

Our baker and the second most beautiful girl in the world

The young lady in the picture has brought home from London the second prize in the 1954 international beauty contest. The gentleman is by trade a master baker. Both are employed by Eastman Kodak Company in essentially similar jobs, for which each has high qualifications.

She earns her pay by having her picture taken on our color film all day long. The film is then sent to our processing stations all over the world and returned to Rochester to maintain a constant check on processing quality and uniformity. With all the continual chemical and physical control procedures, we still want the assurance of a pretty girl's picture.

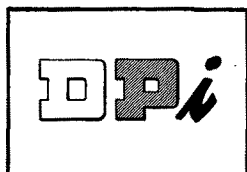
He, surrounded by chemists, bakes all day. The chemists keep measuring the exact monoester content* of every production run of Myverol® Distilled Monoglycerides. They also make other chemical tests known to measure factors important for food components. No Myverol order leaves the plant until these chemists are satisfied; but then, just to make sure that some chemically negligible factor has not tripped us up, we have our master baker bake with it and evaluate his results with a skeptical old pro's eye. If he's happy, then we are too, as we go home to dinner clutching our individual fair shares of his labors.

For technical counsel and a cost analysis on the use of Myverol Distilled Monoglycerides in any food fat product write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies and Company, Los Angeles, Portland, and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.

*It runs around 90 per cent—2 or 3 times that of conventional mono-di food emulsifiers—and this results in such baking industry economies that the demand grows and grows. That 90 per cent does not include 6 or 7 per cent of "2-monoesters," which our laboratory has found to contribute on its own to baking properties.

*distillers of monoglycerides
made from natural fats and oils*

Also . . . vitamin A for foods
and pharmaceuticals



Distillation Products Industries

is a division of **Eastman Kodak Company**

1955 Additions and Revisions A.O.C.S. Tentative and Official Methods—\$2.75

Tentative to Official Status:

| | |
|--|-----------|
| A. Commercial Fats and Oils | |
| 1. Ash..... | Ca 11 -55 |
| 2. Phosphorus..... | Ca 12 -55 |
| 3. Refined and bleached color of tallows and greases..... | Ce 8d-55 |
| B. Lecithin | |
| 1. Benzene insoluble matter..... | Ja 3 -55 |
| 2. Phosphorus..... | Ja 5 -55 |
| 3. Acid value..... | Ja 6 -55 |
| C. Drying Oils | |
| 1. Acid value..... | Ka 2 -55 |
| 2. Refractive index..... | Ka 4 -55 |
| 3. Specific gravity..... | Ka 5 -55 |
| 4. Viscosity..... | Ka 6 -55 |
| 5. Flash and fire points, open cup..... | Ka 7 -55 |
| 6. Ash..... | Ka 10 -55 |
| 7. Acetone tolerance..... | Ka 11 -55 |

Revised:

| | |
|---|----------|
| A. Commercial Fats and Oils | |
| 1. Moisture, distillation method..... | Ca 2a-45 |
| 2. Moisture and volatile matter, hot plate..... | Ca 2b-45 |
| 3. Moisture and volatile matter, air oven..... | Ca 2c-25 |
| 4. Moisture and volatile matter, vacuum oven..... | Ca 2d-25 |
| 5. Refining loss..... | Ca 9a-52 |
| 6. Bleaching test, cottonseed oil..... | Ce 8a-52 |
| 7. Bleaching test, soybean oil..... | Ce 8b-52 |
| 8. Saponification value..... | Cd 3 -25 |
| B. Soap and Soap Products | |
| 1. Total alkalinity..... | Da 7 -48 |
| 2. Total alkalinity..... | Db 5 -48 |
| C. Drying Oils | |
| 1. Saponification value..... | Ka 8 -48 |

Corrected:

| | |
|---|---------|
| A. Sulfonated and Sulfated Oils | |
| 1. Organically combined SO ₂ | F 2a-44 |
| B. Soap Stock | |
| 1. Total fatty acids..... | G 3 -53 |

