

8. *The Configuration of Naturally Occurring Mixed Glycerides. Part II. . The Configuration of Some Monopalmito-glycerides from Various Natural Sources.*

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The melting and transition points of palmitodistearin, produced by hydrogenation of glycerides originally present as palmito-oleostearins, palmitodioleins or palmito-oleolinoleins in cacao butter, cottonseed oil and pig back fat, and separated by fractional crystallisation, have been determined. In all cases the thermal data obtained coincided with those of β -palmitodistearin and were different from those of α -palmitodistearin (as determined by Malkin and his collaborators, J., 1939, 103, 577).

IN continuation of the study of the configuration of naturally occurring glycerides, monopalmito-glycerides derived from cacao butter, cottonseed oil, and pig back fats have now been investigated.

