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Minimum concentration in Armour's fractionally distilled coconut oil Neo-Fats® is now 92%!

Ordinary distilled fatty acids are mixtures of up to nine different acids, in percentages varying from 0.5% to 48%. Each of these component acids has its own chemical and physical properties which make it valuable for some uses but unsatisfactory for others. The Armour-developed fractional distillation method makes available to you the *specific* fatty acid you require.

The chart below gives new specifications for these Neo-Fats. At the same time that purity standards were raised, the iodine value of these acids was lowered, and the color lightened.

	Iodine		Acid Value		Titer, C.	
	Min.	Max.	Min.	Max.	Min.	Max.
Neo-Fat 8 (caprylic acid) min. conc. 93%	—	1.0	387	392	—	16°
Neo-Fat 10 (capric acid) min. conc. 92%	—	1.0	323	329	28°	33°
Neo-Fat 12 (lauric acid) min. conc. 95%	—	1.0	278	282	41°	44°
Neo-Fat 14 (myristic acid) min. conc. 94%	—	1.0	243	249	48°	52°

Send the coupon for our free booklet, "Armour's Coconut Oil Fatty Acids", and free samples of these high purity Neo-Fats.



ARMOUR CHEMICAL DIVISION

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Please send me:

- Coconut Oil Fatty Acids Booklet
 Neo-Fat 8 (Caprylic) Neo-Fat 10 (Capric)
 Neo-Fat 12 (Lauric) Neo-Fat 14 (Myristic)

Name

Firm

Address

City Zone State

J8

Names More Committees

FOLLOWING publication in previous issues of committee appointments for the 1954-55 period, the president of the American Oil Chemists' Society, C. E. Morris of Armour and Company, Chicago, announces these others:

Cellulose Yield: L. N. Rogers, chairman, Buckeye Cotton Oil Company, Memphis, Tenn.

E. C. Ainslie, Buckeye Cotton Oil Company, Atlanta, Ga.
P. D. Cretien, Texas Testing Laboratories Inc., Dallas, Tex.

W. S. Hude, Southern Chemical Cotton Company, Chattanooga, Tenn.

R. E. Knipple, Barrow-Agee Laboratories Inc., Memphis, Tenn.

E. H. Tenent, Woodson-Tenent Laboratories, Memphis, Tenn.

Fat Analysis: V. C. Mehlenbacher, chairman, Swift and company, Chicago, Ill.

A. R. Baldwin, Corn Products Refining Company, Argo, Ill.

R. W. Bartlett, Barrow-Agee Laboratories, Memphis, Tenn.

S. T. Bauer, Drackett Company, Cincinnati, O.

R. J. Bell, Mrs. Tucker's Products Inc., Sherman, Tex.

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E. L. Boley, Armour Auxiliaries, Chicago, Ill.

D. S. Bolley, Baker Castor Oil Company, Bayonne, N. J.

H. M. Boyd, General Mills Inc., Minneapolis, Minn.

W. Q. Braun, Wilson and Company, Chicago, Ill.

Roger Bresnahan, Darling and Company, Chicago, Ill.

L. R. Brown, A. E. Staley Manufacturing Company, Decatur, Ill.

R. J. Buswell, Armour and Company, Chicago, Ill.

B. F. Daubert, General Foods Corporation, Hoboken, N. J.

R. A. Decker, Armour and Company, Chicago, Ill.

F. G. Dollear, Southern Utilization Research Branch, New Orleans, La.

F. R. Earle, Northern Utilization Research Branch, Peoria, Ill.

V. A. Franklin, Armour and Company, Chicago, Ill.

Otto Gabbard, Standard Brands Inc., Indianapolis, Ind.

E. C. Gallagher, National Lead Company, Philadelphia, Pa.

W. B. Guerrant Jr., Mrs. Tucker's Products Inc., Sherman, Tex.

J. P. Hewlett, Sharon Laboratories, Denison, Tex.

C. F. Hoffpauir, Southern Utilization Research Branch, New Orleans, La.

P. A. Holmes, South Texas Cotton Oil Company, Houston, Tex.

K. E. Holt, Archer-Daniels-Midland Company, Minneapolis, Minn.

J. P. Hughes, Mrs. Tucker's Products Inc., Sherman, Tex.

H. T. Iveson, Glidden Company, Chicago, Ill.

H. N. Keesce, Mrs. Tucker's Products Inc., Sherman, Tex.

Gardner Kirsten, U. S. Food and Drug Administration, New York, N. Y.

