

## • North Central Section

### Elects Officers

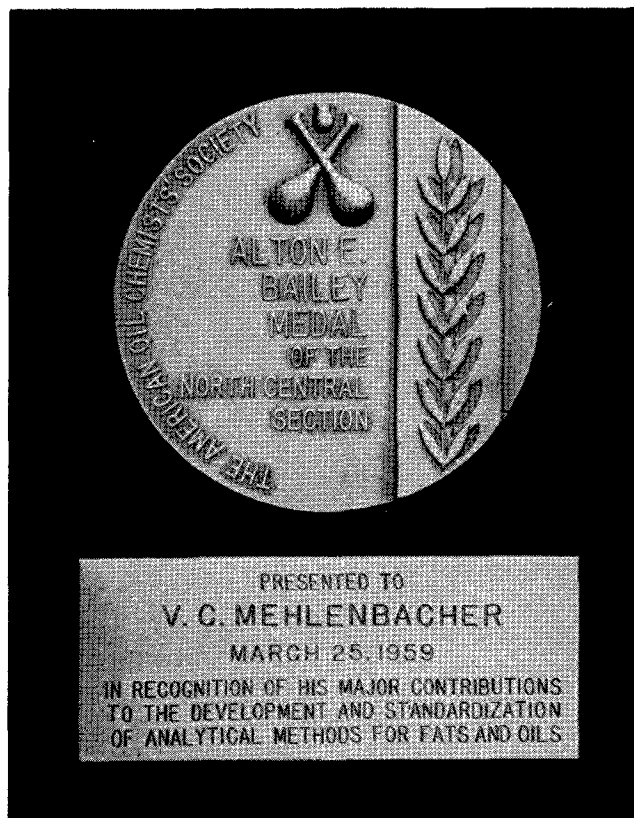
OFFICERS for the North Central Section of the American Oil Chemists' Society, to serve in 1959-60, were elected at the March 25, 1959, meeting in the Builders' Club, Chicago, as follows: president—A. A. Rodeghier, Durkee Famous Foods; vice president—Leroy Dugan Jr., American Meat Institute Foundation; secretary—D. B. Campbell Jr., Eastman Chemical Products; treasurer—J. V. Landis, Weson Oil and Snowdrift Company Inc.; members-at-large—T. W. Findley, Swift and Company, and R. J. Buswell, Armour and Company. Chairman of the nominating committee was A. V. Graci Jr., Wurster and Sanger.

The next meeting of the Section will also be at the Builders' Club, Chicago, at 6 p.m. on Wednesday, May 27. This will be the annual Ladies' Night program, with Emil Hilbert of Durkee Famous Foods as speaker. He will demonstrate the icing of cakes and discuss the various aspects of icing techniques.

Chief feature of the March 25 meeting was the first annual presentation of the A. E. Bailey award. Dale Stingley presided, and J. C. Konen, president of the Society, led off the battery of notables assembled to honor the recipient of the award, V. C. Mehlenbacher of Swift and Company. He complimented the Section for naming the award for the late Mr. Bailey and for giving it to Mr. Mehlenbacher. He said that he especially wished to congratulate Mr. Mehlenbacher because he was representative of the whole membership of the Society.

R. H. Rogers Jr., chairman of the award committee of the Section, said that the award was to be given yearly to a person who had done outstanding research or rendered outstanding service in the field of oils, fats, waxes, their constituents, and all allied and associated products. Then he paid tribute to the late Mr. Bailey, who had been president of the Society in 1951. At the time of his death he was vice president of the HumKo Company, Memphis, Tenn. He was widely known for his published works, including contributions to the Journal of the American Oil Chemists' Society and several books. He was editor of "Cottonseed and Cottonseed Products" and the author of two editions of "Industrial Oil and Fat Products" and "Melting and Solidification of Fats."

Third speaker in the presentation ceremonies was R. C. Newton, vice president in charge of scientific research laboratories, Swift and Company. He said that Mr. Mehlenbacher had led a double life, with Swift in the daytime and at work until midnight at home on something to advance his own competence or to advance the profession. Mr. Mehlenbacher had moved around the United States and taken graduate work here and there (University of South-



**BAILEY MEDAL**—Originated as an annual award, this was given for the first time at the March 25, 1959, meeting of the North Central Section of the American Oil Chemists' Society. Recipient was V. C. Mehlenbacher, chief chemist, Swift and Company, Chicago, Ill.

