# "A Cleaner America" Is Theme of Soap and Detergent Convention

The Waldorf-Astoria Hotel in New York City is the location for the 39th Annual Convention, Jan. 26–28, 1966. The convention is open to all persons, members or nonmembers, interested in soap, synthetic detergents, detergent materials, glycerine or fatty acids.

## Fatty Acid Division

Among the highlights of the opening session, Wednesday, January 26th, is the Fatty Acid Division General Meeting, featuring "The Carbio Chemical Co. Faces the C-12 Crisis of 1970," a dramatized discussion panel by Charles Kline, Chemical Consultant, and Robert Wilkerson, President, of the Wilk Advertising Company; G. W. Boyd, General Manager Fatty Acid Division, Emery Industries, Inc.; and Norman Sonntag, Director, Research Center, National Dairy Products.

### **Industrial Division**

The Industrial Division General Meeting will present "Upgrading Plant Housekeeping," by Harold Rowe, Executive Director of the Institute of Sanitation Management. The topic "Built-in Building Cleanability" will be covered by J. S. Sharp, AIA, Sharp and Handren, Architects, who will present "An Architect's View"; and J. C. Gardner, Assistant Director, Department of Buildings and Grounds, Columbia University, who will present "An Administrator's View."

The Thursday session will open with the Report of the President, J. P. Moser, of Lever Brothers Company. The session will also feature "A Report on the Consumer-Dynamics Supermarket Survey," by R. W. Mueller, Publisher, Progressive Grocer; "Packaging for the New Order of Buyers," by Tony Ruhmann, Director of Design & Market Research Laboratories, Container Corporation of America; "Reaching the New Consumer Through Advertising," by A. J. Seaman, President, Sullivan, Stauffer, Colwell & Bayles, Inc.; "Dynamics of Retail Soap Sales," A Report on McKinsey & Company Studies; "Weights and Measures Considerations," by M. W. Jensen, Chief, Office of Weights and Measures, N.B.S. US Department of Commerce.

#### **Glycerine** Division

At the Glycerine Division Business Meeting, Sheldon Schaffer, Head, Industrial Economics Section, Southern Research Institute, will discuss "Areas of Opportunity for Glycerine Research."

The Friday session will have W. K. Griesinger, Manager, Development Division, The Atlantic Refining Company as moderator. "Cotton Washability and Permanent Press," will be presented by W. M. Segall, National Cotton Council; "Washing of Synthetic-Natural Textile Blends," by R. P. S. Black, E. I. duPont de Nemours & Company; "Role of Soaps and Detergents in Hand Dermatology," by A. M. Kligman, University of Pennsylvania; Review of Surfactant Research," by the Technical & Materials Division, SDA.

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quite favorably with that of the vacuum freeze-dried product both before and after cooking. The conventional air-dried product has a lower total  $\beta$ -carotene content. Of the provitamin A available in the blanched fresh carrot, approximately 60% was retained by both the explosive puffed and conventional dried products, while about 80% was retained by the freezedried products. After proper reconstitution, however, the retention of provitamin A was 76% for freeze-dried carrots, 64% for explosive puffed and 52% for conventional dried carrots.

THE MECHANISM OF a-OXIDATION OF FATTY ACIDS BY PLANT TIS-SUES. C. Hitchcock and A. T. James (Unilever Research Lab., Bedford). Biochem. J. 97, 1C–3C (1965). The authors have investigated the oxidation of palmitate-U-C<sup>14</sup> and DL-2-hydroxypalmitate-U-C<sup>14</sup> by acetone-dried powders of young pea leaves. Palmitic acid-U-C<sup>14</sup> was degraded to 2-hydroxy-palmitic acid-C<sup>14</sup> pentadecanoic acid-C<sup>14</sup>, 2-hydroxy-pentadecanoic acid-C<sup>14</sup>, myristic acid-C<sup>14</sup> and 2-hydroxy-myristic acid-C<sup>14</sup>. When the substrate was 2-hydroxy-palmitic acid-U-C<sup>14</sup>, the radioactive products were pentadecanoic acid-C<sup>14</sup>, 2-hydroxy-pentadecanoic acid-C<sup>14</sup> and myristic acid-C<sup>14</sup>. The suggested metabolic sequence is: R · CH<sub>2</sub> · COOH  $\rightarrow$  R · CH(OH) · COOH  $\rightarrow$  R · CHO  $\rightarrow$  RCOOH  $\rightarrow$ etc.

