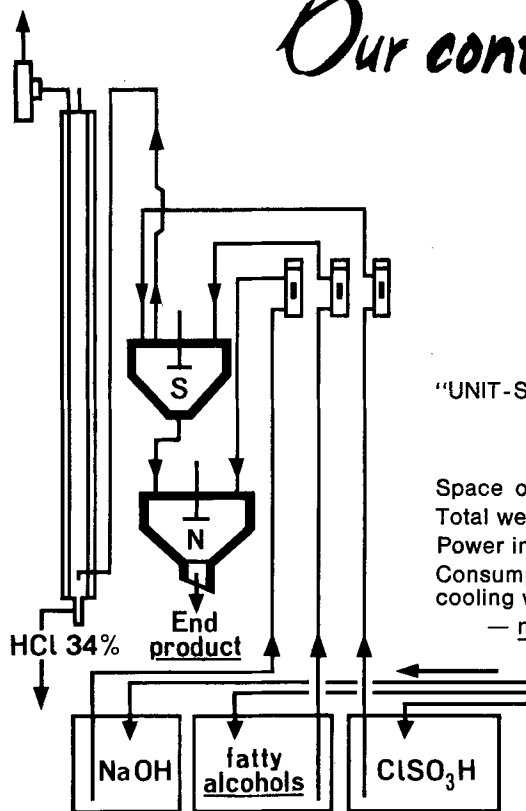


Our continuous Chlorosulfonic acid Sulfating Plant



"UNIT-STANDARDS" for 33-35 kg/h fatty alcohols
25 kg/h ether alcohols

offers THESE ADVANTAGES:

Space occupied: 1,5 sq. meters
Total weight : 500 kg
Power input : 4 kw/h
Consumption of cooling water : 3 cu. meters/h
— no brine needed —

attractive price - speedy assembly
great precision - high conversion
starting and stopping within a few minutes
300 g acid sulfate in circulation

End product at 45-50% of active material
contains < 2% of mineral salts

For a larger production:

Other "UNIT-STANDARDS" can ALWAYS be added

ONE person can supervise 3 to 4 "UNIT-STANDARDS"

SOC. G. BOZZETTO BERGAMO (ITALIA) via Baioni 18

IFT Papers of Interest AOCS

Among the papers to be read at the Portland, Oregon, meeting of the Institute of Food Technologists, scheduled for May 22-26, 1966, are several which will be of interest to AOCS members:

"The Practice of Deep-Fat Frying and Commercial Equipment Used Therein," by C. J. Robertson, Procter & Gamble Company.

"Quality Control in Commercial Deep-Fat Frying," by G. A. Jacobson, Campbell Soup Company.

"Chemical Characterization of the Volatile Decomposition Products of Fats and Oils Used for Deep-Fat Frying," by R. G. Krishnamurthy and S. S. Chang, Rutgers, The State University.

"The Formation of Nonvolatile Decomposition Products of Heated Fats and Oils," by E. G. Perkins, University of Illinois.

"Nutritional Aspects of Thermally-Oxidized Fats and Oils," by Hans Kaunitz, Columbia University.

"Fat Quality and Stability in Dehydrated Proteinaceous Food Mixes," by S. J. Bishov, Y. Masuoka and A. S. Henick, U.S. Army Natick Laboratories.

"High-Oleic-Acid Safflower Oil," by R. H. Purdy and B. J. Campbell, Pacific Vegetable Oil Corporation.

"The Amount of Fat and Oil of Various Types Which Can Be Emulsified in a Model System," by J. A. Christian and R. L. Saffle, University of Georgia.

"New Techniques for the Direct Colorimetric Determination of Copper and Iron in Oils," by T. P. Labuza and M. Karel, Massachusetts Institute of Technology.

"Rate of Fat Oxidation at Low Oxygen Pressure," by Reinhard Marcuse and P. O. Fredriksson, Swedish Institute for Food Preservation Research.

For advance registration information and other data, contact: Executive Secretary, Institute of Food Technologists, 221 N. La Salle St., Chicago, Illinois 60601.

Society of Cosmetic Chemists Semiannual Meeting

The semiannual meeting of the Society of Cosmetic Chemists will take place on Tuesday, May 10, 1966, at the Hotel Americana, 52nd St. and Seventh Avenue, New York City.

The following papers will be presented:

"A Method for Measuring Antiperspirancy," by R. James, Shulton Company.

"The Action of Antiperspirants," by C. Papa, Department of Dermatology, University of Pennsylvania.

"Studies of New Aluminum Compounds for Antiperspirant Use," by S. Beekman, J. Holbert, H. Schmank, Chatter Chemicals.

"Hygroscopicity and Hardness of Hair Spray Resins at Varying Humidities," by M. Root, G. Barr & Co.

"Caucasian Hair, Negro Hair and Wool: Similarities and Differences," by J. Menkart, L. Wolfam, I. Mao, Harris Research Laboratories.

"Evaluation of Certain Factors Influencing Oil Deposition on Skin After Immersion in Oil-Baths," by M. Stolar, Dome Chemicals, Inc.

"Techniques for Evaluating Dermal Irritation," by A. Wolven and I. Levenstein, Leberco Laboratories.

"The Effect of Molecular Complexes Upon Properties of Aerosol Emulsions and Foams," by P. Sanders, E. I. du Pont de Nemours and Company.

"The Relationship of Electrolyte Surface Variations to Emulsion Stability," by A. Miller, Kolar Laboratories.

The meeting will begin promptly at 9:00 AM. Luncheon will be served at 12:30 PM. The afternoon session will begin at 2:00 P.M.

For further information, contact Phyllis Carter, Public Relations Chairman, Atlas Chemical Industries, Inc., Wilmington, Del. 19899.