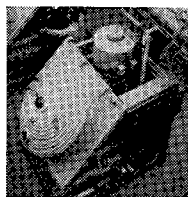


**This is a still →
(molecular)**



**With its help,
we make fats
into better emulsifiers**

Distilled monoglycerides are now in production made from:

**cottonseed oil
soybean oil
lard
edible tallow**

**vegetable oleic acid
hydrogenated lard
hydrogenated soybean oil**

Distilled monoglycerides made from the following have been produced on a semi-commercial scale:

**peanut oil
hydrogenated cottonseed oil
vegetable palmitic acid**

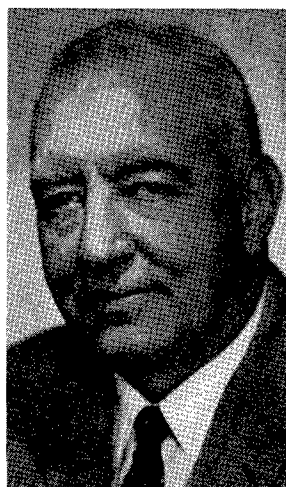
The way we purify them by our unique molecular distillation process gives all these monoglycerides something in common: an unusually high monoester content, and an almost complete freedom from fatty acids, catalysts, and other impurities that degrade taste and odor and inhibit emulsifying properties. Which oil makes the best monoglycerides for your purpose depends on what you want it for. The best way to find out is by making comparative tests on the formulation problems that confront you with a complete set of samples. You get samples of distilled monoglycerides made from the oils listed above by writing to *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.

**distillers of
monoglycerides
made from
natural fats
and oils**



**Also . . . vitamin A in bulk
for foods and pharmaceuticals**

**Distillation Products Industries
is a division of Eastman Kodak Company**



E. L. Metcalf, vice president of the R. J. Brown Company, St. Louis, has been named president of the company. R. J. Brown, former president of the firm, is now chairman of the executive committee, and T. M. Scherer, executive vice president, has become chairman of the board.

Names in the News . . .

Guy Waddington of the National Academy of Sciences—National Research Council, Washington, D.C., has been appointed director of the Office of Critical Tables in the Division of Chemistry and Chemical Technology.

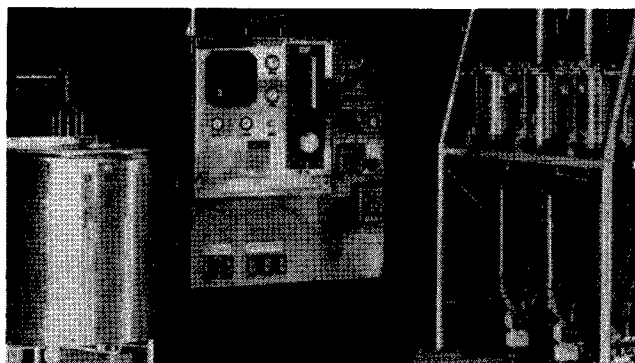
Ernest Guenther, of Fritzsche Brothers Inc., New York, has been writing regular Guenther Reports from Africa about the essential oil industry in the Belgian Congo and other areas with special emphasis on ylang ylang and eucalyptus oil.

Blaw-Knox Offers New Process

A NEW, low-temperature, rendering and drying process for fats and for the production of oleo oils from edible tallow is offered by the chemical plants division of Blaw-Knox Company, Pittsburgh, Pa. Known as the Carver-Greenfield rendering and drying process, it is continuous with only a few minutes of contact time under high vacuum at 110-120° F. It is suitable for many animal-fat raw materials, such as back fat with or without skins, leaf lard and other pork fats, sweet pickled fats, and beef suet with or without attached meat.

Features of the process include practically 100% yield of exceptionally high-grade edible fat and the production of an edible, low-fat, high-protein meat by-product that is extremely dry and highly stable. The rendered fat has a flavor, odor, stability, and color of high quality, and its free fatty acid content is low.

In pilot equipment rendering of beef fats for oleo stock, 100% of the recovered fat has been grained and separated into oleostearine and oleo oil. Economic graining and separation of oleo stock with consistent recoveries as high as 74% oleo oil from crystallized oleo stock have also been accomplished.



LOW-TEMPERATURE Rendering and Drying Process