THE PRESENCE OF a-TOCOPHEROLQUINONE IN BLUE-GREEN ALGAE. N. G. Carr and Mary Hallaway (University of Liverpool). Biochem. J. 97, 9C-10C (1965). The amount of a-tocopherol quinone present/mole of chlorophyll was 0.03 mole in Anabaena variabilis, 0.05 mole in C. fritschii, 0.014 mole in M. laminosus and 0.12 mole in N. muscorum. In all these species quinones of both plastoquinone-A and vitamine  $K_1$  type were also present. a-Tocopherolquinone could not be detected in Anacystis nidulans.

PREFERENTIAL CONVERSION OF CHOLESTEROL ARACHIDONATE TO HIGHLY POLAR LIPIDS. L. Swell and M. D. Law (Medical College of Virginia, Richmond). Arch. Biochem. Biophys. 112, 115–19 (1965). Cholesterol-4-C<sup>14</sup> and cholesterol-4-C<sup>14</sup> esters (palmitate, oleate, linoleate, and arachidonate) were injected into rats. Highly polar C<sup>14</sup>-lipids representing 25–37% of the liver lipid C<sup>14</sup>-activity were recovered after the injection of cholesterol arachidonate. Of the polar C<sup>14</sup>-lipids 10% were formed from cholesterol linoleate; the remaining esters and free cholesterol formed negligible amounts (1-2%) of the polar lipids. Only traces of polar labeled lipids were found in the serum. The polar lipids contained 55–65% unchanged cholesterol; the cholesterol appeared to be bound as ester. Acetylation of the polar lipids gave less polar products suggesting the presence of hydroxyl groups. Thin-layer chromatography of the polar lipid fraction indicated the presence of a metabolic pathway in the metabolism of cholesterol not previously recognized.

FAT METABOLISM IN PRE-ADOLESCENT CHILDREN ON ALL-VEGE-TABLE DIETS. Ruth M. Feeley, Annie L. Staton, and Elsie Z. Moyer (Human Nutrition Res. Div., U.S. Dept. of Agriculture). J. Am. Dietet. Assoc. 47, 396-400 (1965). Fat intake and fecal fat excretion and levels of serum lipids were determined for 12 healthy 7 to 9 year old girls on controlled low-protein diets composed entirely of foods from plant sources. Diets provided 4% protein and 29% fat (based on total calories) or 7% protein and 34% fat. The fats consisted of margarine (a special blend of 50% partially hardened cottonseed oil and 50% soy oil), vegetable fats and oils used in cooking, and the fat in the nuts. Girls on the two diets excreted 6.9-7.7 and 8.5-12.4 g/day, respectively, two to three times more fat than has been reported for children of similar age groups on mixed diets of similar fat content. The mean apparent digestibilities of the fat on the two levels of protein intake were 90 and 88%, respectively. On the lower protein diets, no significant differences in mean serum cholesterol and phospholipid levels were observed; however, significant differences in mean glyceride levels were apparent. On the higher protein diets, no significant differences in mean values were observed for any of the serum lipid components.

STABILIZED TOCOPHEROL CONCENTRATES AND PROCESS FOR PRE-PARING THE SAME. C. D. Robeson (Eastman Kodak Co.). U.S. 3,212,901. A stable tocopherol concentrate useful for animal feeds and the like comprises: a stabilized deodorizer distillate prepared by forming an admixture containing (1) a deodorizer distillate having a tocopherol content of at least 2 weight per cent and representing at least about 1000 I.U. vitamin E and a free fatty acid content of at least the molecular equivalent of the tocopherol content, and (2) polyphosphorie acid in a