

# Senators Renew Proposals For Higher Oil Duties

*Jones and Thomas Offer Amendments From Senate Floor*

**T**HE never-ceasing fight to place prohibitive tariff rates on the importation of all classes of foreign animal and vegetable oils is now being prosecuted from the floor of the Senate itself, according to the Washington service of "Oil & Fat Industries" and "Soap."

Repeatedly defeated in Committees of both the House of Representatives and the Senate, the effort has now taken the form of Senate Floor Amendments. Not content with placing prohibitively high specific duties on all the oils which they could list by name, the proponents of these advances have provided a blanket clause which would tax all listed oils at 45% ad valorem, if such rate should be higher than the specific rate, and a second blanket clause taxing all other animal, fish and vegetable oils, not specially provided for, at 45% ad valorem.

The proposed amendments are quoted in full as follows:

#### *Amendment*

Proposed by Mr. Jones to the bill (H.R. 2667). On pages 23-34 strike out all of paragraph 53 and insert the following:

Par. 53. Oils, animal and fish: Cod, herring, and menhaden, 2 cents per pound; whale, 2-7/10 cents per pound; seal, 2-4/10 cents per pound; sperm, crude, 2-2/10 cents per pound; sperm, refined or otherwise processed, 4-4/10 cents per pound; cod-liver, 3 cents per pound; cod-liver, 5-6/10 cents per pound; spermaceti wax, 6 cents per pound; wool grease containing more than 2 per centum of fatty acids, 1 cent per pound; wool grease containing 2 per centum or less of fatty acids and not suitable for medicinal use, including adept lanae, hydrous or anhydrous, 3 cents per pound: PROVIDED, That the rate of duty on all of the foregoing oils and fats shall in no case be less than 45 per centum ad valorem; all other animal and fish oils, fats, and greases not specially provided for, 45 per centum ad valorem.

#### *Amendments*

Proposed by Mr. Thomas of Idaho to the bill (H.R. 2667).

On page 24, strike out lines 10 to 19, inclusive, and insert the following:

Par. 54. Oils, vegetable: (a) Castor, 5 cents per pound; hempseed 4-1/2 cents per pound; poppy seed, 8-8/10 cents per pound; rapeseed, 3-7/10 cents per pound; palm, 3-7/10 cents per pound; perilla, 4-6/10 cents per pound; sweet almond, 3-4/10 cents per pound; tung, 5-9/10 cents per pound; vegetable tallow, 3-1/10 cents per pound;

(b) Olive, rendered unfit for use as food or for any but mechanical or manufacturing purposes, by such means as shall be satisfactory to the Secretary of the Treasury and under regulations to be prescribed by him, sulphured or foots, 3-9/10 cents per pound; all other, 7-1/2 cents per pound; olive, not rendered unfit for use as food or for any but mechanical or manufacturing purposes, weighing with the immediate container less than forty pounds, 10-4/10 cents per pound on contents and containers;

(c) none of the foregoing shall be subject to a less rate of duty than 45 per centum ad valorem;

(d) linseed or flaxseed, and combinations and mixtures in chief value of such oil, 4-1/2 cents per pound, but not less than 55 per centum ad valorem;

(e) all other expressed or extracted oils, not specially provided for, 45 per centum ad valorem.

On page 264, line 20, strike out the comma following the word "Croton," and in line 21 strike out the words "palm, perilla, and sweet almond."

#### *Amendment*

Proposed by Mr. Thomas of Idaho to the bill (H.R. 2667). On page 24 strike out lines 20 to 24, inclusive, and insert in lieu thereof the following:

Par. 55. Coconut oil, 3-6/10 cents per pound; cottonseed oil, 3-6/10 cents per pound; peanut oil, 5-4/10 cents per pound; palm-kernel oil, 3-6/10 cents per pound; sesame oil, 5-4/10 cents per pound; and soy-bean oil, 2-8/10 cents per pound:

PROVIDED, That none of the foregoing shall be subject to a less rate of duty than 45 per centum ad valorem.

