

Recommends Extension of Mayonnaise Research

*Association's Standards and Research Committee Plans
to Establish Research Fellowship in Washington*

By DAN GRAY, Chairman

The Standards and Research Committee of the Mayonnaise Products Manufacturers' Association of America, Inc., in submitting their annual report for 1929, at the recent convention of the Association at Atlantic City, reviewed the progress of the Association's research and standardization work and proposed the establishment of a Research Fellowship at the Department of Agriculture in Washington for the further prosecution of investigations into the quality and components of mayonnaise products. Dan Gray, of Wheeling, West Virginia, is Chairman of the Research and Standards Committee. The report in full as submitted follows:



Dan Gray

DUE to the complex activities in which the Committee has become engaged, and the large number of undertakings which have been entered upon in the last year, it has become necessary to divide the Committee into a series of sub-committees. For each sub-committee there was appointed a Chairman to actively further the particular line of work of his own sub-committee. It was found that such a system improved the general operating efficiency of the Committee to a considerable extent. It has been the practice of the Committee, in the past, to offer assistance and cooperation to manufacturers of commodities and equipment of possible use to the mayonnaise industry in any research or program of investigation which they had undertaken. This phase of Committee work is being continued and enlarged. As examples of this class of cooperative work we may cite the cooperation between the Committee and such concerns as the California Fruit Growers Exchange, who are doing considerable research on the possibilities of using pectin in mayonnaise.

The second type of work we may class as intra-committee cooperative work — these in-

vestigations involving the cooperative efforts of the members of the Standards and Research Committee only. As an example of this type of work we may mention sub-committee #8, which recently undertook a series of investigations to determine the effect of using different kinds of oil with a view to preventing or reducing the separation which takes place when mayonnaise is exposed to freezing temperature and thawed out. At the same time, the mayonnaise made from each of these oils was studied with a view to determining its tendency to become rancid. The findings of this sub-committee were reported to the Standards and Research Committee and are now in progress of compilation. When completed a comprehensive report covering this work will be turned over to the members of the Association. As another illustration of cooperative work between the Research Committee and outside organizations may be cited the work of sub-committee #10, which is undertaking a study to find out which metals are best suited for use in the mayonnaise industry, with respect to their resistance to corrosion. The cooperation of the International Nickel Company and the Central Alloy Steel Company has been secured in this work. A fairly comprehensive program for investigation has been outlined and approved by the Standards and Research Committee and work will begin in the near future.

At a past meeting of the Standards and Research Committee it was decided that a comprehensive and continuous bibliography on mayonnaise should be maintained. Accordingly, sub-committee #9 undertook this work and compiled an extensive list of book references, trade journal articles, scientific and technical journal references, pertaining not only to mayonnaise and associated products, but also to the products entering into the manufacture of mayonnaise, such as oil, vinegar, salt, spices, etc. This sub-committee has recently submitted an additional list of 85 references to be added to the present bibliography. These references are published to the

members of the Association in the form of bulletins by the Executive Secretary. Another sub-committee has compiled a technical pamphlet, to which reference has already been made by the Chairman of the Publicity Committee, covering the history, composition, nutritive value, etc. of mayonnaise. This pamphlet is written in semi-technical language and is readily understandable by the average domestic science teacher, club leader, dietitian, and physician. As Mr. Collins, Chairman of the Publicity Committee, has already pointed out, this class of people seems very eager for authentic information of this character concerning mayonnaise. In preparing this pamphlet, the services of authorities on each of the different raw materials used in commercial mayonnaise were secured and write-ups covering each of these materials submitted. These write-ups were then edited and compiled by the sub-committee, resulting in a technical pamphlet of unified style and composition and of unquestionable authority.

It has been evident to the members of the Committee for some time that standard methods of analysis and testing of mayonnaise and the raw materials entering into its manufacture is highly desirable. Accordingly, sub-committee #7 has been appointed to work out and compile such methods. While this work is primarily for the guidance and assistance of the Committee, in order that the work of one member may be comparable with another, it should also be of considerable value to the chemists and plant operatives of the Association. Due to the difficulty and complexity of this undertaking the sub-committee has not yet finished this work, having been occupied with this undertaking for almost a year. In addition to the development of new methods, it is also important that all members of the Standards and Research Committee try out all the methods submitted and establish their suitability. When this work is complete, the results will be available to the members of the Association.

The Standards and Research Committee is of the opinion that the time has arrived when a more active policy with regard to research should be pursued. The Committee will continue to function as it has in the past, but feels that there should be a definite arrangement made whereby problems facing the industry could be comprehensively and impartially studied. The problems for proposed study would be of extreme practical importance to the industry and would not be theoretical or academic in character. For example, a properly planned and carefully conducted investiga-

tion should be made to determine, and if possible eliminate, the factors involved in the deterioration to which practically all mayonnaise is susceptible. Removal or correction of these undesirable factors would increase the life of mayonnaise as regards its ability to reach the ultimate consumer absolutely unchanged, tending to reduce the percentage of returned goods and thereby being translatable into a dollars and cents saving to the mayonnaise industry. Such work is best carried out through a research fellowship. This practice is not at all uncommon in trade association experience. As examples of Associations maintaining such fellowships and carrying out such research work in an active manner we may cite the National Cannery Association, Glass Container Association, The Institute of Meat Packers, American Baking Association, Biscuit and Cracker Mfrs. Association, The California Citrus Growers Association, and many others. The proper placing of such a fellowship is a matter of extreme importance, and the Committee has gone over this matter at considerable length, and sincerely believes that it has in mind the best location for such fellowship that is available. The Committee has reference to the Food Research Division, Bureau of Chemistry and Soils, U. S. Department of Agriculture, Washington, D. C. subject, of course, to their approval and agreement. There are a number of Associations which maintain men in this Bureau. The advantages are almost too numerous to mention, but may be said to include the valuable contact secured by working with investigators in allied fields, the facilities offered by the Division, the reference facilities of the Division, the authenticity and prestige of findings, and lastly the reasonable cost of maintaining such a Fellowship as compared with that in other institutes not of a government character.

The man holding this fellowship would be selected by the Association, and his work would be carried on under the active advice and cooperation of the Standards and Research Committee. The Committee would also issue current reports of progress and transmit to the members of the Association, on a strictly impartial basis, such findings as would be of value to the industry. It is hardly necessary to say that results of great benefit to the industry would thus be secured by individual members at a fraction of what the cost would be were such work attempted independently by individual members. The Committee strongly urges this proposal and earnestly solicits your active support as it firmly believes that such a step is vital to the progress and prosperity of the mayonnaise industry.