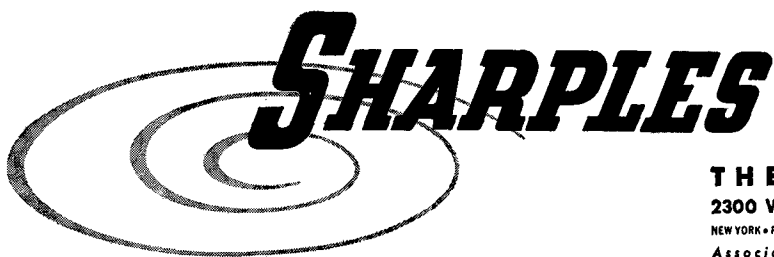
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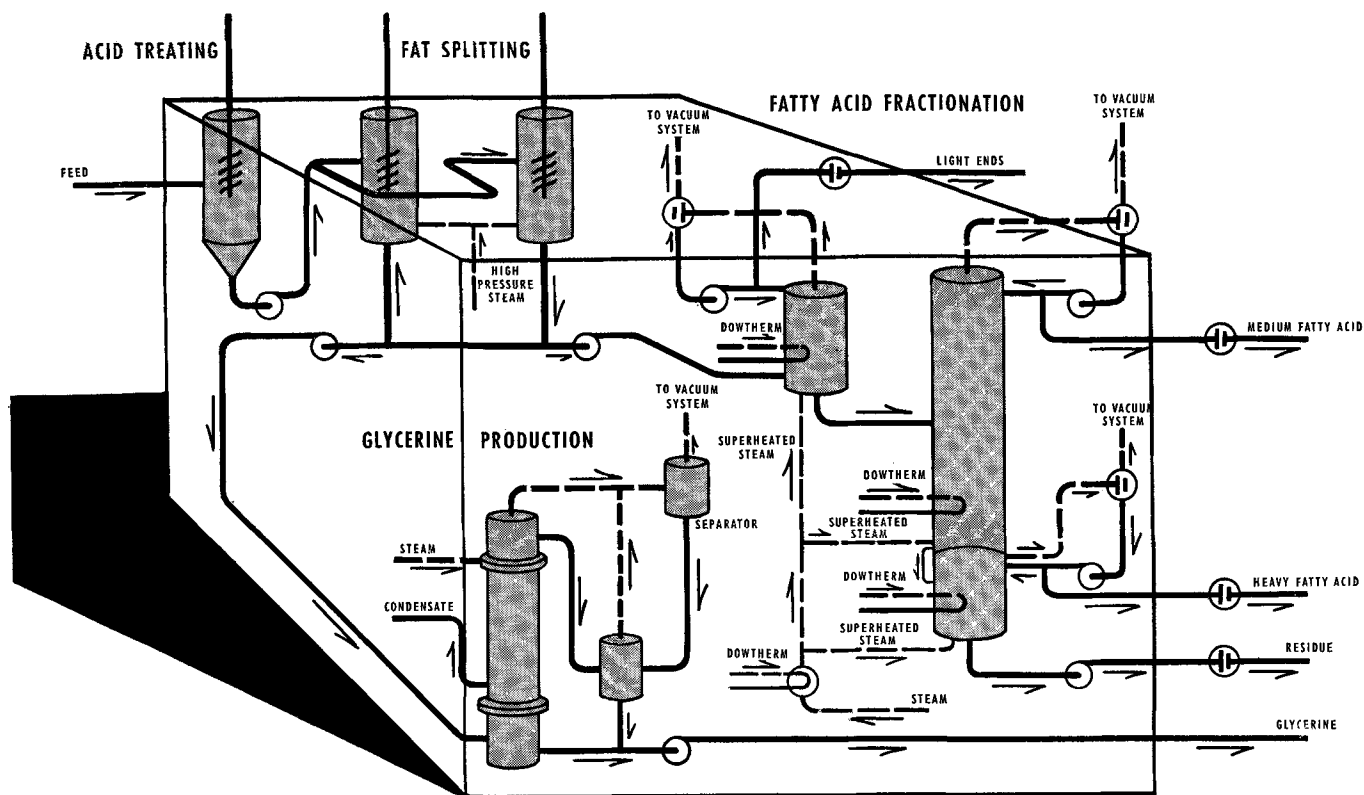


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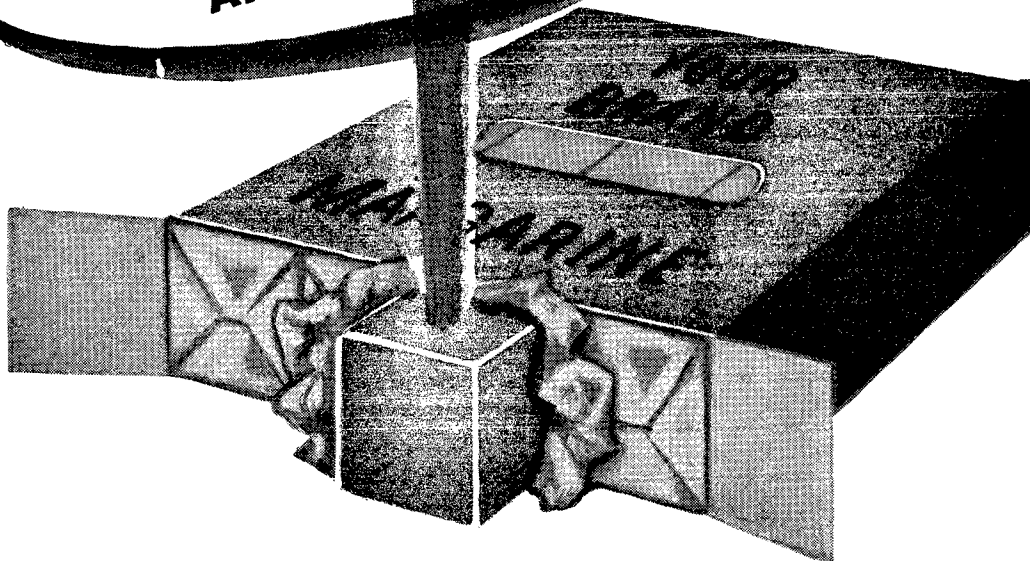