Replaced:

| | |
|--|----------|
| A. Vegetable Oil Source Materials | |
| 1. Residual lint, cottonseed..... | Aa 7 -55 |
| B. Oilseed By-Products | |
| 1. Free gossypol, cottonseed cake, meal, and meats..... | Ba 7 -55 |
| C. Commercial Fats and Oils | |
| 1. Flash point, closed cup method..... | Ce 9b-55 |
| D. Specifications | |
| 1. Flash point thermometers..... | H 10 -55 |

Deleted:

| | |
|----------------------------------|----------|
| A. Specifications | |
| 1. Flash point thermometers..... | H 11 -48 |

New Methods:

| | |
|---|-----------|
| A. Oilseed By-Products | |
| 1. Total gossypol, cottonseed cake, meal, and meats..... | Ba 8 -55 |
| B. Commercial Fats and Oils | |
| 1. Moisture, modified Karl Fischer..... | Ca 2e-55 |
| C. Soap and Soap Products | |
| 1. Chlorides, potentiometric..... | Db 7b-55 |
| D. Drying Oils | |
| 1. Diene value..... | Ka 12 -55 |
| E. Commercial Fatty Acids | |
| 1. Sampling..... | L 1 -55 |
| 2. Moisture, hot plate..... | L 2a-55 |
| 3. Moisture, distillation..... | L 2b-55 |
| 4. Acid value..... | L 3a-55 |
| 5. Unsaponifiable matter..... | L 4a-55 |
| 6. Ash..... | L 5a-55 |
| 7. Titer..... | L 6a-55 |
| 8. Saponification value..... | L 7a-55 |
| 9. Iodine value..... | L 8a-55 |
| 10. Refractive index..... | L 9a-55 |
| 11. Specific gravity..... | L 10a-55 |
| 12. Flash and fire points, open cup..... | L 11a-55 |
| 13. Polyunsaturated acids..... | L 12a-55 |

T. H. HOPPER, Editor, Methods.



**He studies the relationship between
vitamin A and life**

We produce a great many gallons of vitamin A each year, but we never tell the man in the street what it will do for him. We prefer to let him find out from his doctor, his nutrition adviser, or from those who make the vitamin A products he buys.

Nevertheless, we do make it a point to learn everything we can about the biological properties of vitamin A. Dosages and dosage forms run through our biochemists' work. Is the efficacy of vitamin A enhanced or diminished by a certain chemical modification? By the presence of a certain other substance?

The purpose of such biological investigations, of course, is that we understand the problems of our customers among pharmaceutical manufacturers and food processors. Additions to the roster are always welcome. For data and quotations on Myvax[®] Vitamin A in bulk or in premeasured cans as Myvapack[®] Vitamin A, write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies and Company, Los Angeles, Portland, and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.



*leaders in research and
production of vitamin A*

Distillation Products Industries
is a division of Eastman Kodak Company



He studies the relationship between vitamin A and life

We produce a great many gallons of vitamin A each year, but we never tell the man in the street what it will do for him. We prefer to let him find out from his doctor, his nutrition adviser, or from those who make the vitamin A products he buys.

