

Sústane

positive-action antioxidant for

- prevention of rancidity
- prolonged shelf life
- application flexibility
- time and money savings

No matter what your processing method . . . cooking, baking, deep-fat frying . . . Sústane is your assurance of product stability and protection. Sústane, the original BHA antioxidant, is used effectively alone or in combination with other antioxidants to provide carry-through protection that keeps food fresh far longer . . . pleases both dealer and housewife.

Sústane positive-action antioxidants are easy to use too. Available in several convenient formulations, they assure the processor of maximum time, labor, and money savings.

And now, a new, expanded marketing organization—UOP Chemical Company—offers even better service and increased technical assistance to Sústane users. Broadened market representation and additional laboratory facilities now available at several different locations provide maximum technical assistance in solving your problem.

For additional information or technical assistance on the Sústane formulation best suited to your particular needs, write or call today.

available in 8 formulations

ANTIOXIDANT	FORM	PRODUCTS PROTECTED
Sústane BHA	Tablet	Lard Shortening Edible Tallow Oleo Oil Rendered Beef Fat Frying Oils Inedible Tallow Inedible Grease Paraffin Waxes Citrus Oils Essential Oils Baked Goods Cake Mixes Prepared Foods Fish Products Confections Snack Foods Frozen Foods Dehydrated Foods Freeze-dried Foods
Sústane 1-F	Flake	
Sústane 3-F	Flake	
Sústane 3	Liquid	
Sústane 6	Liquid	
Sústane W	Liquid	
Sústane P	Liquid	
Sústane BHT	Crystalline	



Sústane[®]

UOP CHEMICAL COMPANY

East Rutherford, New Jersey

A DIVISION OF UNIVERSAL OIL PRODUCTS COMPANY

• Local Section News

North Central Section

After dinner speaker E. A. Knaggs (1956), Director of Research of the Industrial Div. of Stepan Chemical Co., presented some fascinating developments in the control of water pollution in his address on "Soft Detergent Dilemma," at the Sept. 23 Section Meeting. Following is a synopsis of his address.



E. A. Knaggs

The public is becoming increasingly aware of water pollution problems attributable to detergents persisting in the nation's surface and ground waters. The pending population explosion has served to focus attention and concern for water conservation and its commensurate reuse. Local State and Federal legislative bodies have become increasingly active in proposing controls on the manufacture and sale of biologically "hard" detergents.

The Soap & Detergent Industry has moved swiftly and dramatically with extensive research and development programs, engineering and semi-production of "soft detergents" and will shortly have made a complete and voluntary changeover from "hard" to "soft" detergents. Approximately 100 million dollars has been spent by the American Detergent Industry in bringing about this remarkable detergent revolution involving almost one billion pounds of organic detergent compounds.

Dr. Knaggs highlighted detergent problems attributable to detergents affecting our water resources and assessed their seriousness—reviewing briefly the great technological advances involved in this detergent revolution.

Northeast Section

The Northeast Section continues its policy of holding one meeting in Philadelphia during the calendar year, according to an announcement by NE Director, P. E. Ronzone. A. N. Wrigley is acting chairman of the meeting scheduled for the Sheraton Motor Inn, 39th and Chestnut, Philadelphia. He has obtained Richard Sasin (1957) of Drexel Institute of Technology to speak on phosphorus derivatives of fats and oils, Oct. 27, 1964.

Last year's Philadelphia meeting proved to be a huge success and the officers wish to continue their 1963 initial turnout. Cocktails at 6:00 p.m.; dinner at 7:00. Forward reservations to Frank Naughton, Secretary, Northeast Section AOCs, c/o Baker Castor Oil Co., 40 Avenue A, Bayonne, N. J.

Fatty Acid Report

July production of animal, vegetable and marine fatty acids classified under Categories 1-11 totalled 30.8 million lb, down seasonally 14.9 million lb from June, but up 3.7 million lb from July 1963. Inclusion of tall oil fatty acids put the July production total at 47.9 million lb, compared with 71.1 million lb in June.

Disposition of fatty acids amounted to 35.9 million lb, compared with 45.7 million lb in June and with 30.8 million lb in July last year. Tall oil fatty acids raised overall disposition for July to 56.6 million lb, down from 67.0 million lb for June.

Finished goods inventories totalled 31.6 million lb on July 31, some 3.8 million lb below the June 30 level.