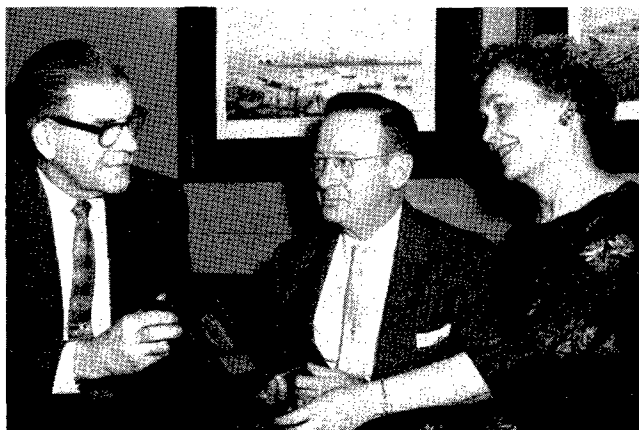
ern California, Rutgers, and Brooklyn Polytechnic), while working for Swift's, in Chicago, Los Angeles, Chicago, Newark, and back again to Chicago as a) head, analytical methods research, 1941-52; b) assistant chief chemist, 1942-48; and c) chief chemist, 1948-.

Dr. Newton continued with detail about the technical committee work of Mr. Mehlenbacher, emphasizing the founding of the joint committee on fat analysis with the American Chemical Society, with W. D. Richardson as chairman. In 1938 Dr. Newton said that he served as chairman and that Mr. Mehlenbacher had succeeded him in 1939. The Fat Analysis Committee is now the largest one in the Society, with 20 subcommittees, 100 members, and 40 methods to its credit. Long since it has been independent of the A.C.S.

In his hand Dr. Newton had five sheets of biographical detail about Mr. Mehlenbacher, but, scarcely referring to them, he commented on the award winner's work for the American Society for Testing Materials (Committee D-12); his chairmanship of the analytical methods committee of the American Meat Institute; his chairmanship of the technical committee of the National Soybean Processors' Association; and his membership on the chemists' committee of the National Cottonseed Products Association.

In 1943 Mr. Mehlenbacher began work on revising and rewriting the Official and Tentative Methods of the American Oil Chemists' Society, according to Dr. Newton, and in 1945 he was appointed editor. The second edition of the Methods was published in 1946, and at the New Orleans meeting in the spring of that year Mr. Mehlenbacher was given special recognition for this achievement. He has been one of the U. S. representatives on the Fat Analysis Commission of the International Union of Pure and Applied Chemistry.

Mr. Mehlenbacher has contributed numerous papers to the Journal of the A.O.C.S., is the author of two monographs, and has had two patents issued to him, Dr. Newton commented.



**THE MEHLENBACHERS**—Shown with Dale Stingley, president of the North Central Section (left), are Mr. and Mrs. V. C. Mehlenbacher of La Grange, Ill. They were honored, with their son, at the March 25 dinner meeting in the Builders' Club, Chicago.



## It's easier to handle oil filtrations with Dicalite Filteraids

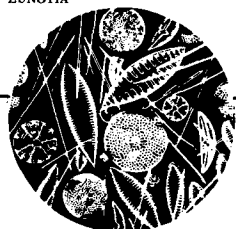
It's easier to get required clarity at economically fast flowrates, because Dicalite provides a complete range of first-quality filteraids of differing characteristics to handle the whole range of oils, fats and waxes. Some Dicalite filteraids are used for their special properties, such as freedom from color reversion in filtering hydrogenated or winterized oils, or after bleaching and decolorizing. Others provide exceptionally fast flowrates. The following list, showing the Dicalite Filteraids usually employed in the filtration of the more commonly used oils, is of value as a starting point in *any* problem of oil filtration.

<b>Dicalite 115</b> .....	Hydrogenated oils, winterized oils, etc. (Causes no color reversion)
<b>SPEEDFLOW</b> .....	Olive oil, Palm oil
<b>Special SPEEDFLOW</b> .....	Lanolin, Lecithin
<b>SPEEDPLUS</b> .....	Lard, Tallow, Corn oil, Wax Emulsions, Linseed oil, Tall oils, Furfural, Cottonseed oil, Tung oil, Soya oil, Palm oil, Winterized oils.
<b>SPEEDEX</b> .....	Hemp oil, Coconut oil, Wax Emulsions, Linseed oil
<b>4200</b> .....	Wax Emulsions, Linseed oil (Airblown)

Among the DIATOMS shown here:

SYNEDRA • NAVICULA • CYMBELLA  
SURIRELLA • COSCINODISCUS  
ACTINOPTYCHUS • EPISTEMIA  
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*A Dicalite service engineer will be glad to advise with you on any filtration problem. Call or write*



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**BAILEY FAMILY**—Guests at the award dinner of the North Central Section in Chicago on March 25 were Mrs. A. E. Bailey, William Bailey (*right*), and Robert Bailey, all of Memphis, Tenn. The trip was the gift of the HumKo Company, of which Mr. Bailey had been vice president prior to his death in 1953.

