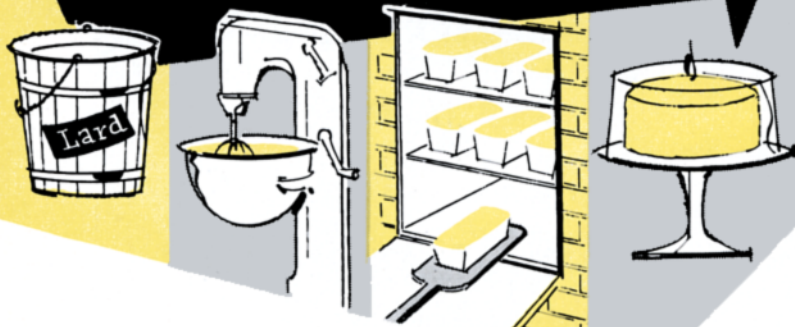


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Sústane-protected shortening gives cooked food products or prepared mixes the carry-through protection they need to maintain your high standards of quality. Sústane BHA is stable, both thermally and chemically, so that it will protect a fat against the development of rancidity after mixing with any food ingredients and even after baking or frying at elevated temperatures. This means greater shelf life for the many cooked food products containing animal and vegetable fats.

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carries through:
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1958 Revisions Out

THE ANNUAL ADDITION to the basic book of Methods of Analysis, published by the American Oil Chemists' Society in 1946 in new format and reprinted in 1952, will be out soon. These 1958 Revisions will sell for \$2.75 a set and may be ordered from the Society office at 35 E. Wacker drive, Chicago 1, Ill. Contents are listed below:

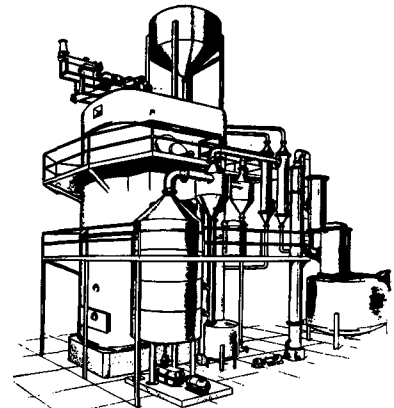
| | | |
|-----------|-------------------------------------|-------------|
| Aa 7-55 | Residual Lint | Corrected |
| Ba 1-35 | Sampling | Revised |
| Ba 7-58 | Free Gossypol | Official |
| Ba 9-58 | Urease Activity | Tentative |
| C 1-47 | Sampling | Revised |
| Ca 9a-52 | Refining Loss | Corrected |
| Ce 8a-52 | Bleaching Test | Corrected |
| Ce 8d-55 | Refined and Bleached Color | Corrected |
| Ce 13b-45 | Color | Corrected |
| Ce 13c-50 | Color | Corrected |
| Cd 7-58 | Polyunsaturated Acids | Official |
| Da 31-58 | Copper | Tentative |
| Ea 3-58 | Total and Organic Residue at 175°C. | Official |
| Ea 8-58 | Moisture | Official |
| G 5-40 | Neutral Oil | Corrected |
| H 17-58 | Synthetic Methyl Alcohol | New |
| H 18-58 | Isopropyl Alcohol | New |
| H 19-58 | Industrial Toluene | New |
| Ka 2-58 | Acid Value | Replacement |
| Ka 3-58 | Color | Replacement |
| L 12a-55 | Polyunsaturated Acids | Correction |

Everyone who has the basic book of Methods should purchase the 1958 Revisions in order to bring his manual up to date. The basic work is currently being reprinted and will include all Revisions through 1957.

Expansion of facilities at Elizabeth, N. J., for the production of nickel catalyst and plating salts has been completed by Nuodex Products Company, a division of Heyden Newport Chemical Corporation.

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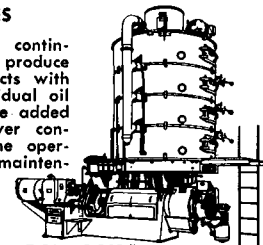


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