

History of Distillation Products Industries

WHY DOES a large manufacturer of photographic goods, chemicals, and optical equipment also have a division manufacturing fat-soluble vitamins and monoglycerides? The answer, of course, is scientific research and the fruits thereof.

D.P.I. had its germination in Eastman Kodak Company's research laboratories about 1930 when there was considerable interest in attempting to put a vacuum into film containers so that the film would keep better, particularly in tropical countries. In the course of this work, better vacuum pumps and manometer fluids were required, and the development of these led in turn to the now famous "molecular stills" and a whole new system of high-vacuum technique.

The first application of these stills appeared to be the processing of fish liver oils to concentrate vitamin A and, since Kodak was unfamiliar with the business aspects of vitamins, an arrangement was made with General Mills Inc. to form a jointly-owned company to promote molecular distillation and products that could be made from it. Distillation Products Inc. was thus formed in 1938 and started producing large quantities of palatable, high-potency vitamin A concentrates from fish liver oils. These were sold to the pharmaceutical companies and to a number of margarine firms for fortification of their products. Large amounts were also sold to our government during the war for shipment overseas.

About this time it was found that tocopherol could be concentrated from vegetable oils, and in 1940 D.P.I. brought out a standardized vitamin E concentrate prepared from vegetable oils.

During the 1940's organic chemists were working vigorously on methods of making vitamin A synthetically, and D.P.I. chemists were the first to announce a commercial process in 1947. From this has come MYVAX Vitamin A Acetate and Palmitate, which have been supplied in increasing volumes ever since to firms throughout the United States and abroad. The synthetic vitamin A, of course, rapidly displaced the demand for natural, and D.P.I. was left with spare capacity in some large-sized high-vacuum stills.

It was found however that the reaction products made by interesterification of fats and glycerin could be distilled on this type of equipment and high-purity monoglycerides prepared as a result. From this work have come D.P.I.'s MYVEROL Distilled Monoglycerides, which today are widely used in the fat and oil industry. Meanwhile the chemists have continued to work on tocopherol, and today D.P.I. supplies a wide variety of tocopherols, both the concentrate and pure form, for use by the pharmaceutical and feed industries.

IN 1948 KODAK purchased General Mills' share in the company, and the following year D.P.I. was made a division of the Eastman Kodak Company and became known as

"Distillation Products Industries."

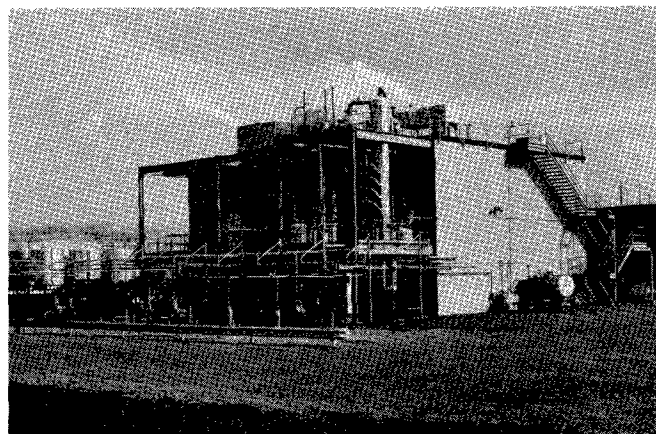
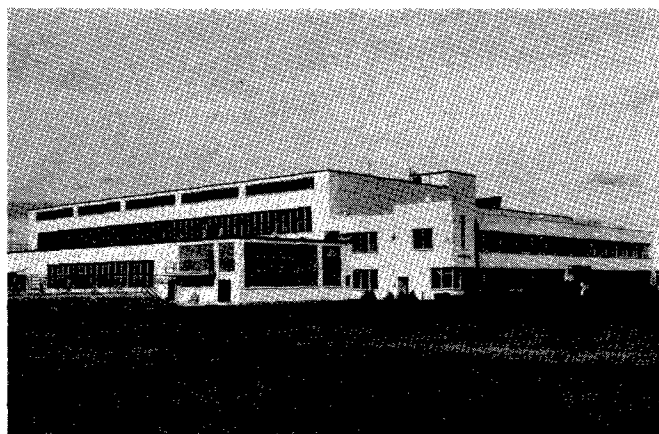
Shortly thereafter the vacuum-equipment side of the business, which had been developed concurrently with the product side, was sold to Consolidated Electrodynamics Corporation in Pasadena. It now operates successfully in Rochester as the Consolidated Vacuum Corporation.

