



how
to increase
your yield

[start with A. Gross fatty acids]

Try it. Odds are, you'll end up with far more of everything but rejects. More product. More sales appeal. More profit. Quality makes the difference — quality made possible by a century of experience. You're assured lowest unsaponifiables, an absolute minimum of unusable components. No competitive acids can compare. Our Low Linoleic White Oleine, for example, has the highest real fatty acid content. And our Red Oil, Titre 3°C max., is considered the best money value in its class. So whether you formulate with one of these, or with a distilled stearic acid (food-grade or commercial) . . . always get GROCO and you'll get more.



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MANUFACTURERS SINCE 1837

• *New Members*

Active

- James Carroll Abbott, Analytical Chemist, Procter & Gamble Co., Ivorydale Technical Center, Cincinnati, Ohio.
- Pharris Lawrence Acuff, Staff Chemist, Filler Products Inc., Forest Park, Ga.
- Concordia Rivera Borja, Research Associate, Food Research Institute, University of Chicago, Chicago, Ill.
- Robert George Briggs, Chemist, Albany Medical College, Pathology Res. Dept., Albany, N.Y.
- Marion Francis Brink, Associate Director of Nutrition Research, National Dairy Council, Chicago, Ill.
- Max E. Chilcote, Assistant Director of Laboratories (Biochemistry), Assistant Professor of Biochemistry, E. J. Meyer Memorial Hospital, State University of New York, Buffalo, N.Y.
- Delbert M. Doty, Technical Director, Fats & Proteins Research Foundation Inc., Des Plaines, Ill.
- George Dominic Duro, Catalyst Representative, Harshaw Chemical Co., Cleveland, Ohio.
- Peter E. Ellis, Division Head, Analytical Quality Control, National Biscuit Co., Fair Lawn, N.J.
- Amado Comparan Escamilla, Laboratory Chief, Industrias Unidas de N. Laredo S. A., N. Laredo, Mexico.
- Merlyn G. Flom, Chemist, Emery Industries Inc., St. Bernard, Ohio.
- Glenn Fuller, Visiting Assistant Professor, Mills College, Oakland Calif.
- Joanne Louise Gellerman, Associate Scientist, Hormel Inst., Austin, Minn.
- Herman Gillman, Chemist-Group Leader, Witco Chem. Co., Lynwood, Calif.
- Denis Hey, Chief Chemist, Harchem Ltd., Toronto, Ontario, Canada.
- Ernst Klenk, University Professor, Physiologisch-Chemisches Inst. der Univ. Koeln, Koeln, Germany.
- John David Kriege, Chemist, Emery Industries, Cincinnati, Ohio.
- Rudolph Joseph Krukar, Food Industry Manager, Hoffman-La Roche, Inc., Nutley, N.J.
- Duncan T. Lefferts, Section Head, Armour & Co., Chicago, Ill.
- Lino Linteris, Research Associate, Lever Bros., Co., Edgewater, N.J.
- Richard Miller, Director of Research and Development, W. R. Grace Co., Hatco Chem. Div., Fords, N.J.
- Roger Wayne Miller, Chemist, Northern Regional Research Laboratories, Peoria, Ill.
- Toshiro Nishida, Associate Professor of Food Chemistry, Department of Food Science, University of Ill., Urbana, Ill.
- Barnett Ogden, Chemist, Thomas J. Lipton Inc., Albion, N.Y.
- E. Thakeray Pritchard, Associate Professor, Oral Biology, University of Manitoba, Winnipeg, Canada.
- James R. Randall, Manager Central Research Laboratories, Cargill, Inc., Minneapolis, Minn.
- Herbert Louis Rice, Group Leader, Aquaness Chem. Co., Houston, Texas.
- Hans Gunther Schmid, Technologist, Shell Chem. Co., New York, N.Y.
- Isidore Shafiroff, Technical Director, Hysan Products, Chicago, Ill.
- David Sharon, UNICEF Fellow, Texas A & M University, College Station, Texas.
- William Hugh Tallent, Research Chemist (Investigations Leader), Northern Regional Res. Lab., Peoria, Ill.
- George P. Vennart, Associate Professor of Pathology, University of North Carolina, Chapel Hill, N.C.
- Robert Wantz, Fat and Oil Chemist, General Mills, Kankakee, Ill.
- Theophil Wieske, Section Manager, Unilever, Hamburg, Germany.
- Stanley Oscar Winthrop, Assistant Director of Research, Lever Bros. Ltd., Toronto, Canada.