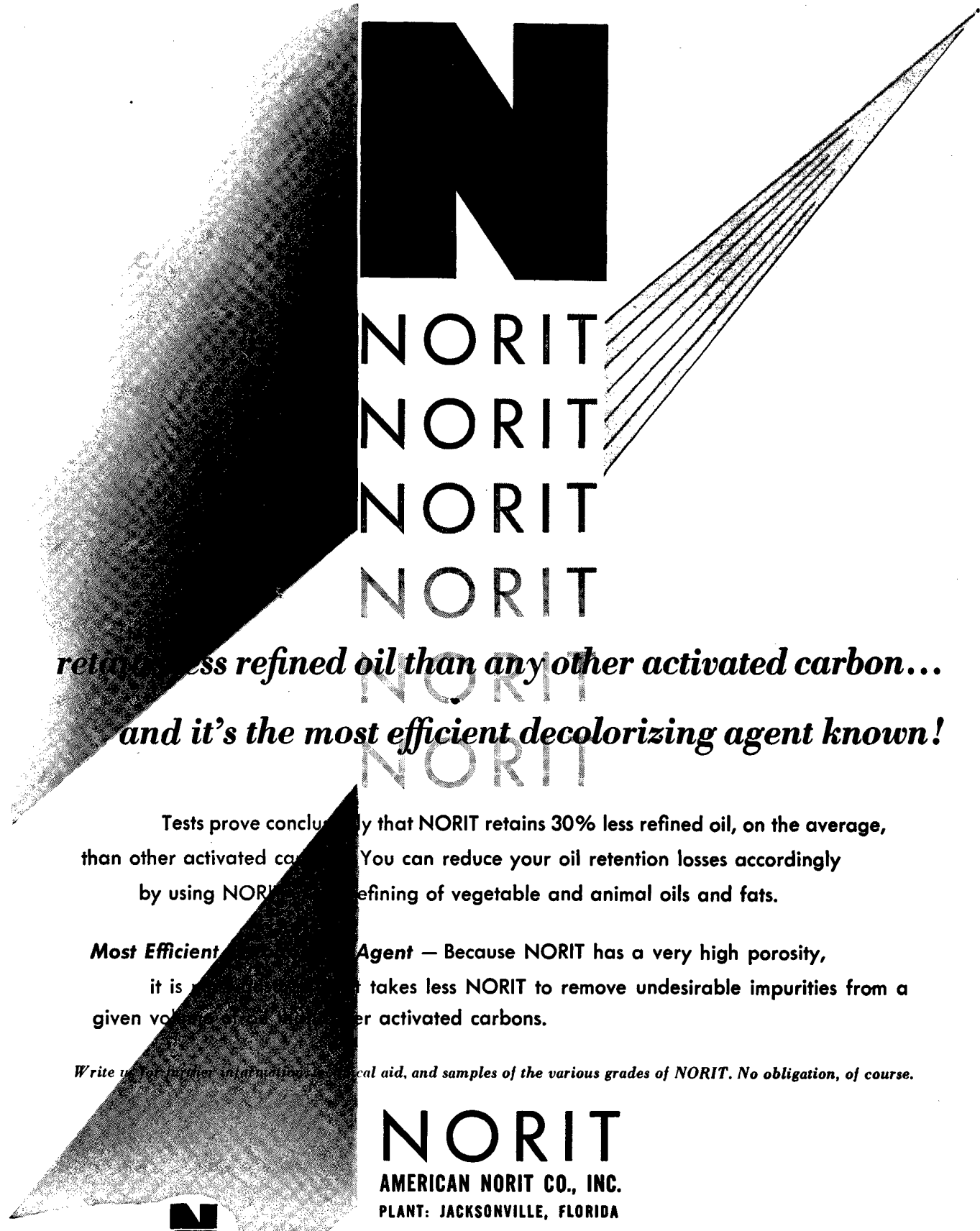
Nevertheless, we do make it a point to learn everything we can about the biological properties of vitamin A. Dosages and dosage forms run through our biochemists' work. Is the efficacy of vitamin A enhanced or diminished by a certain chemical modification? By the presence of a certain other substance?

The purpose of such biological investigations, of course, is that we understand the problems of our customers among pharmaceutical manufacturers and food processors. Additions to the roster are always welcome. For data and quotations on Myvax® Vitamin A in bulk or in premeasured cans as Myvapack® Vitamin A, write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies and Company, Los Angeles, Portland, and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.



*leaders in research and
production of vitamin A*

Distillation Products Industries
is a division of Eastman Kodak Company



N

NORIT

NORIT

NORIT

NORIT

retains less refined oil than any other activated carbon...

and it's the most efficient decolorizing agent known!

Tests prove conclusively that NORIT retains 30% less refined oil, on the average, than other activated carbons. You can reduce your oil retention losses accordingly by using NORIT in the refining of vegetable and animal oils and fats.

Most Efficient Decolorizing Agent — Because NORIT has a very high porosity, it is more efficient and takes less NORIT to remove undesirable impurities from a given volume of oil than other activated carbons.