J. C. Konen, Archer-Daniels-Midland Company, Minneapolis, Minn.

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J. E. Maroney, American Meat Institute, Chicago, Ill.

Harold Matthews, Lever Brothers Company, Edgewater, N. J.

Wales Newby, Opelousas Oil Refining, Opelousas, La.

E. T. Payne, Mrs. Tucker's Products Inc., Sherman, Tex.

W. D. Pohle, Swift and Company, Chicago, Ill.

W. A. Pons Jr., Southern Utilization Research Branch, New Orleans, La.

O. S. Privett, Hormel Institute, Austin, Minn.

S. J. Rini, HumKo Company, Memphis, Tenn.

B. N. Rockwood, Swift and Company, Chicago, Ill.

J. L. Schille, Best Foods Inc., Chicago, Ill.

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 R. C. Stillman, Procter and Gamble Company, Cincinnati, O.
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Fellow in our Research Laboratories keeps trying to improve the whipping properties of evaporated milk, sweetened condensed milk, homogenized milk, light cream, medium cream, and reconstituted dried cream by adding Myverol® Distilled Monoglycerides to them. His results point up some differences between the various Myverol types we make that will be interesting to those developing food specialties based on milk products.

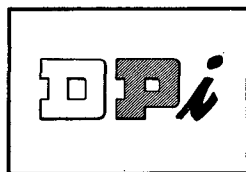
For instance, *Type 18-85*, which we make from refined cottonseed oil, cuts the whipping time without much effect on overrun (excess of finished volume over starting volume). Contrariwise, *Type 18-00*, from hydrogenated lard, boosts the overrun without affecting the whipping time.

When our man used mixtures of the two types, each contributed its own special properties. That is, he obtained high overrun and short whipping time. Then he tried *Type 18-30* (from edible animal fat) and found that it combined the high overrun and low whipping time in optimum fashion.

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Little would please our Research Laboratories more than to share the details of this data with anyone entertaining new ideas about dairy-based dessert toppings. Or a lot of other data about a lot of other possibilities opened up by the various kinds of Myverol Distilled Monoglycerides. *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies and Company, Los Angeles and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.

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T. H. Hopper, Southern Utilization Research Branch, New Orleans, La.
R. R. King, Mrs. Tucker's Products Inc., Sherman, Tex.
Harold Matthews, Lever Brothers Company, Edgewater, N. J.

Meetings

The eighth National Chemical Exposition will be held in the Chicago Coliseum October 12-15, 1954. One of the features will be a symposium on the transportation, packaging, and labelling of chemicals, which has been arranged with the cooperation of officers of the Manufacturing Chemists' Association.

North American Philips Company Inc. and its western dealers will hold its second Western X-ray Diffraction School at the Sir Francis Drake hotel in San Francisco, August 30-September 3, 1954. The new West Coast school is held annually to accommodate scientists in the area who asked the company to duplicate the program held semi-annually in the New York territory during the past eight years.

The 27th Congress of Industrial Chemistry will meet September 11-19, 1954 in Brussels, Belgium. In addition to lectures and meetings, tours of plants in the principal Belgian industry centers will also be held. Additional information may be obtained from M. Maurice Iweins d'Eeckhoutte, Consulat General of Belgium, 333 N. Michigan avenue, Chicago 1, Ill.

The Deutsche Gesellschaft fuer Fettwissenschaft E. V. will hold its meeting October 24-29, 1954 at Hannover, Germany. Further information about the meeting can be obtained from H. P. Kaufmann, Lortzingstrasse 10, Munster I. W., Den, Germany.

C. N. Frey Receives Award

Charles N. Frey, retired director of research for Fleischmann Laboratories, at Standard Brands Inc., presently lecturer at Massachusetts Institute of Technology, has been honored with the 1954 Nicholas Appert medal. The presentation was made June 28 during a special banquet at the 14th annual meeting of the Institute of Food Technologists at the Biltmore hotel, Los Angeles, Calif.

Under Dr. Frey's direction stable dried yeast became a reality. His group also developed a means of preparing vitamin D from yeast, used today in fortifying milk.