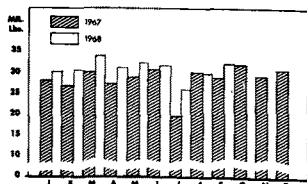


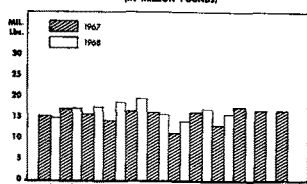
Tall Oil Fatty Acid Report

Production of animal, vegetable, and marine fatty acids totalled 48.0 million pounds in September, up 1.1 million pounds from August, and up 5.8 million pounds from September last year. Inclusion of the tall oil types raised the overall September 1968 production level to 77.9 million pounds, compared with 74.0 million pounds for August.

PRODUCTION OF SATURATED FATTY ACIDS
1967-1968, BY MONTHS
(IN MILLION POUNDS)



PRODUCTION OF UNSATURATED FATTY ACIDS
1967-1968, BY MONTHS
(IN MILLION POUNDS)



Disposition of fatty acids amounted to 51.4 million pounds in September, up 0.2 million pounds from August, and up 2.8 million pounds from September 1967. Including tall oil fatty acids, September 1968 disposition totalled 79.3 million pounds, compared with 83.5 million pounds in August.

Stocks of fatty acids, other than the tall oil types, amounted to 31.3 million pounds on September 30th, up 0.2 million pounds from the end of August.

Source: Pulp Chemicals Association, 60 East 42 Street, New York, New York 10017.

A Fresh Look at Ocean Food Resources

E. R. Pariser of the Massachusetts Institute of Technology addressed the third Biennial Food Forum of the Food and Dairy Industries Exposition on October 14th in Chicago, stating that one major requisite for utilizing the immense food resources of the ocean is the need to overcome prejudices and taboos.

He indicated that the ocean invertebrates constitute more than 80% of the weight of marine animals, yet they are not used as human food to any large extent. As one example, he specifically mentioned squid since these are high in protein, are safe and edible, easily harvested and widely distributed in the world's oceans.

Referring to fish, he stated that only a handful of species of the 20 to 25,000 known species are consumed by man. The annual world harvest is only 45 million metric tons out of a potential estimated as 2 billion metric tons.

Explaining the road blocks to greater utilization, Dr. Pariser mentioned (a) that the art of fishing is still mostly very primitive; (b) that marine organisms spoil more easily than other foods, and less expensive preserving methods are needed than those currently in use; (c) that fish and other marine products have been largely used in the structural form in which they occur in nature. By using them as basic protein ingredients formulated into foods readily acceptable to various populations, wider use of marine products could be expected.

Chemistry and Metabolism Of Sphingolipids

An international symposium on the Chemistry and Metabolism of Sphingolipids will be held at the Kellogg Center of Michigan State University, East Lansing, Michigan, on May 5 and 6, 1969. Participants will include S. Gatt, S. Hakomori, J. Kanfer, K. -A. Karlsson, E. Klenk, R. Lodeen, R. McCluer, M. Prostenik, N. Radin, S. Roseman, K. Samuelsson, D. Shapiro, H. Sloan, E. Snell, W. Stoffel, L. Svennerholm, H. Wiegandt, and T. Yamakawa. Program and registration information can be obtained by writing to Dr. C. C. Sweeley, Department of Biochemistry, Michigan State University, East Lansing, Michigan 48823.

• New Literature

DISTILLATION PRODUCTS INDUSTRIES have prepared a Bibliography of Vitamin E, 1965-1967. The brochure contains the following sections: Occurrence and Distribution, Determination, Chemistry, Physiology and Pathology, Pharmacology, Nutrition and Metabolism, and Diseases and Therapy. Single copies are available without charge to research workers in the field. Write to Miss Wilma Kujawski, Research Library, Distillation Products Industries, Rochester, N.Y. 14603.

LIST OF CONVERSION FACTORS FOR ATOMIC IMPURITIES TO PPM BY WEIGHT, by A. Cornu and R. Massot, (Heyden and Son Ltd., London, p. X + 42A + 90B, 1968, \$10.00)

These tables render possible the rapid conversion of analytical results obtained by different methods (mass spectrometry, gamma spectrometry, analytical analysis, etc.) in number of atoms per million into number of parts per million mass.

The book has two sections. The first, of 42 pages, enables the conversion from atomic impurities in pure elements in to ppm by weight. The second and larger section has 92 pages of tables for conversion of atomic impurities in organic compounds to ppm by weight.

A new technical data bulletin on Tenox Food-Grade Antioxidants for stabilizing foods against oxidative deterioration is available from the Chemicals Division of EASTMAN CHEMICAL PRODUCTS, INC., a subsidiary of Eastman Kodak Company, Kingsport, Tenn. The bulletin—Improved Stability of Vegetable Oils with Tenox Antioxidants—can be obtained from the Chemicals Division by requesting TDS No. G-157. (Kingsport, Tenn. 37662.)

Four new Spectrocomp Spectrometer Computation Systems have been added to its Spectrochemical Product line by Baird-Atomic, Inc., Cambridge, Massachusetts. The Spectrocomp System, including the Model RS-1 High Speed Digital Readout and the selected computer, provides percentage concentration, averaging, corrections, selections, and computations in high speed emission spectrochemical analysis. All programming is included. (Spectrochemical Equipment Division of Baird-Atomic, Inc., 33 University Road, Cambridge, Mass. 02138. Ask for Bulletin SC-24.)

The Dow Textile Solvent Process System, a commercial method for applying solvent-soluble finishes to textile fabrics, is the subject of a new product bulletin published by The Dow Chemical Company. "Breakthrough In Closed-Loop Textile Solvent Processing" covers: the advantages of Dow chlorinated solvents as carriers for fabric finishes; a description of the closed-loop process the Dow system employs; the services and equipment Dow provides a customer; and new applications currently under investigation for the Dow system. (Fran Windover, The Dow Chemical Company, Corporate Communications Dept., Building No. 2020, Midland, Mich. 48640.)

Northeast Section Meeting

A Northeast Section Meeting will be held on January 7, 1969 at Military Park in Newark, New Jersey. The Speaker is M. W. Formo of Cargill, Inc., and his topic is Sunflower Seed and Oil. His reports will cover agronomic research; commercial processing of seeds to oil, meal and hulls; refining characteristics of the oil; chemical and compositional analysis of the oil; uses of the oil in edible products; use of the oil in alkyd and urethane resins; amino acid content of the protein; and use of the meal in animal feeds.

At Cargill, Dr. Formo is Manager, Oil and Protein Research Edible and Industrial Vegetable Oils, Oilseed, Meals and Proteins.