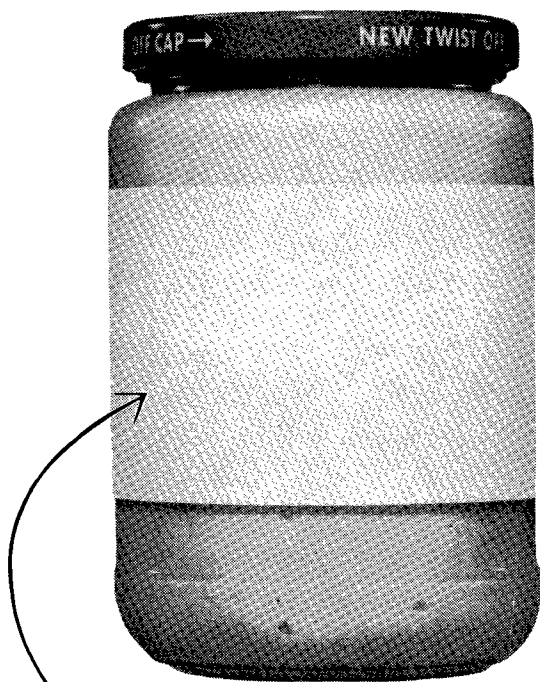
D.P.I. has continued to grow and handles not only products of its own invention and development but also a number of Kodak items which fit best into this division's field of operation. Notably it handles the sale of some 3,700 Eastman Organic Chemicals produced by the synthetic organic chemicals department of the Kodak Research Laboratories. These chemicals are offered in research quantities to laboratories all over the world and are well recognized for their quality. D.P.I. also supplies Cellulose Acetate Phthalate, a very useful enteric coating material, to a number of drug firms both in the United States and abroad. In addition, the division markets a number of other chemical specialties for use in the drug field, including radio-opaques, diagnostic dyes, and similar items.

At the present time D.P.I. has a large-scale chemical plant, a substantial fat-processing plant, and fully-equipped research laboratories and pilot plants as well as its own business and sales organizations.

The research scientists of D.P.I. have published scores of papers of interest to oil chemists. Chemical

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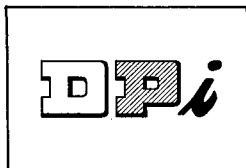




here is your last chance to sell

Sell? When the label has attracted attention, aroused interest, and created desire, what then? The trigger that propels the package off the shelf is likely to be an extra value, one that sets the product apart. Such a trigger is vitamin A. Adding the proper vitamin A declaration to your label is a relatively simple matter. Yet it conveys much to the shopper.

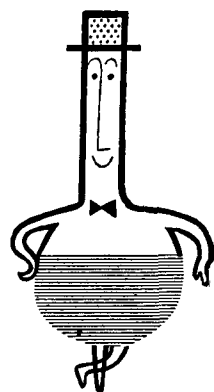
Fortification with *Myvax*[®] Vitamin A is easy for liquid or dry foods. It isn't expensive: costs only ¼ to ½ what it did ten years ago. Could it help one of your products reach the checkout counter more often? You can get more facts and a quotation on *Myvax Vitamin A* by writing *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies, Inc., West Coast • 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**



Meetings

A.O.C.S. National Meetings

- 1960—Dallas, Baker hotel, April 4-6
New York, The New Yorker, October 17-19
- 1961—St. Louis, Sheraton-Jefferson hotel, May 1-3
Chicago, Pick-Congress hotel, October 30-31,
November 1
- 1962—New Orleans, Roosevelt hotel, May 7-9
Toronto, Royal York hotel, October 2-4
- 1963—Atlanta
Minneapolis, Radisson hotel, September 30-October 2

A.O.C.S. Section Meetings

- North Central—bi-monthly at the Builders' club, Chicago, 6:30 p.m. (December 16, January 27, March 23, May 25). Speaker on December 16: J. P. Kass, Armour and Company, Chicago, on "Sense and Nonsense in Food Additive Regulation"
- Northeast—first Tuesday of February, April, and June, at Whyte's Restaurant, New York, 6 p.m.
- Northern California—May, September, and November at selected places
- Southwest—second Thursday of every other month, beginning January, at Rodger Young Auditorium, Los Angeles, 6:30 p.m.

Other Organizations

- December 6-9—52nd Annual Meeting, American Institute of Chemical Engineers, Sheraton-Palace hotel, San Francisco, Calif.

