

ICOA Establishes Uniform Specifications for Castor Oil Import

Methods Same as AOCS

The Board of Directors of the International Castor Oil Association, Inc., have established Uniform Specifications for the importation of Castor Oil, according to an announcement by their Secretary-Treasurer, E. H. Bluman (1940). They are as follows:

ICOA Specifications—1964

Section 1.

Standard of Quality

The quality of each grade of castor oil described in the sales contract shall be the designated grade conforming to the standard specifications of the International Castor Oil Association, Inc. (ICOA) which appears in Section 2, paragraphs (A) and (B).

Section 2.

Definition of Grades

A. Castor Oil of any of the following designated types shall be the triglyceride oil derived from castorseed from a plant of the genus *Ricinus communis*.

B. Standard Specifications

1. *Pale Pressed Castor Oil* shall be pure castor oil obtained by pressing castorseed in mechanical screw (expeller) presses, or hydraulic presses, and thereafter bleaching the oil so obtained with activated earth and/or carbon to the desired color followed by filtration to obtain the final product.

		AOCS Method
Color, Lovibond (5¼ in.), max.....	10Y 1.0R	Cc 13b-45
Viscosity, Gardner-Holdt.....	U-V	Ka 6-59
Free fatty acids, max.....	0.75%	Ca 5a-40
Moisture and volatile, max.....	0.25%	Ca 2c-25
Insoluble impurities, max.....	0.01%	Ca 3-46
Appearance, 25C.....	brilliantly clear and free of suspended matter	
Odor.....	very slight, characteristic	
Solubility in alcohol, 20C.....	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)	

2. No. 1 Castor Oil

Color, Lovibond (5¼ in.), max.....	20Y 2.0R
Viscosity, Gardner-Holdt, max.....	U-V
Free fatty acids, max.....	1.00%
Moisture and volatile, max.....	0.355%
Insoluble impurities, max.....	0.02%
Appearance, 25C.....	characteristically clear and free from suspended matter
Odor.....	slight, characteristic
Solubility in alcohol, 20C.....	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

3. No. 2 Castor Oil

Color, Lovibond (5¼ in.), max.....	30Y 3.0R
Viscosity, Gardner-Holdt, max.....	U-V
Free fatty acids, max.....	1.5%
Moisture and volatile, max.....	0.48%
Insoluble impurities, max.....	0.02%
Appearance, 25C.....	characteristically clear and free from suspended matter
Odor.....	slight, characteristic
Solubility in alcohol, 20C.....	complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

4. No. 3 Castor Oil

Color, Lovibond (5¼ in.), max.....	40Y 4.0R
Viscosity, Gardner-Holdt, max.....	U-V
Free fatty acids, max.....	3.0%
Moisture and volatile, max.....	0.48%
Insoluble impurities, max.....	0.02%
Appearance, 25C.....	not exceeding slight haze and free of suspended matter
Odor.....	Characteristic
Solubility in alcohol, 20C.....	Complete without turbidity in two volumes specially denatured alcohol Formula 3A (95%)

5. Commercial Grade Castor Oil

Specifications shall be as agreed between buyer and seller.

6. In the event of dispute between buyer and seller

as to the purity of the oil, the following specifications shall be considered in the settlement.

	Pale pressed and No. 1 oil	No. 2, 3 and commercial	AOCS Method
Specific gravity 25/25C.....	0.955-0.965	0.950-0.965	Ce 10a-25
Refractive index 25C.....	1.476-1.479	1.475-1.480	Ce 7-25
Acetyl value min.....	142	140	Cd 4-40
Iodine value.....	82- 88	80- 88	Cd 1-25
Saponifiable value.....	176- 184	174- 184	Cd 3-25
Unsaponifiable matter, max.....	0.7%	0.8%	Ca 6a-40

Section 3.

Methods of Analysis

The methods of analysis shall be those of AOCS, the American Oil Chemists' Society (2nd Edition) except where otherwise specified.

