One deletion is being made in the method as published, several of the committee agreeing that it is impracticable to grind the sample fine enough to do away with regrinding after partially extracting, and that portion of the procedure will be omitted when the method is submitted to the Uniform Methods Committee for their disposition.

We wish to make a further suggestion that a new committee be appointed who will carry on the work to a point where the method may be perfect enough to adopt as official for the American Oil Chemists' Society and of the National Association.

Respectfully submitted,
C. H. COX,
Chairman.

REVISED METHOD

Moisture:

Weigh eight to ten grams of the whole beans and dry three hours at 130° C. in a Freas Forced Draft Oven.

Pre-Drying:

Dry 60 grams for two hours in a Freas Forced Draft Oven at 130° C.

Grinding:

Grind the 60 grams of partially dried beans as fine as possible.

Second Moisture:

Five grams are heated two hours in Freas Oven at 130° C.

Oil:

Extract two gram portions wrapped in filter paper as a seed for two hours, regrind in a mortar and re-extract three hours' additional.

Ammonia:

Use 1.4 or 1.7 grams and follow the method for cottonseed meal.

Free Fatty Acid:

If this determination is desired it can be made by following the procedure for cottonseed by partially drying and grinding through the official food chopper. It may be necessary, however, to run the beans two or three times through the food chopper to get them fine enough so that the official 7.05 grams of oil will be obtained.

Calculation of Results:

Recalculate oil and ammonia to the original moisture basis. Report moisture and oil to the first decimal, ammonia to the second decimal.

Calculation of Yields:

For uniformity I suggest the use of definite fixed moisture and oil percentages left in the cake. The average is probably about 7.5 per cent moisture and 5.0 per cent oil. The yield of cake and available oil from the beans can then be calculated from the analysis as follows:

Add together the pounds of moisture and the pounds of oil in a ton of beans. Subtract this figure from 2,000 lbs. The result is pounds of dry, oil-free cake. Assuming the above moisture and oil percentages will be left in the cake, this dry, oil-free cake is 87.5 per cent of the total cake.

The oil left in the cake is 5.0 per cent of this total cake and the oil yield the difference between the pounds of total oil and the oil in the cake. The ammonia in the cake is calculated by dividing the pounds of total ammonia by the weight of the cake and multiplying by 100. The moisture and manufacturing loss of the beans is the difference between the sum of the cake and available oil and 2,000 lbs.

Example of Calculation of the Yields:

Assuming beans analyze—
Moisture — 12.5
Oil — 17.3
Ammonia — 7.20
250 lbs. Moisture
346 lbs. Oil

2,000 — 596 = 1404 lbs. dry, oil-free cake = 87.5% of total cake.
1404 ÷ 87.5% × 100 = 1604 lbs. total cake.
1604 × 5.0% = 80 lbs. oil in cake.
346 total oil — 80 = 266 lbs. of Available Oil. 144 lbs. ammonia ÷ 1604 × 100 = 8.97% ammonia in cake. 2000 lbs. — (cake 1604 + oil 266) = 130 lbs. manufacturing loss.

Sample No. 1—	Rettger	Cox	Milner	Agster	McKinney	Average
Moisture	7.2	7.6	7.2	8.0	7.3	7.5
Oil	20.5	20.3	20.7	20.6	20.5	20.5
Ammonia	7.30	7.28	7.16	7.11	7.14	7.20
Sample No. 2—						
Moisture	11.4	11.5	11.2	11.7	11.5*	11.5
Oil	17.4	17.5	17.2	17.3	17.7	17.4
Ammonia	7.02	7.03	6.95	7.06	7.02	7.02
Sample No. 3—						
Moisture	9.3	9.6	8.9	10.0	9.2	9.4
Oil	20.0	19.8	19.9	20.2	20.1	20.0
Ammonia	7.12	7.20	7.21	7.38	7.29	7.24

*Sample received with cover off and moisture reduced to 10.7%. Recalculated to average of other results.

REPORT OF THE OLIVE OIL COMMITTEE

By a majority vote of the members of the Olive Oil Committee, of which I am chairman, this committee has decided to take up the matter of Teaseed Oil in Olive Oil and will investigate the two tests recently published for the detection of teaseed oil—the Fitelson or government test and the Siebenberg-Hubbard test.

We have no report to make other than that this committee will be engaged in the above work for some time to come.

M. F. LAURO,
Chairman.