Write us for further information, technical aid, and samples of the various grades of NORIT. No obligation, of course.

NORIT

AMERICAN NORIT CO., INC.

PLANT: JACKSONVILLE, FLORIDA



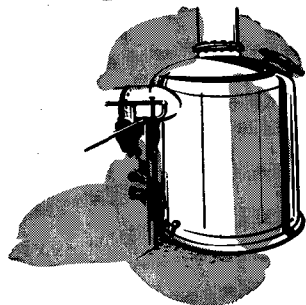
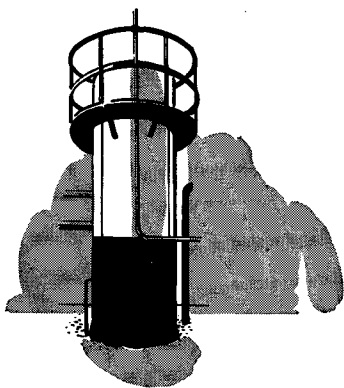
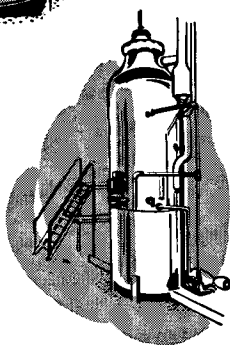
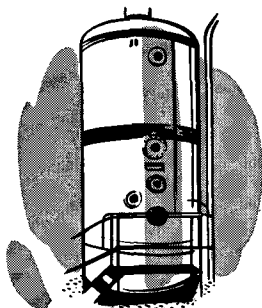
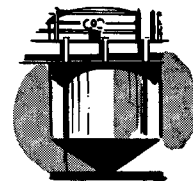
L. A. Salomon & Bro., 216 Pearl Street, New York 38, N. Y.

CUSTOM-BUILT PLANTS

All Over the World

FOR

Glycerine – Fatty Acids – Edible Oils



WURSTER & SANGER OFFERS . . .

- Consulting service to aid in solving your operating, process or equipment problems
- Design of a complete new plant or
- Equipment and specifications to modernize your present plant.

FILTREX Solvent Extraction—world's most versatile direct solvent extraction process for oils—proved operating economy—maximum oil yield and quality.

Continuous Fatty Acid Distillation—unsurpassed product quality—yields exceeding 99% utilizing W&S original development of Dowtherm Heated Bubble Cap Trays.

Fat Splitting—high pressure non-catalytic and low pressure catalytic autoclave processes for production of fatty acids and glycerine.

Hydrogenation—foremost designers of equipment for hardening fats, oils, fatty acids for edible and technical use.

Oil Refining—for production of highest quality cooking and salad oils—batch neutralizing, vacuum bleaching, batch or continuous deodorizing.

Glycerine Recovery and Refining—W&S equipment is the choice of large and small producers for efficiency of recovery and refining yields of C.P., High Gravity or Dynamite glycerine up to 99% in one distillation.

Margarine, Shortening, Vanaspati—and other process plants are offered involving production of special products from fats, fatty acids and glycerine.

*For further details and bulletins write direct
or to the representative nearest you.*

REPRESENTATIVES

Mexico: Desarrollo Industrial, Apartado 13323, Mexico 1, D. F.

Cuba: Consolidated Trading Co., Inc., Apartado 142, Havana, Cuba.

Brasil: Industrias Quimicas do Brasil, S.A., Caixa Postal 3832, Rio de Janeiro, Brasil.

Philippines: Edward J. Nell Co., P.O. Box 612, Manila, Philippines

India: Bapasola Trading & Engineering Co., 79-81 Gowalia Tank Road, Bombay, India.

Egypt: Associated Supplies Bureau, P.O. Box 1004, Alexandria, Egypt.

WURSTER & SANGER, INC.

EXPORT SALES AFFILIATE:

WURSTER & SANGER INTERNATIONAL, INC.

(DEPT. 8) 5201 SOUTH KENWOOD AVENUE, CHICAGO, ILLINOIS, U. S. A.