• *Names in the News*

W. C. Ault

Applied Science Laboratories, State College, Pa., has announced the appointment of W. C. Ault as Technical Consultant to their staff. He will have special responsibilities in connection with various aspects of the Lipid Chemicals produced and sold by Applied Science. Dr. Ault recently retired after 25 years with the USDA, Philadelphia Laboratories, during which time he was in charge of work on fat chemicals and derivatives. The January JAOCS (page 16A) published a detailed account of his career.

DOROTHY RATHMAN (1950) Assistant Director, Institute of Nutrition, Corn Products Co., Argo, Ill., has received a promotional transfer to the Corn Products Food Technology Institute, Waltham, Mass. LOUISE MORROW (1955) also of Corn Products, has been transferred to the Waltham Plant also, where she will serve as technical librarian.

S. S. CHANG (1952) is currently lecturing in Tokyo and Osaka, Japan, on his specialty, the chemistry and technology of edible fats and oils. While he is in the Orient, Dr. Chang will visit processing plants in Hong Kong, Taiwan and Japan. Several food scientists who have taken postdoctorate work at Rutgers' Department of Food Science are employed in some of the Japanese plants he will visit.

• *Hydrogenation Procedures...*

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limits at various stages of processing. However it should be recognized that there will be hard-to-bleach oils or oils that do not heat bleach well in the deodorizer. Manufacturing specifications should be flexible enough to permit changes in color limits to accommodate the handling of these oils.

Basically the hydrogenation of an oil to meet a customer or plant specification must be very precise. If the oil must be straight-hydrogenated to meet consistency specifications, then the oil must meet this requirement when it is hydrogenated and must not be contaminated at any stage of processing. Also, the production of an oil to meet a color limit need not be so exacting, i.e., there are several ways of ariving at the same final color limit. Finally, while there is little freedom of choice in hydrogenation, there must, of necessity, be some latitude in bleaching operations.

Another aspect of bleaching which needs to be discussed is prebleaching. All refined oils should be prebleached, that is, bleached immediately after refining. This is usually done with a low percentage of earth, generally 0.5% or less. The purpose of this is not to obtain a color limit but to remove residual soap and impurities left after refining. High soap contents in the refined oil cause erratic hydrogenation curves and are deleterious to oil stabilities when carried through into the finished product. The efficiency of prebleaching can be checked by determining soap content before and after prebleaching. A good refined oil should have less than 50 ppm soap, and there should be virtually no soap remaining after prebleaching.