

New Products

detector, spanning wavelengths from 190 to 800 nm, is available from Linear Instruments Corp. The instrument is designed to store 1.25 hours of raw data. Features include external placement of flow cells, long-life deuterium lamp and tungsten lamp. Contact: Linear Instruments Corp., 500 Edison Way, PO Box 12610, Reno, NV 89510.

SPECTROPHOTOMETER

Shimadzu Scientific Instruments' UV-265 double-beam sealed optics spectrophotometer now has 2.4 Mbyte memory. The extended data storage and retrieval system includes up to 75 spectra or over 200 parameter and calibration sets per disk. The UV-265 comes with an IBM-PC/Apple II interface. Contact: Shimadzu Scientific Instruments Inc., 7102 Riverwood Dr., Columbia, MD 21046.

HPLC GUIDE

A 24-page troubleshooting guide for HPLC problems is being offered by Supelco Inc. It covers mobile phase, pump, injector and injector solvents, column protection, detector and recorder problems. The guide contains a problem index and lists of problem-solving accessories. Contact: Supelco Inc., Supelco Park, Bellefonte, PA 16823.

SAFETY INSTRUMENTS

Draeger's PAC instruments are designed to measure H₂S and CO in parts per million (ppm) for up to two years in the workplace. The ComoPac measures CO in the 0 to 200 ppm range; the SulphiPac's range for H₂S is 0 to 100 ppm. A preset alarm sounds when gas concentrations exceed set thresholds. Contact: National Draeger Inc., PO Box 120, Pittsburgh, PA 15230.



INK-FREE LOG

The Betalog 64 from Beta Products is designed to replace conventional multipen strip chart recorders. Its microprocessor-based operation uses an integral, thermal, inkless printer to record time, point number, alarm or return-to-normal event. The recorder offers four output ports for communicating data to other in-

struments. Contact: Beta Products Inc., 2029 McKenzie Dr. #150, PO Box 115004, Carrollton, TX 75011-5004.

H₂O PURIFIER

Hewlett-Packard's Model 661A is a water purifier for use in HPLC, atomic absorption and other trace-analysis techniques. The compact system uses reverse osmosis, adsorption, deionization, microfiltration and photooxidation technologies. A composite cartridge prevents airborne contamination; also, disposable deionization, adsorption and filtration cartridges are readily available. Contact: Inquiries Manager, Hewlett-Packard Co., 1820 Embarcadero Rd., Palo Alto, CA 94303.

SWITCH CONTROLLER

The multiple switching intelligent controller (MUSIC) by Chrompack uses capillary gas chromatography to separate automatically complex mixtures with components having the same retention index. MUSIC can be installed on most gas chromatographs and is capable of pre-separation for capillary GC, sample purification, and confirmation of qualitative and quantitative results. Contact: Chrompack, 1130 Rt. 202, Raritan, NJ 08869.

Letter to the Editor

Dear Editor:

I wish to bring to the attention of *JAOCs* readers the availability of an up-to-date introduction to lipid chemistry and the field of processing. I am not aware that the book was reviewed in *JAOCs* when it was published. At any rate, its availability can be mentioned again.

The book is *Lipids in Foods: Chemistry, Biochemistry and Technology*, by Frank D. Gunstone and Frank A. Norris, published in 1983 by Pergamon Press and containing 170 pages.

This book really is the only

current one available in print giving a suitable introduction to both the chemistry and technology of fats, oils and other lipids. It is useful for university students in lipid chemistry courses as offered in food science curricula and for others in industry wanting a background in lipid chemistry and technology.

Topics covered are structure, separation and isolation, analysis, biosynthesis, physical properties, oxidation, reactions of the double bonds and reactions of the carbonyl group and synthesis of fatty acids. Topics dealing with the

technology of fats are catalytic hydrogenation, recovery of fats, refining, bleaching, deodorization, fractionation and winterization, interesterification, margarine and shortening manufacture, and flavor stability and antioxidants. I recommend this publication most highly as a general introductory reference and textbook in this area.

E.G. Perkins
Professor of Food Chemistry
Department of Food Science
University of Illinois
Urbana, IL 61801