## Differential Halogen Absorptions

IT IS claimed that the bromine vapor method of determining the degree of unsaturation of fats and oils compares favorably with the Wijs iodine method, is more rapid and often more complete. The chlorine, bromine and iodine absorptions of the following fats and oils were determined: tung oil and eleostearic acid, linseed oil, rubberseed oil, soy bean oil, coconut oil, corn oil, olive oil, almond oil, whale oil, cod-liver oil, castor oil and ricinoleic acid, peanut oil, fatty acids from peanut oil, oleic acid, fatty acids from parsley seeds, crotonic acid, tiglic acid, maleic acid, fumaric acid, cinnamic acid, cinnamic alcohol, croton oil and the fatty acids from croton oil.

Castor oil and ricinoleic acid absorb more chlorine or bromine than corresponds to the iodine absorption of the Wijs method, probably because of the halogen being substituted for hydrogen as well as absorbed at double bonds. It is suggested that the difference between the values obtained by one hour's absorption by the Wijs and bromine vapor methods may help to indicate the position of the unsaturated bond in the fatty acids of the oleic series. The experiments with substances not oils or fats showed, in general, that the chlorine vapor and bromine vapor methods gave results agreeing closely with the theory except with maleic and fumaric acids, which were very inert under this treatment. *Analyst* 54, 445-53 (1929).

An attempt to establish a factorial relationship between the titer and the refractive coefficient of oils has been unsuccessful, hence it is concluded that hydrogenation cannot be controlled by the refractive index determination, *Maslob, Zhir. Delo* 1928, No. 7, 27-9.

An unconditional most-favored-nation treaty signed between France and Turkey on August 29 carries a reduction in existing rates of twenty percent on coconut oil imports from the former to the latter country. The United States will also receive the benefit of the decrease as this country is a party to the treaty.

Russell Acree, Secretary of the South Carolina Division of the National Cottonseed Products Association, died at his home in Columbia, South Carolina, on October 16. He was a prominent and esteemed member of the Association, formerly engaged in the oil milling business at Darlington, South Carolina.

## New Books

THE Fourteenth Annual Edition of the Chemical Engineering Catalog has just been issued by its publishers, The Chemical Catalog Company, 419 Fourth Avenue, New York City. This catalog has become the standard text for equipment purchase reference among chemical manufacturers generally, and the current issue surpasses all previous numbers in variety of equipment and chemicals listed. The catalog is mailed free of charge, on the understanding that it is to be returned upon publication of the succeeding edition, to chemists, chemical engineers, works managers, superintendents and others actually engaged in executive work in the chemical industries.

A prominent firm of chemical manufacturers in New York is offering the trade a complete line of anti-oxidants, for the retardation of oxidation in fats, oils, soaps and other products. It is claimed that these products retard the development of the properties of rancidity, which in some cases are attributable to oxygen absorption. The anti-oxidant materials are oil soluble and may be incorporated directly with the fat or oil to be treated. If desirable they may be used in the form of a solution in a suitable organic solvent. In the case of soaps, it is preferable to add the anti-oxidant to the fat before saponification because subsequent decoloration is minimized by this procedure.

The following data obtained with cottonseed oil and cottonseed oil soap are typical as showing retardation or prevention of oxidation by means of anti-oxidants. After exposure of the samples to pure oxygen observations and determinations were made of the volume of oxygen absorbed, the increase if any in free fatty acid, the odor and the color.

Test No. 1—Cottonseed Oil						
A—Control—No anti-oxidant						
B—Control plus 0.2% anti-oxidant B						
Exposed to pure oxygen at 80°C. for 72 hours.						
	Oxygen Absorbed	Acidity Initial	Acidity Final	(% oleic acid) Gain	Odor After Test	Color After Test
A	1000 cc.	0.15	1.76	1.61	Rancid	Dark
B	110	0.15	0.62	0.47	Trace of Rancidity	No change
Test No. 2—Cottonseed Oil Soap						
C—Control—No anti-oxidant						
D—Control plus 0.2% anti-oxidant A						
E—Control plus 0.2% anti-oxidant B						
Exposed to pure oxygen at 50°C. for 24 hours						
	Oxygen Absorbed	Acidity Initial	Acidity Final	(mg. KOH per gm.) Gain	Odor After Test	Color After Test
C	1050 cc.	0.0	11.2	11.2	Rancid	Very Dark
D	0	0.0	0.0	0.0	Sweet	No change
E	0	0.0	0.0	0.0	Sweet	No change