

CUTS GLYCERINE DISTILLING AND BLEACHING COSTS TEN WAYS

NEW W & S CONTINUOUS
SYSTEM PRACTICALLY
AUTOMATES ONCE ON STREAM

(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.

COMPARE YOUR GLYCERINE WITH THESE ACTUAL PRODUCTION SAMPLES

Specific Gravity 15.5°/15.5° C	1.2549	1.2646
% Glycerol	95.95	99.72
Apha Color	5	5
Free Fatty Acids and Esters N (CC of $\frac{1}{2}$ NaOH)	0.15	0.64
Odor	None	None
% Residue on Burning Chloride—P.P.M.	0.002 1	0.004 2
Heavy Metals—P.P.M.	Less than 5	Less than 5
Arsenious Oxide—P.P.M.	Less than 2	Less than 2
Sulphate—P.P.M.	Less than 20	Less than 20
Carbonizable Material	Lighter than Standard	Lighter than Standard
Ammonia Glucose Acrolein	None	None

Write for detailed technical information and a cost estimate

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CONTRACTING • CHEMICAL ENGINEERS • CONSULTING
Fat & Oil Processing, Fatty Acids, Glycerine Plants



Marina Towers dominate the scene on the Chicago River.

• Chicago Next!

Surfactants in Cosmetics and Foods Scheduled for Fall AOCS Meeting

Schmolka, MacDonald Organize Symposia in New Areas of Interest

Two symposia are scheduled for the Chicago Meeting, October 15-18, covering areas of growing interest in the surfactant field which have not been thoroughly examined in the past. The two symposia are titled: "Surfactants in Cosmetics," "Surfactant Applications in Foods."

I. R. Schmolka is organizing the symposium dealing with Cosmetics and I. A. MacDonald is organizing the one relating to Food applications. Speakers and papers are being invited now and abstracts of 100-300 words, including the title, author's name, and speakers name should be sent by June 20, 1967 to either Dr. Schmolka at Wyandotte Chemicals Corporation, 1609 Biddle Avenue, Wyandotte, Michigan, 48192 or Dr. MacDonald at Altas Chemical Industries, Inc., Wilmington, Delaware, 19899.

It is contemplated that the symposia will encompass all facets of the cosmetic or food industries and should deal with the various types of surfactants. Papers should represent an original contribution rather than summarize information already available in published literature. Papers should concentrate on areas of specialized knowledge rather than broad subject areas, so that a wide representation can be obtained from industry. Suggested topics for the Cosmetics area might include for example: "Nonionic surfactants as solubilizing agents for perfumes," "New Cationic Surfactants for Use in Shampoos," "Oxyethylated Lanolin in Creams," "Amine Oxides as Emollients," "New anionic emulsifiers," "Case History of Low Blank Surfactant Improved Product X."

All interested parties wishing to participate are invited to contact Dr. Schmolka or Dr. MacDonald at the earliest opportunity.

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• AOCs Fall Meeting...

(Continued from page 151A)

Call for Papers for Chicago

Several symposia, in addition to the ones on "Surfactants in Cosmetics" and "Surfactant Applications in Foods" are being organized for the Fall Meeting in Chicago. These include such topics as oil processing, analytical methodology and the role of Lipids in nutrition.

Papers are solicited in the fields of biology and nutrition, chemicals and fatty acids, drying oils and paints, fats and oils, soaps and detergents, tall oils, technical safety, and unit processes. *Titles, authors, and definitive abstracts, should be sent by July 1, 1967, to Dr. F. A. Norris, National Dairy Products, Research and Development Division Center, 801 Waukegan Road, Glenview, Illinois 60025.*

Notice to Exhibitors: Choice Space Still Available

The following exhibitors have already purchased booth space for the 41st Annual Fall Meeting of the American Oil Chemists' Society.