Official 1964-65 Referee Chemists List

Certificates reading on cottonseed, oil cake and meal, cottonseed oil and soybean oil

- P. D. Cretien, Texas Testing Laboratories, Inc., Dallas, Texas.
- *E. R. Hahn and J. B. Scoggins, Hahn Laboratories, Columbia, S.C.
- J. H. Hamilton, Barrow-Agee Laboratories, Inc., Shreveport, La.
- *D. L. Henry and G. C. Henry, Law & Company, Atlanta, Ga.
- *L. H. Hodges, J. R. Mays, Jr., B. C. White and C. E. Worthington, Barrow-Agee Laboratories, Inc., Memphis, Tenn.
- W. N. Kesler, Woodson-Tenent Laboratories, Little Rock, Ark.
- C. L. Manning and G. W. McMath, Southwestern Laboratories, Fort Worth, Texas.
- P. L. Phillips, Barrow-Agee Laboratories of Miss., Inc., Jackson, Miss.
- *R. C. Pope and Leon Hunter, The Pope Testing Laboratories, Dallas, Texas.
- F. G. Schmid, Texas Testing Laboratories, San Antonio, Texas.
- E. H. Tenent, Sr. and E. H. Tenent, Jr., Woodson-Tenent Laboratories, Memphis, Tenn.
- M. D. Tilson, Texas Testing Laboratories, Inc., Lubbock, Texas.
- P. C. Whittier, Law & Company, Montgomery, Ala.
- *F. C. Woekel, R. M. Gilpin and R. C. Miller, Geroge W. Gooch Laboratories, Los Angeles, Calif.
- *M. M. Wooden and F. R. Robertson, Houston Laboratories, Houston, Texas.

Certificates reading on cottonseed, oil cake and meal and cottonseed oil

- W. A. Bridgers, Southern Testing & Research Laboratories, Wilson, N.C.
- G. G. Dickinson, Dickinson Laboratories, El Paso, Texas.
- C. E. McLean, Sr. and C. E. McLean, Jr., Arizona Testing Laboratories, Phoenix, Ariz.
- B. O. Pattison, D. H. Turner and R. A. Albert, Pattison's Laboratories, Inc., Harlingen, Texas.
- J. R. Southwell, Southwell Laboratory, Oklahoma City, Okla.

Certificates reading on cottonseed and oil cake and meal

- R. H. Acock and Mrs. Inez Hazeltine, Acock Laboratories, Austin, Texas.
- D. A. Bradham, Jr., Barrow-Agee Laboratories, Greenville, Miss.
- A. H. Grimes, Barrow-Agee Laboratories, Inc., Decatur, Ala.
- Luis Mestas, Luis Mestas Laboratories, Los Angeles, Calif.
- E. S. Prevost, Law & Company, Wilmington, N.C.

Certificates reading on oil cake and meal, cottonseed oil and soybean oil

- J. G. Bowling and A. C. McConnell, Woodson-Tenent Laboratories, Des Moines, Iowa.
*C. A. Lathrap, Curtis & Tompkins, Ltd., San Francisco, Calif.
J. G. Lipps, Jr., Pan American Laboratories, Brownsville, Texas.
W. D. Simpson, Woodson-Tenent Laboratories, Wilson, Ark.
*P. C. Thionville and J. J. Ganucheau, Thionville Laboratories, Inc., New Orleans, La.
*W. G. Wadlington, Wadlington's Referee & Testing Laboratories, Chicago, Ill.

Certificates reading on oil cake and meal

- H. M. Bulbrook, Industrial Laboratories, Fort Worth, Texas.
*H. M. Espoy, Terminal Testing Laboratories, Inc., Los Angeles, Calif.
W. A. Fix, Plains Laboratory, Lubbock, Texas.
H. L. Hutton, Woodson-Tenent Laboratories, Clarksdale, Miss.
J. E. MacMillan, MacMillan Laboratories, Atlanta, Ga.
*F. P. Owens, Laucks Testing Laboratory, Inc., Seattle, Wash.
*W. B. Sizer and D. S. Brake, General Testing Laboratories Co., Ltd., Vancouver, B.C., Can.

Certificates reading on cottonseed oil and soybean oil

- *C. V. Bacon, Charles V. Bacon, Inc., New York, N.Y.
E. C. Brinkley, Charles V. Bacon, Inc., Galena Park, Texas.
*J. W. Thomas, Southern Testing Laboratories, Westwego, La.

Certificates reading on soybean oil

- J. P. Henry, Iowa Testing Laboratories, Eagle Grove, Iowa.

Certificates reading on tallow and grease

- M. A. Rust, Industrial Laboratories Co., Denver, Colo.
T. H. Williams, Northwest Laboratories, Seattle, Wash.

* Also certified for tallow and grease.

Certificates for oil cake and meal likewise apply for protein concentrates.

ISCS Speaker Soon to Publish International Encyclopedia on Aerosols

Alfred Herzka, London, presented a paper on the solubility of ten lanolin derivatives in several different propellants and their effects in aerosol systems at the International Federation of Societies of Cosmetics, held last month. His special work is pressurized packaging and he will soon be completing an international encyclopedia on aerosols.

