

# THE LATEST IN Lipids

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Glycerides of Kamala Seed Oil  
Bile Acid Pool in Wistar Rats  
Cholesteryl Ester Metabolism in Tissue Culture Cells  
Enzyme Content of Lamellar Bodies  
Lipid Hydroperoxides  
Configuration of 24-Alkylsterols  
Hydroperoxide-Thiol Reaction  
Metabolism of Elaidate and Oleate  
Effect of TYA on Fatty Acid Composition  
Hydroxylation of Bile Alcohols by Rabbit Liver Microsomes  
Pilot Whale Melon Lipids  
 $\gamma$ -Linolenic Acid in *Acer* Seed Oils  
Human Cancer and Mouse Liver Lipids

## Referee Certificates

Applications  
are now being received  
for referee certificates.

Send to  
AOCS  
508 South Sixth Street  
Champaign, Illinois 61820

# Eastman vs. oxygen.

In the battle against short shelf life, the enemy is oxygen. When foods containing vegetable oils or animal fats come in contact with oxygen, rancidity can result.

It can affect processed chicken and meat products, snacks, cereals, baked goods, candy and nuts, and many other products.

The best defense is Eastman's family of Tenox food-grade antioxidants; BHA, BHT, TBHQ and proper gallate. Which includes a wide variety of simple-to-use solution formulations that combine different ratios of the basic compounds.

We'll be happy to work with you, as we have for over 30 years, in finding the particular antioxidant and formulation that works best for you. And for your product's long happy shelf life.

For more information call  
(615) 247-0411.  
Ask for DPI Information Center.  
Or send us this coupon.



Eastman Chemical Products, Inc., Kingsport, Tenn. 37662.  
Please send me more information on Tenox antioxidants.

Name \_\_\_\_\_  
Title \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
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