• A.O.C.S. Commentary

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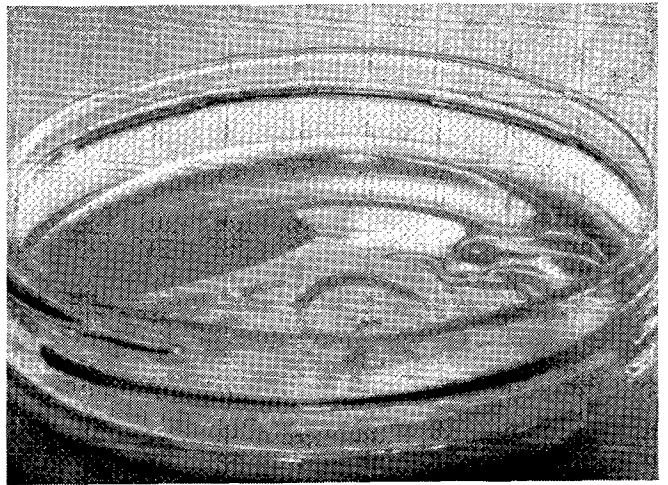
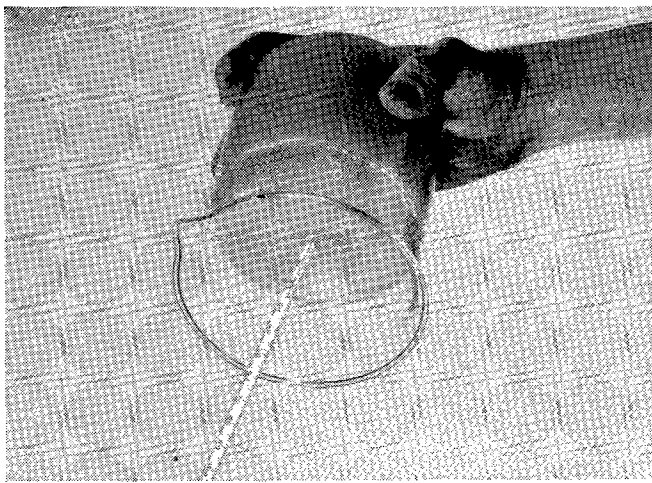
and biochemical studies of vitamins A and E have been going on for many years. In the last decade contributions have also been made in the chemistry and nutrition of saturated fats, fat derivatives, and the like.

The interest in fats and associated products can be measured by the fact that about 7% of the total personnel of D.P.I. are members of the A.O.C.S.

G. C. MEES
Distillation Products Industries
Division of Eastman Kodak Company
Rochester, N. Y.

Aid Polymer Chemistry

The Camille and Henry Dreyfus Foundation has made a grant of \$2,500,000 for the establishment of an international center for polymer chemistry at North Carolina's new Research Triangle Institute. It will be named the Camille Dreyfus Laboratory, in memory of the founder and first president of the Celanese Corporation of America. Construction will begin in 1960. Within 15 miles of RTI are Duke University, University of North Carolina, and N. C. State College.



1. Peanut oil becomes a firm solid when you heat it, add 4% of a pure distilled monoglyceride, then cool it to room temperature. Only a high-purity mono works this way. It forms a uniform crystal matrix that effectively traps any free oil.

2. "Oil-out" in peanut butter can be eliminated, on the same principle, when the butter is stabilized with *Myverol*[®] *Distilled Monoglycerides*. To imprison the oil, you need only 2½% mono. The matrix won't dissolve even on the warmest summer day.



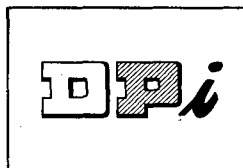
3. The peanut butter doesn't stiffen in the refrigerator, either. Since virtually all the stabilizer is already crystalline, there is none left in solution to crystallize later at low temperature. Spreadability stays just right, just the way you want it.

4. And it tastes like peanuts. Peanut butter made with *Myverol Distilled Monoglycerides* doesn't have a tendency to coat the taste buds or stick to the roof of the mouth. Its improved consistency allows full release of the peanut flavor you put into it.

It is now possible for food producers to engineer precisely the texture of peanut butter and many other foods containing fats. The basis of this control is a unique segregation of fat vapors that takes place in our molecular stills. To determine whether *Myverol Distilled Monoglycer-*

ides can help you achieve the food textures you want, write to *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.

*distillers of monoglycerides
made from natural fats and oils*



Also . . . vitamin A in bulk
for foods and pharmaceuticals

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