List of Exhibitors

Booth No.	Exhibitor
42	American Instrument Co., Inc. 8030 Georgia Ave. Silver Spring, Md. 20910
54	The V. D. Anderson Company 1935 West 96th St. Cleveland, Ohio 44102
1	Applied Science Laboratories, Inc. 135 North Gill St. State College, Pa. 16801
64	Artisan Industries, Inc. 73 Pond Street Waltham, Mass. 02154
71	Bjorksten Research Laboratories, Inc. P. O. Box 265 Madison, Wis. 53701
35-36	Blaw-Knox Company 300 Sixth Avenue Pittsburgh, Pa. 15222
27-28	Votator Division & Girdler Catalysts of Chemetron Corporation P. O. Box 43 Louisville, Ky. 40201
3	Cole-Parmer Instrument & Equipment Co. 7330 North Clark Street Chicago, Ill. 60626
76	Automated Sampling Systems (Corn States Hybrid Service, Inc.) 6139 Fleur Drive Des Moines, Iowa 50321
38	Croll-Reynolds Company, Inc. 751 Central Avenue Westfield, N. J. 07091
46	De Laval Separator Co. Dutchess Turnpike Poughkeepsie, N. Y. 12602
31	Distillation Products Industries Division of Eastman Kodak Company Rochester, N. Y., 14603
30	Eastman Chemical Products, Inc. 260 Madison Avenue New York, N. Y. 10016
74	Elliott Company North Fourth Street Jeannette, Pa. 15644
37	Engineering Management, Inc. 3166 Des Plaines Avenue Des Plaines, Ill. 60018
75	Hoffmann-La Roche, Inc. Nutley, N. J. 07110
43	Industrial Filter & Pump Mfg. Co. 5900 West Ogden Avenue Cicero, Ill. 60650
63	Liquid Dynamics 21 West Elm St. Chicago, Ill. 60610

(Continued on page 197A)

Tenox food-grade antioxidants

Tenox antioxidants for edible fats

Review of antioxidants analyses in food products

Effective stabilization of inedible animal fats with food-grade antioxidants

Tenox feed-grade antioxidants for poultry and animal feeds

Mechanisms of fat oxidation

Chemicals Division, EASTMAN CHEMICAL PRODUCTS, INC.
Subsidiary of Eastman Kodak Company
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(please check)

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Company _____

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Rancidity can be controlled, however, by the use of fat-soluble antioxidants. This literature from Eastman provides a wealth of information and data to guide you in selecting, evaluating and using antioxidants to protect fats and fat-containing foods. Backing up this knowledge is Eastman's fully-equipped laboratories staffed with antioxidant specialists with years of experience in the field. They will be glad to suggest the most effective antioxidant and the best method of employing it in your product. Return the coupon above indicating the literature you want.

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® Food-grade
Antioxidants

• AOCs Fall Meeting Exhibitors . . .

(Continued from page 188A)

- 51 G. Mazzone, S.p.A.
10-12 Viale Trentino
Busto Arsizio, Italy
- 8-9 Nester/Faust Mfg. Corp.
Box 565
Newark, Del. 19711
- 72 Pharmacia Fine Chemicals, Inc.
800 Centennial Avenue
Piscataway, N. J. 08854
- 14-15 Podbielniak Division of Dresser Industries
3201 North Wolf Road
Franklin Park, Ill. 60131
- 47 L. A. Salomon & Bro., Inc.
14 Vandeventer Ave., P. O. Box 828
Port Washington, N. Y. 11050
- 39 E. H. Sargent & Co.
4647 West Foster Avenue
Chicago, Ill. 60630
- 34 Scientific Products
1210 Leon Place
Evanston, Ill. 60201
- 77 Sharples—Equipment Division, Pennsalt Chemicals
Corporation
3 Penn Center
Philadelphia, Pa. 19102
- 5 Wurster & Sanger, Inc.
164 West 144th Street
Chicago (Riverdale), Ill. 60627

The Fall Meeting to be held in Chicago at the Pick-Congress Hotel, October 15-18 promises to be one of the best ever. Choice booth space is still available so if you have not reserved your space yet, write or phone G. C. Rimnac, Research and Development Division, National Dairy Products Corporation, P. O. Box 25, Glenview, Ill. 60025.

