## Stephen Chang to Head New Research Project at Rutgers

A research project was recently initiated in the Food Science Department of Rutgers, The State University, New Brunswick, N.J., to study the effect of different fats and



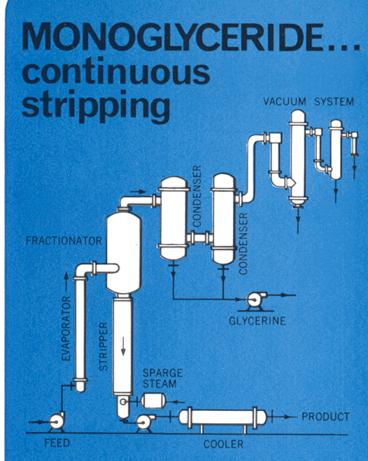
Stephen Chang

oils upon the flavor of deep fat fried foods. The project is under the supervision of Stephen S. Chang, Professor of Food Chemistry, who is a past-president of AOCS. It is jointly sponsored by three major manufacturers of frying fats and oils, Best Foods Division of CPC International, Inc., Glidden-Durkee Division of SCM Corporation, and Hunt-Wesson Foods, Inc.

Although deep fat frying is one of the most commonly used processes for food preparation, it is almost completely unknown to what de-

gree and in what ways different fats and oils affect the flavor of foods that are deep fat fried. In the present project, an attempt will be made to correlate the subjective and objective analyses of the flavor of foods deep fat fried in different fats and oils when the latter are free from additives commonly used to improve performance. It is hoped that the results of this investigation will furnish some basic scientific information for food processors to select fats and oils for their products. At a subsequent date the importance of the conventional additives used in the popular frying oils and fats may also be evaluated.





#### **PROBLEM**

Removal of approximately 12% glycerine from Monoglycerides at a feed rate of 4000 PPH.

### SOLUTION

Operating at 10 MM Hg abs. Monoglycerides 99.8% pure are discharged at 220°C and immediately cooled to 100°C.

### EQUIPMENT

Designed and fabricated by Artisan



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