REPORT OF COMMITTEE FOR THE STUDY OF PAPER AND INKS USED IN SOAP WRAPPERS 1935

THE report of this committee for 1935 will necessarily be brief, since it covers only a plan of proposed collaborative work. Unavoidable circumstances have prevented the chairman from initiating the work sooner.

In conformity with the recommendations included in last year's report of this committee as published in OIL AND SOAP, Vol. 12, pp. 48-51 (March, 1935), work on soap wrappers is planned as follows:

1. Tests on several samples of plain unprinted paper.
   (a) Spot test, with caustic alkali of five different strengths.
   (b) Extraction method for alkali resistance.
   (c) Soap contact tests on these same unprinted papers with three types of white soap, viz.: white floating soap, filled white laundry soap, and uncolored milled toilet soap.
2. Tests on printed soap wrappers. As suggested in the 1934 report of this committee, it would be highly desirable to subject to collaborative tests by members of this committee specimens of printed soap wrappers known by factory experience to give satisfactory or unsatisfactory results in use. Testing of such wrappers by the alkali spot test and by different soap contact tests according to detailed methods suggested by Mr. Sheely, Mr. King, and Mr. Bennett, as published in the 1934 report, should furnish valuable information.

It is hoped that the results of the collaborative work as outlined may permit this committee to recommend to the next meeting of the Society a tentative method, or methods, for testing soap wrappers.

The 1935 membership of the Soap Wrapper Committee is as follows:

Allen Abrams, H. C. Bennett, W. H. Burkhart, T. L. Crossley, J. E. Doherty, W. H. Graebner, M. H. Ittner, A. E. King, Frank Libby, N. J. Neubauer, A. S. Richardson, M. L. Sheely, L. F. Hoyt, chairman.

ABSTRACTS

Oils and Fats

Edited by
W. F. BOLLENS and M. M. PISKUR

Progress in treatment of vegetable fat source material (1930-1935). R. Strauss. *Fettchem. Umschau* 42, 219-29 (1935). Review of patents on extn. of vegetable oils.

Mechanism of autoxidation of ether. A. Reicke and R. Muster. *Angew. Chem.* 49, 101-3 (1936). The mechanism of peroxide formation and oxidation in ethers is reviewed. It is suggested that a study of the autoxidation of ether may lead to obtaining more exact information on the rancidification of fats and oils.

Lecithin and hydroquinone as antioxidants for vitamin A. H. N. Holmes, R. E. Corbet and E. R. Hartzler. *Ind. & Eng. Chem.* 28, 133-5 (1936). Hydroquinone and lecithin were studied as antioxidants for vitamin A in halibut liver and in cod liver oils at room temperatures and higher. Each affords protection for the vitamin, the degree varying with the concn. of the antioxidant. The combination of the two, however, affords a remarkable protection which is much greater than would be expected from additive effects.

The determination of the acetyl number of fats. II. Carrying out the acetylation. K. Täufel, M. de Mingo and H. Thaler. *Fettchem. Umschau* 42, 141-4 (1935); C. A. 30, 887. Three acetyl no. methods were compared. The Franchimont gave the most nearly theoretical results, while the "Wizoff" and Verley and Bolsing were inferior for hexa-, tetra- and di-hydroxystearic acid. All methods gave concordant results with castor oil and grapeseed oil.

The spoiling of fats and biochemical reactions involving fats. K. Täufel. *Fettchem. Umschau* 42, 164-8 (1935).—This review covers a no. of recent developments which reveal possible relationships between the oxidation of unsatd. fatty substances and the β-oxidation of fats *in vitro* on the one hand and the mechanism of fat metabolisms and similar biochem. reactions on the other. Glyceride hydrolysis is also discussed both as a purely chem. and as a biochem. process. Over 30 references. (C. A. 30, 888.)

New method for determining acid number of oils. Fedchenko and Kashin. *Masloboĭno Zhirovoe Delo* 11, 498 (1935).—The method makes it possible to obtain accurate results without the use of alc. and Et_2O. Weigh a sample of oil in a flask (15-18 cm. high, 2 cm. in diam., neck bore 1 cm. in diam.), add 15-20 cc. of 10% NaCl in H_2O and titrate with 0.1 *N* KOH in the presence of phenolphthalein to a faint rose that does not disappear with energetic shaking for 1 min. The method gave good results with black cottonseed oil. (C. A. 30, 892.)

A note on the polyethenoid acids of the n-Octadecane (C_{18}) series present in aquatic animal oils. T. G. Green and T. P. Hilditch. J. Soc. Chem. Ind. 55, 4-8T (1936). The investigation was made for the purpose of obtaining quant. data on the relative amts. of polyethenoid C_{18} acids present in marine animal oils.