The medal was then presented to Mr. Mehlenbacher by Mr. Stingley. In replying, Mr. Mehlenbacher expressed appreciation to Dr. Newton (his "boss"), his colleagues at Swift's and in the Society, and especially to Mrs. Mehlenbacher, who ran their home, he said, while he did the evening's research. He then gave the first of the annual award addresses to be made by the recipients of the Bailey award, entitled "The Standardization of Analytical Methods." He asserted that statistics had been the most important development in the past 25 years.

*(Editor's Note: See page 24 for address.)*



**TOP BRASS**—This distinguished foursome in a corner at the Builders' Club, Chicago, confers on protocol for the Bailey award dinner March 25, 1959. From left to right they are: Dale Stingley, president of the North Central Section; R. C. Newton, retiring vice president in charge of scientific research laboratories, Swift and Company; R. H. Rogers Jr., chairman of the Award Committee; and J. C. Koenig, president, American Oil Chemists' Society.

A new instructional color-and-sound motion picture dealing with infrared spectroscopy had its premiere showing March 5, 1959, at the annual Pittsburgh Conference on Analytical Chemistry and Applied Spectroscopy in Pittsburgh, Pa. The 38-minute, 16-mm. production was produced by Rensselaer Polytechnic Institute, Troy, N.Y., and was sponsored under a grant from Perkin-Elmer Corporation, Norwalk, Conn., with S. E. Wiberley, as author. Arrangements are being completed for distribution of the picture through the Instrument Division of Perkin-Elmer.



## What you should know about oxidative deterioration

### **WHAT** is oxidative deterioration?

In fats and in foods containing fats, oxidative deterioration is caused by the reaction of oxygen in the air with the unsaturated portion of the fat molecule. This reaction produces free peroxide radicals which, in turn, appear to trigger a lengthy chain reaction, the result of which is the formation of a variety of aldehydes, ketones and acids. Once started, the breakdown cannot be reversed. In fact, if allowed to continue, it proceeds at an increasing rate.

### **WHY** is it important to food processors?

Oxidative deterioration, unless checked, rapidly takes its toll of fat-containing food products in the form of rancidity. Nothing destroys the reputation of a food product so quickly as the pungent, tallowy odor and flavor characteristic of oxidative rancidity.

### **HOW** can you control oxidative deterioration?

Oxidative deterioration can be effectively controlled with antioxidants. Added to oxygen-sensitive fats and fat-containing food products, these chemical compounds step in to check the rancidity-producing chain reaction referred to above. Since the reaction leading to rancidity cannot be reversed, antioxidants can only retard further deterioration. Hence, it is essential they be added as early in the processing of the food product involved as possible.

### **WHICH** antioxidant is best for you?

The principal food-approved antioxidants in use are butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), and propyl gallate. All are available from Eastman, alone or in solution formulations containing various combinations and ratios of BHA, BHT and propyl gallate, with or without a metal chelating agent.

The most effective and economical formulation for use in any given food product depends upon such factors as the food itself, how it is processed, methods of distribution and storage, and types of packaging. Advice and assistance in selecting the best formulation for your specific requirements is available from the Eastman food laboratories.

### **WHERE** are these antioxidants available?

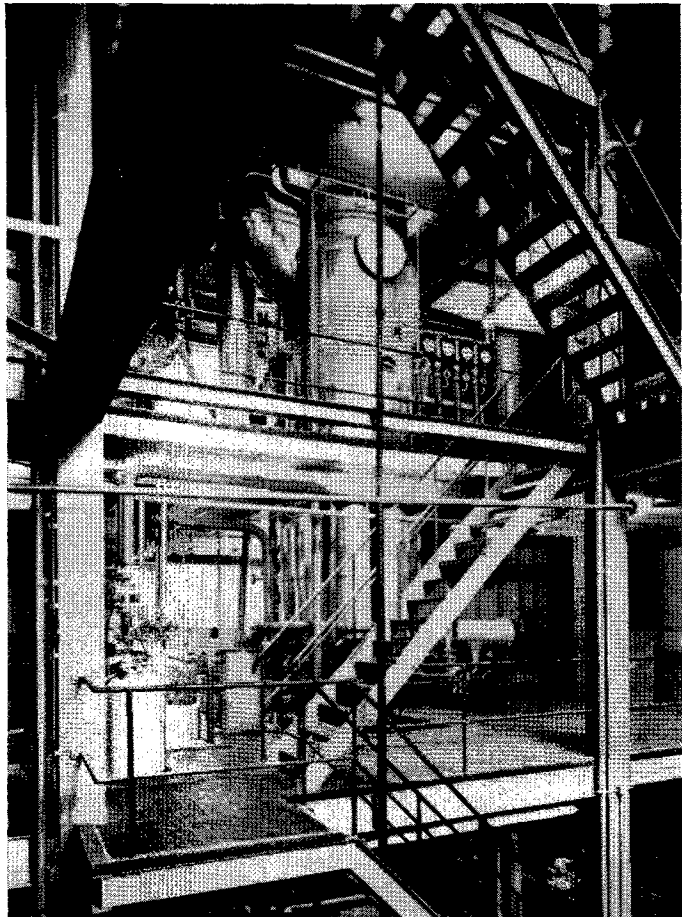
Marketed under the trade name TENOX, these food-grade antioxidants and the experienced technical service which backs up their proper use are available from Eastman Chemical Products, Inc., subsidiary of Eastman Kodak Company, Kingsport, Tennessee.