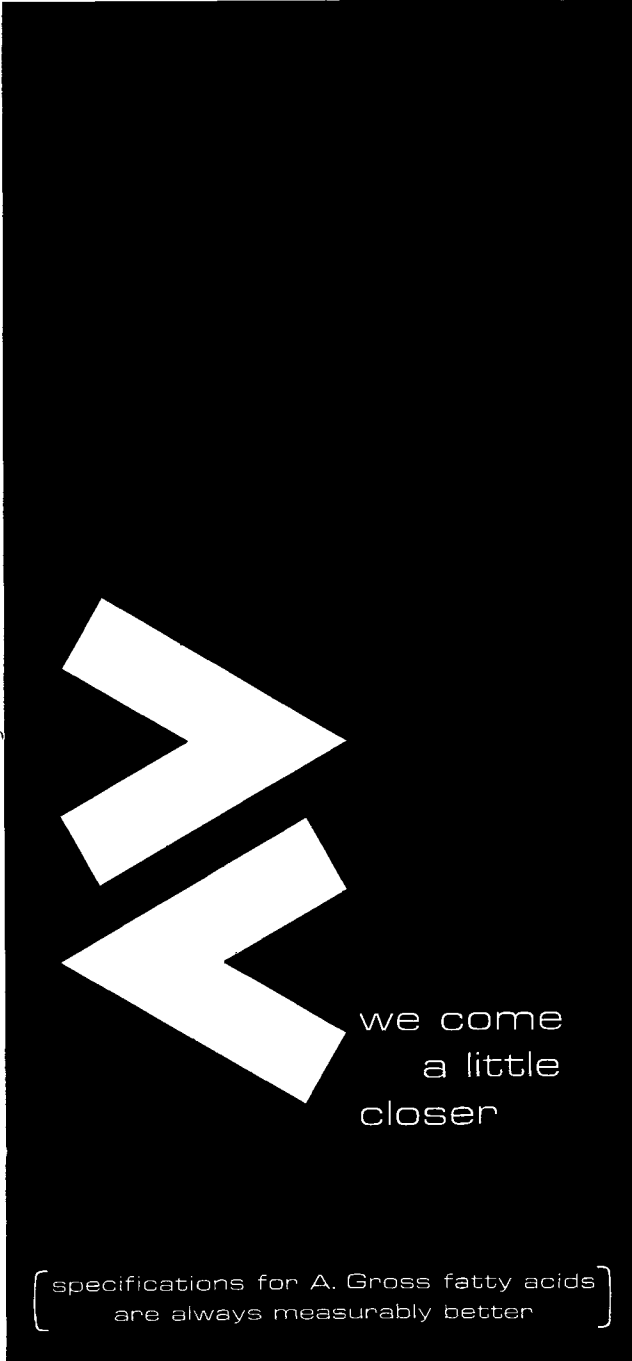
Dr. Herzka is a member of the Royal Institute of Chemistry and has authored many scientific papers. He is presently Vice President of the Society of Cosmetic Chemists of Great Britain and has been Honorary Editor of their Journal since 1938. He was also an organizer of the 2nd International Congress in London in 1962.

Fatty Acid Report

April production of animal, vegetable and marine fatty acids classified under Categories No. 1-11 totalled 37.5 million lb, down 4.3 million lb from March, but up 2.6 million lb from April 1963. Inclusion of tall oil fatty acids put the April production total near 61 million lb.

Disposition of fatty acids under these Categories amounted to 39.4 million lb, compared with 43.8 million lb in March and with 36.4 million lb in April last year.

Finished goods inventories totalled 31.9 million lb on April 30, ca. 0.5 million lb below the March 31 level.



we come
a little
closer

[specifications for A. Gross fatty acids
are always measurably better]

Consider the exceptional oxidation stability of our White Oleine (U.S.P. Oleic Acid) as indicated by the Mackey Test: Time to reach 105°C... over 7 hrs. Or the low acid value of our Hydrogenated Tallow Glycerides—1.0 max. Or the unusually low iodine value (WIJS) of our triple-pressed Distilled Stearic Acid—0.25 max. (3.0 max. also offered). Working towards perfection for more than a century, we've set the industry standards. You get the best attainable uniformity, color and stability, no matter which A. Gross fatty acid you specify. Complete specifications on request. Write or phone. If you're interested in bulk handling, we'll gladly send along a free copy of an information-packed 30-page reprint. Ask for "Handling Industrial Fatty Acids."



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