• Salad Oil Manufacture . . .

(Continued from page 186A)

- 16. Mertens, W. G., L. J. Rubin and B. F. Teasdale, *JAOCs* 33, 286-289 (1961).
- 17. Skau, E. L., W. N. Dopp, E. G. Burleigh and L. F. Banowitz, *Ibid.* 27, 556-564 (1950).
- 18. Boucher, R. E., and E. L. Skau, *Ibid.* 28, 483-487 (1951).
- 19. Boucher, R. E., and E. L. Skau, *Ibid.* 29, 382-385 (1952).
- 20. Boucher, R. E., and E. L. Skau, *Ibid.* 29, 497-501 (1955).
- 21. Boucher, R. E., and E. L. Skau, *Ibid.* 32, 497-501 (1955).
- 22. AOCs Official Methods of Analysis, Cc11-42.
- 23. Mehlenbacher, V. C., "The Analysis of Fats and Oils," Garrard Press, Champaign, Ill. 1960, pp. 372-375, 381-383.
- 24. Grettie, D. P. (Industrial Patents Corporation), U.S. 2,050,528 (1936).
- 25. Clayton, W. S. Back, J. F. Morse and R. I. Johnson (Crosse and Blackwell Ltd.), U.S. 2,097,720 (1937).
- 26. FDA Food Additives Amendment, Section 121.1016.
- 27. *Ibid.*, Section 121.1120.
- 28. Eckey, E. W., and E. S. Lutton (Procter and Gamble), U.S. 2,266,591 (1941).
- 29. Baur, F. J. (Procter and Gamble), U.S. 3,158,489 (1964).
- 30. Baur, F. J., and E. S. Lutton (Procter and Gamble), U.S. 3,158,490 (1964).
- 31. Baur, F. J. (Procter and Gamble), U.S. 3,211,558 (1965).
- 32. Royce, H. D. (Wesson Oil Company), U.S. 2,418,668 (1947).
- 33. Mattil, K. F. (Swift and Company), U.S. 2,518,917 (1950).
- 34. Mattil, K. F. (Swift and Company), U.S. 2,524,732 (1950).
- 35. Mattil, K. F. (Swift and Company), U.S. 2,610,915 (1952).

• New Literature

PENNSALT CHEMICALS CORPORATION, Philadelphia, has available extensive literature on the recent Presentation-Seminar on corrosive fluid handling systems made with Kynar. Main emphasis of the presentation was on a nonmetallie system—pipes, pumps and valves made with Kynar—for use in pulp and paper, petrochemical, fertilizer, textile bleaching and other industries.

Obituary

F. B. PORTER (1912), emeritus member of AOCs, died in Fort Worth, Texas, March 9, 1967.

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Analytical and Consulting Chemists

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F. B. Porter Dies, Served Society 55 Years

F. B. Porter (1912), past president of AOCs and member for over half a century, died in Fort Worth, March 9, 1967.

He had served as AOCs Vice-President in 1919; President in 1920; Associate Editor of the Chemists' Section, Cotton Oil Press, 1920-21; and Editor, May, 1920.

When the Cottonseed Crushers Association became "The American Oil Chemists' Society," Mr. Porter stated most emphatically that the group was "destined to stand pre-eminent among all organizations of chemists interested in fats, oils and waxes and the allied industries." He was dedicated to this purpose and made untiring efforts to expand the group beyond the first horizons which allied only the cottonseed oil chemists.

He served his community with the same enthusiasm he displayed on behalf of the AOCs. In 1964 he was honored for a lifetime of work with the young people of the Fort Worth metropolitan area; at the same time, his Rotary chapter recognized him for his personification of the Rotary ideal of Service Above Self.

He was a valuable member—one of many whose willingness to take personal responsibility for the growth of the Society have maintained its stature and momentum.

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