# Tenox

Eastman  
food-grade  
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**SALES OFFICES:** Eastman Chemical Products, Inc., Kingsport, Tenn.; Atlanta; Chicago; Cincinnati; Cleveland; Framingham, Mass.; Greensboro, N.C.; Houston; New York City; St. Louis. **West Coast:** Wilson Meyer Co., San Francisco; Denver; Los Angeles; Phoenix; Portland; Salt Lake City; Seattle. **Canada:** P. N. Soden Co., Ltd., Montreal, P.Q.; Toronto, Ontario.

# A Proven Process\*



\*Through Lurgi Experience and Knowhow, this and other Proven Processes are available to you. Our Experience has been developed through years of specialization in solving the processing problems of the Oils and Fats Industry. Our Knowhow is continually being expanded through improved technology from our own Research and Pilot Plant Facilities and reduced to efficient and economical commercial plants by our Engineers. Let Lurgi help you increase your profits with a Proven Process.

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## High Vacuum Fatty Acid Distillation and Fractionation

### Separate Distillation Stages – Individual Heating Elements

With this arrangement the temperature is raised gradually between stages but quickly within a stage thus not subjecting the fatty acid to prolonged exposure at high temperature.

### High Velocity – Short Dwell Time

High velocity is imparted to the fatty acid via a circulating arrangement operated with open steam on the principle of an air lift. This produces an ideal mixture of fatty acid and steam which further limits the total amount of fatty acid in the still at any one time and, because of the high velocity, reduces the time the fatty acid remains in any one distillation stage.

### Uniform High Vacuum in All Stages

To provide the lowest possible processing temperature for least decomposition, the vacuum system is designed to produce a uniform vacuum of 3–5 mm Hg in all stages.

### Low Temperature Differential Between Fatty Acid and Steam Heating Medium

This low temperature differential is the result of excellent heat transmission achieved via the high velocity of the fatty acid along the heating elements and the use of steam as the heating medium. Decomposition and deposits on the heating surfaces are eliminated.

### Large Evaporation Surface

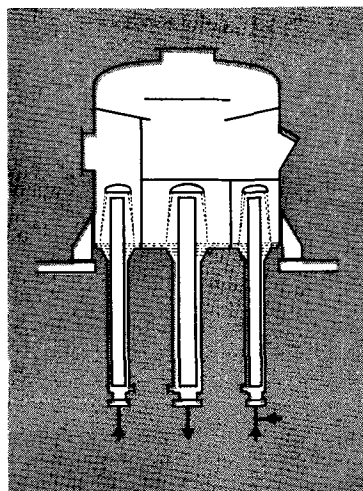
The baffle arrangement in each stage provides the means by which the fatty acid at high velocity is distributed as a thin film of large surface area for rapid evaporation with no decomposition.

### Designed for both Fractionation and Straight Distillation

The rectifying column is mounted on top of the still with a vapor by-pass which allows the equipment to be used for straight distillation without high pressure drop in the column or poor vacuum in the still.

### Maximum Separation – Minimum Decomposition

Accomplished via special internal column design which maintains low pressure drop in the rectifying column, maintains vacuum on the still, and through use of open steam in the still reduces the partial pressures of the fatty acids to reduce their boiling points.



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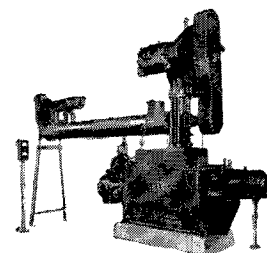
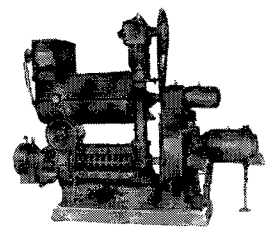
John C. Lundmark

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- Actually his name doesn't matter, nor what he looks like. The thing that really counts is his job. He's a specialist in extraction equipment and although he can't solve all your problems, he can help improve your products and processes. He has provided guidance for scores of plant executives with a wide variety of oil milling problems, through his knowledge and conscientious desire to help. When you talk to him, you never feel you're wasting your time—or that you have to buy anything.

He's your man who can help *you* with *your* situation. Perhaps you'd like to ask him a few general questions about an operating or maintenance problem in *your* plant.

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