

Notes of the Industry

Capital City in Hard Butters

CAPITAL City Products Co., Columbus, O., announce the establishment of their Coconut Oil Specialties Division for the manufacture and sales of plastic and hard coconut butters under the brand name of Pu-re-co. Additions have been made to the refinery buildings at the local plant and special machinery will enable them to take care of the production anticipated in this new department.

Charles Mongere, formerly of the Glidden Food Products Company, has been appointed manager of sales and research. Mr. Mongere has had 27 years experience in the coconut butter field and among the candy and biscuit manufacturers is considered an authority on the uses and manufacture of their products. The sales and service department will include W. G. Armitage and H. C. Burr. Mr. Armitage pioneered the coconut butter products for the Palmolive Company and has experience with this type of product dating back as far as 1910. Mr. Burr is formerly of the Glidden Food Products Company for eight and one-half years and has had twelve years experience with the candy trade. Distribution of this product will also be made through brokers in the leading cities as well as the company's branches, Chicago, Toledo, Pittsburgh, Philadelphia and Syracuse.

Margarine Union Stock Increase

A SPECIAL meeting of stockholders of Margarine Union, Ltd., will be held in London on December 10 to vote on a proposed increase in the authorized share capital of the company from £4,100,000 to £11,600,000 by the creation of 1,000,000 7 per cent cumulative preferred shares of £1 each and of 6,500,000 ordinary shares of £1 each.

It will be remembered that an announcement was issued in September that a provisional agreement had been signed providing that the ordinary share capital of Lever Brothers, Ltd., and the share capital of Margarine Union, Ltd., with which was associated N. V. Margarine Unie, should be amalgamated as from January 1, 1930. The principal object of the creation of the additional share capital now proposed is to enable Margarine Union, Ltd., to carry out its part of this agreement, which will not involve any issue to the public, while a

reasonable margin of unissued capital will remain available for use in the future. A general meeting of shareholders of N. V. Margarine Unie has been called for the same date.

Pneumatic Copra Handling

THE Southern Railway System is installing a Holly Pneumatic Conveyor at its New Orleans Terminal for the handling of bulk materials, particularly copra, from ships to box cars. The copra or other bulk material to be unloaded will be picked up by suction in the hold of steamer or schooner, conveyed to the box car and properly trimmed in the car in one operation. Elimination of labor, plus speed and simplicity will produce substantial savings in the time and cost of the unloading operations, according to officials of the railway system.

British Aid for Tung Oil

IN approving a grant to the Royal Botanic Gardens at Kew, London, for the distribution of Chinese tung nuts to various parts of the British Empire, the Empire Marketing Board is encouraging the production of tung oil as a new Empire industry. This oil, which is an essential constituent of certain kinds of varnish, was much used during the war in special water-resistant varnishes which were needed for air plane work.

The expenditures approved by the board are to be divided as follows:—A sum not exceeding £700 is to go to the Royal Botanic Gardens, Kew, for the distribution of further supplies of seed during the year, for the purchase and sale of seeds to meet large orders received from foreign companies and planters, and for the purchase of commercial samples of fruit for subsequent treatment by pressing and extracting; £750 a year for five years is to go to the research association of British Paint, Color & Varnish Manufacturers to provide for the appointment of a special worker to investigate the chemical and technical properties of tung oil; and £100 is to be used for experiments on the feeding value of the oil cake.

China has supplied the greater part of the world's wants until recently, but as that country is believed unlikely to be able to cope with the increasing demand, further measures are considered necessary. The trials already made with seeds in a number of British dominions are regarded as promising.

Margarine Consumption

(from p. 13)

"Finally, with the increase in consumption of fresh fruits and vegetables in the form of salads throughout the year, goes an increased use of salad oil. This is in part olive oil, but largely carefully refined deodorized and decolorized cottonseed oil. Salad oil may be consumed as such, but a large part of the consumption is in the form of prepared mayonnaise and other dressings, and their manufacture has become a considerable industry. Altogether, the increased use of vegetable oils has contributed to diversification of the diet, to convenience in the kitchen and to some actual and more potential cheapening of the food fats as a whole. It has come about largely as a result of improved technology, supplemented by vast commercial advertising. Provided the nutritive deficiencies of vegetable oils are made up by other components in the diet, as is ordinarily the case, there are no offsetting dietary disadvantages."

Virgin Olive Oil

(from p. 19)

forwarded to the Bureau of Standards had a fluorescence similar to that of a second pressing European olive oil obtained in very much the same manner. Moreover, although it was suggested at that time that one difficulty might be that California oils appeared differently fluorescent than European olive oils, we have obtained authentic samples of California olive oils which do appear identical with European oils. These California oils, in order to appear as "Virgin" under the lamp, must be taken from the first of the four expressions, or, if a machine is used similar in type to the Anderson expeller, the oil must be taken from the first part of the machine, and must have been cold-pressed.

Another objection raised more recently is to the effect that chlorophyll or other coloring constituents may be added to a refined olive oil to produce a "Virgin" oil type of fluorescence. We have obtained samples of five different chlorophylls, including those used by the Italian investigator who raised this question; but find that the blue fluorescence of a refined oil may not be covered by the deep green coloration of chlorophyll—no matter in how great quantities it has been added. We want to confirm our earlier reports that it is apparent the blue fluorescence of a refined oil is due to a destruction of the chlorophylls present rather than to oxidation, and that the

only connection between the two phenomena occurs when, during the process of the development of rancidity, part of the coloring matter has been destroyed or changed — as indicated by the difference in fluorescence. Although it has been found in our laboratory that by the addition of a small quantity of annatto in oil to a refined olive oil there may be produced a fluorescence similar to that of "Virgin" olive oil, the usual chemical test for annatto is sufficient to detect the presence of this adulterant.

Kellogg & Sons Earnings

THE annual report of Spencer Kellogg & Sons, Inc., flaxseed oil, Buffalo, for the fiscal year ending September 28, shows net profits of \$1,297,730, or \$2.55 a common share, after depreciation, interest, and Federal taxes. The net profit in the preceding fiscal year equalled \$3.59 a share. The decrease in the company's earnings is attributed largely to larger expenses of a non-repeating nature. The outlook for the present fiscal year is reported to be more optimistic. James L. Wickstead, treasurer of the company has been elected a director.

Alan Porter Lee

Engineer



Equipment and Processes for
Fatty Oils and Soap.

Pressing - Extraction

Refining - Bleaching

Deodorizing

Design - - - Operation
Construction



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