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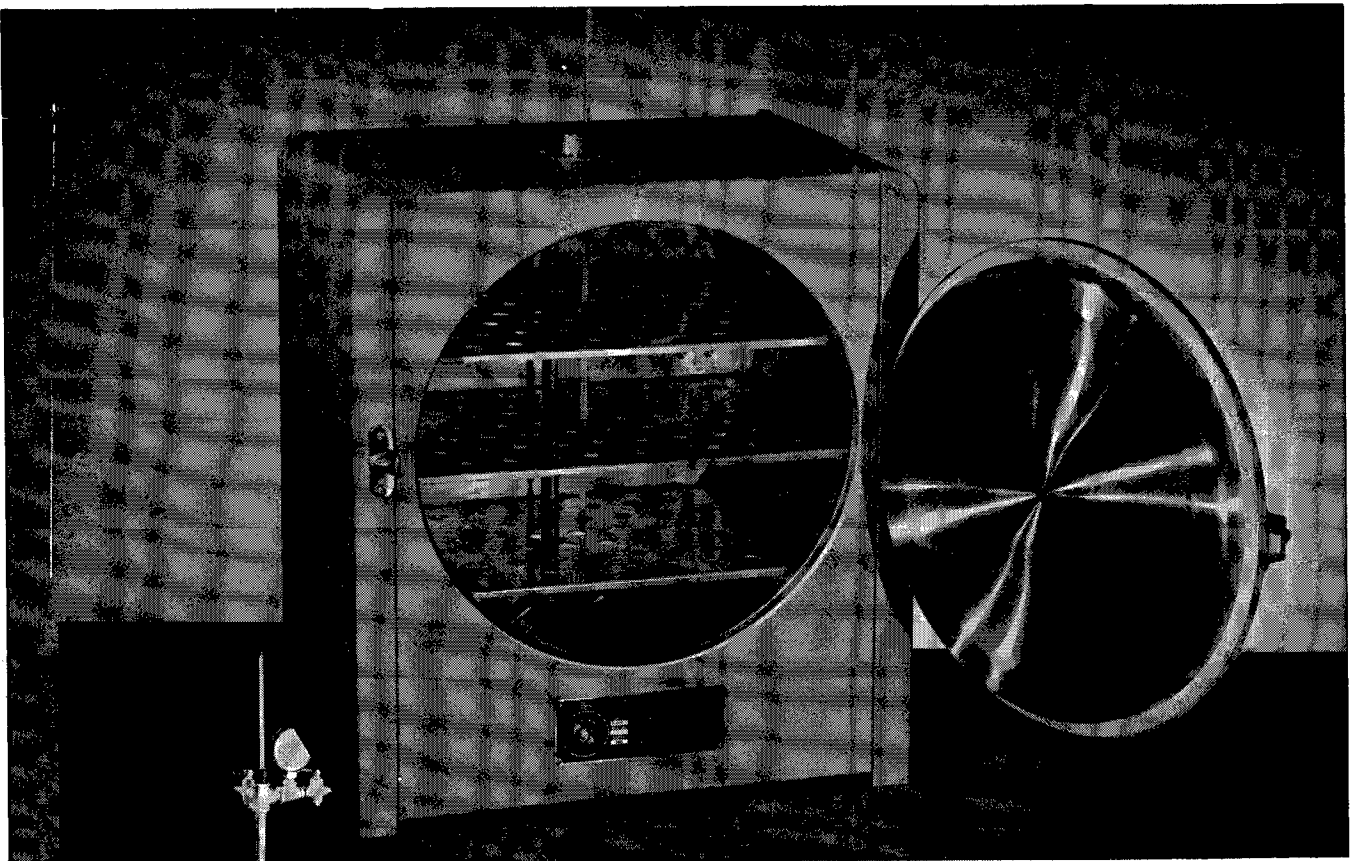
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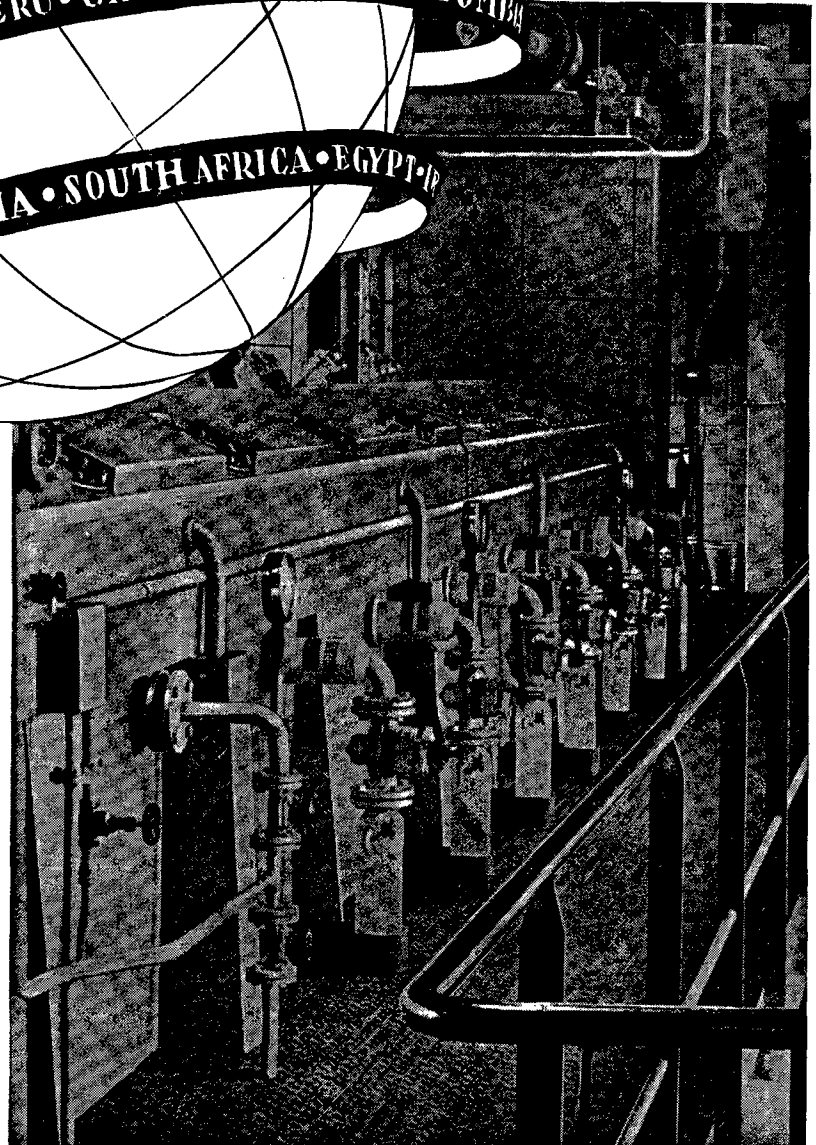


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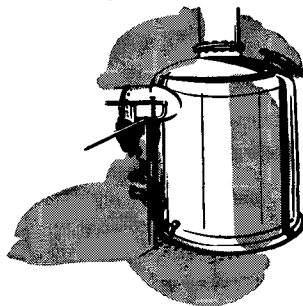
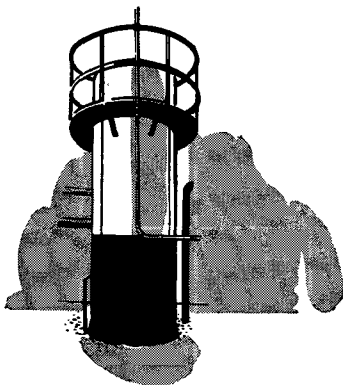
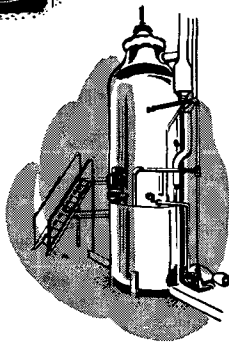
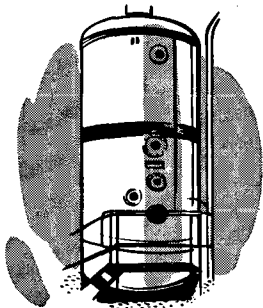
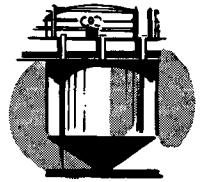
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