(Continued on page 61A)

CUTS GLYCERINE DISTILLING AND BLEACHING COSTS TEN WAYS

NEW W & S CONTINUOUS
SYSTEM PRACTICALLY
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(1) Crude glycerine is heated to a much lower temperature (2) High hydrostatic head temperature rises are eliminated by spray flashing (3) Circulating pump and external heater replace coils inside the still (4) Continuous and automatic removal of still residue (no down time between batches) (5) Less fatty acids and esters pass into condensers to contaminate final product (6) The only glycerine distillation system that uses condensate as a coolant—reduces need for cooling water (7) Entrainment losses are reduced to practically zero—result is an improved glycerine yield and quality (8) Continuous deodorizing (9) Continuous bleaching and polishing (10) Only chemically pure glycerine is produced.

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Fat & Oil Processing, Fatty Acids, Soap, Glycerine Plants

New Members

(Continued from page 58A)

Individual Associate

Edward Barrett Campbell, Production Scheduler, Drew Food Products, Ajax, Ontario, Canada.
Victor V. Fondrk, Manager, Application Engineering, Elliott Co., Jeannette, Pa.
Laurence W. Pfaelzer, Jr., Executive Office Staff, Hygrade Food Prod. Corp., Detroit, Mich.
William G. Thalheimer, Food Industry Marketing Assistant, Atlas Chem. Ind. Inc., Wilmington, Dela.

Active Junior

Abdel-Hamid Youssef Abdel-Rahman, Graduate Student, Iowa State University, Ames, Iowa.
Norman E. Bednareyk, Research Assistant, Rutgers, The State University, N. Brunswick, N.J.
Frank Patrick Bell, Graduate Student, Purdue University, Lafayette, Ind.
David Leo Berner, Graduate Assistant, Iowa State University, Ames, Iowa.
James Edward Bulgar, Graduate Student, Purdue University, Lafayette, Ind.
Larry W. Clark, Graduate Fellow, University of Illinois, The Burnside Res. Lab., Urbana, Ill.
Howard Lee Creinin, Graduate Research Assistant, University of Illinois, The Burnside Res. Lab., Urbana, Ill.
Frank Billings Day, Graduate Assistant, Purdue University, Lafayette, Ind.
Barbara F. Greene, Graduate Research Assistant, Florida State University, Tallahassee, Fla.
Donald Francis Haggerty, Jr., Graduate Student, University of California Los Angeles, Los Angeles, Calif.
David Lee Hamm, Graduate Assistant, Iowa State University, Ames, Iowa.
John K. G. Kramer, Graduate Student, University of Minnesota, Minneapolis, Minn.
Theodore Peter Labuza, Graduate Student, Massachusetts Institute of Technology, Cambridge, Mass.
Gary Ray List, Physical Science Aid, Northern Res. Lab., Peoria, Ill.
Theresa Hsiao-Ping Liu, Student, Florida State University, Tallahassee, Fla.
Braj Dulal Mookherjee, Research Assistant, Rutgers The State University, New Brunswick, N. J.
Panganamala Venkata Rao, Graduate Research Assistant, Physiological Chemistry, Ohio State University, Columbus, Ohio.
Ezequiel R. Rivera, Graduate Student, Purdue University, Lafayette, Ind.
Chung-Woon Seo, Graduate Student, Florida State University, Tallahassee, Fla.
Chandra Bhan Sharma, Graduate Student, Texas A & M University, College Station, Texas.
Jane Adele Villemez, Graduate Assistant, Purdue University, Lafayette, Ind.
Kenneth Louis Walters, Senior Chemistry Major, Bradley University, Peoria, Ill.
Su Wei, Graduate Student, Florida State University, Tallahassee, Fla.
Norbert Leonard Wiech, Graduate Student, Tulane Medical School (Nutrition Unit), New Orleans, La.
Carl Wu Wong, Research Assistant, University of Illinois, The Burnside Res. Lab., Urbana, Ill.

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