

The Cellulose Yield Committee has reported to the Society at this meeting concerning its only current work, which involves collaborative testing on existing official methods.

The Glycerine Analysis Committee reported informally at the fall meeting on some extensive collaborative work in progress. This work will be completed soon and reported at the next fall meeting in considerable magnitude. It will include recommendations that the Society maintain a supply of standard crude glycerine with a rather complete accepted official analysis.

The Gossypol Committee has reported to the Society at this meeting on further collaborative work done in the past year in developing a satisfactory test to be recommended for official adoption. Further collaborative work was recommended.

The Oil Color Committee has been extremely active through its subcommittee on spectrophotometric color measuring methods to take the place of the existing Lovibond method. This subcommittee report has been made to the Society at this meeting, and the work will be continued in a matter involving the entire committee. It is anticipated that a tentative official method for spectrophotometric color measurement may be adopted at the next fall meeting.

The Refining Committee is active through its centrifugal refining subcommittee and has reported to the Society at this meeting. The work of this subcommittee has already resulted in a laboratory centrifugal refining procedure quite satisfactory on degummed soybean oils. Collaborative work will be expanded to all types of soybean oils.

The Seed and Meal Analysis Committee has been active through its eight subcommittees. The subcommittees on 1. Soy Flour Sampling, 2. Soy Flour Sieving, 3. Soy Flour Water Absorption, 4. Lecithin in Soy Flour, 5. Crude Fiber in Soy Flour, and 6. Analysis of Copra have all been actively engaged in collaborative work on analytical method development but have nothing to report to the Society.

The Subcommittee on Peanuts and Peanut Meal made the following recommendations which were

unanimously approved by the Uniform Methods Committee and the Society:

1. Certain changes in Ab-1-38 for sampling peanuts, involving crimp sealing of cans.
2. Tentative method Ab-2-47 for moisture in peanuts be made official.
3. Tentative method Ab-3-47 for oil in peanuts be amended to specify the Henry nut slicer instead of the Universal Food Chopper; and the amended method be made official.
4. Official method Ab-5-38 for free fatty acid in peanuts be amended to specify the Henry nut slicer and be continued official.

The Subcommittee on Tung Seed and Meal Analysis made the following recommendations which were unanimously approved by the Uniform Methods Committee and the Society:

1. The method of sampling of tung fruit which has been studied by the subcommittee on tung be designated as a tentative method.
2. The method of analysis, wherein the whole tung fruit are ground in a Wiley mill and subportions of the ground material used in the moisture determination and, after regrinding in a Bauer mill, used in the oil determination, be designated as a tentative method, with the use of a proper correction to be subtracted from the oil content obtained with the Wiley-Bauer ground fruit because of the extractable material from hulls and shells of tung fruit which is not oil.
3. The method of analysis, wherein the tung fruit is shelled and the moisture and oil are determined on the kernel, be designated as tentative method.

It is worthy of note that these methods on tung fruit are the first methods adopted by our Society with relation to tung and that the tung industry is already operating with these methods satisfactorily.

The Spectroscopy Committee is active largely on collaboratively developing academic information and has nothing to report to the Society at this meeting.

The Soap Analysis Committee has not reported to the Society for several years and is inactive.

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## Report of Literature Review Committee

THE publication of the Review of the Literature of Fats, Oils, and Soaps in the April and May, 1948, issues of the Journal of the American Oil Chemists' Society will mark the completion of the 1947-48 year's work of the Literature Review Committee. The reviews are prepared with an effort to include practically all the new literature of the year, or more accurately all the new reports that come to our attention. If some references are one or more years old, it suggests that they were unavailable to us during the preceding years or that we may have missed them.

No effort was made to be critical or to evaluate each contribution to the fat literature; only the con-

clusions of various authors were presented in a semi-classified form.

The outline of the review has been maintained with only minor improvements. The purpose in maintaining the same outline is to make each review a convenient reference source, particularly where one is only interested in specific subjects. Thus, in reviewing one subject, the same section or portion of each annual review can be consulted with ease.

In closing, we wish to solicit criticisms, suggestions, and any information that will improve this work.

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