

# Tall Oil Fatty Acids & Statistics

	2% & OVER ROSIN CONTENT		LESS THAN 2% ROSIN CONTENT	
	MARCH	Percent change from FEBRUARY 1977	MARCH	Percent change from FEBRUARY 1977
Stock on Hand MARCH 1, 1977	10,074	+ 13.0	7,586	+ 26.0
Production	15,031	+ 0.6	19,722	+ 41.7
Purchases & Receipts	130	+ ∞	450	+ ∞
Disposition				
Domestic	13,694	+ 20.4	13,033	+ 20.6
Export	704	- 70.7	2,639	+ 81.1
Total Disposition	14,398	+ 4.4	15,672	+ 27.8
Net Disposition*	14,258	+ 3.4	15,222	+ 24.1
Total Stock MARCH 31, 1977	10,846	+ 7.7	12,086	+ 59.3

\*Net - Less purchases & receipts.  
 Definition: Fatty acids fractionated from crude tall oil having a minimum of 90% fatty acids, not including rosin acids. Primary fractions containing less than 90% fatty acids are classified as distilled tall oils.

Animal, vegetable, and marine fatty acid production totaled 80 million pounds in March, up 8.4 million pounds from February. Including tall oil types, March fatty acid production was 114.7 million pounds.

## Acids in thousand pounds

Month	March, 1977	Issued	May 4, 1977	NUMBER OF MANUFACTURERS REPORTING	ON 2/28
FINISHED GOODS INVENTORIES (F)					
PRODUCTION (A)					
RECEIPTS (B)					
DISPOSITION:					
Domestic Consumption (C)					
Domestic Shipments (D)					
Shipments for Export (E)					
TOTAL DISPOSITION					
FINISHED GOODS INVENTORIES (F)					ON 3/31

## Saturated

SP - Single Pressed; DP - Double Pressed; TP - Triple Pressed

STEARIC ACID (40-50% Stearic Content) (1)	7,878	12,099	1,961	4,148	SP 1,637 DP 3,216 TP 5,631	11	15,345	6,593	
HYDROGENATED VEGETABLE ACIDS									
60 C minimum titer & minimum I.V. 5 (2a)	5,664	8,347	302	93	9,885	111	10,089	4,224	
57 C minimum titer & maximum I.V. under 5 (2b)	2,669	12,227	2,127	4,045	9,685	2	13,739	3,464	
Minimum Stearic Content of 70% (2c)	2,389	2,340	331	951	2,073	21	3,045	2,015	
HIGH PALMITIC (Over 60% palmitic I.V. maximum 12) (3)	1,253	1,053	105	949	930	0	1,879	532	
HYDROGENATED FISH & MARINE MAMMAL Fatty acids (4)	708	339	315	218	508	5	731	631	
LAURIC TYPE ACIDS (I.V. minimum 5-Sapon val. minimum 245- including coconut, palm kernel, babassu) (5)	4,135	7,147	433	2,478	5,267	1	7,746	3,968	
FRACTIONATED FATTY ACIDS									
C <sub>12</sub> or lower, including capric (6a)	1,362	896	(2)	62	1,120	85	1,267	989	
Lauric and/or myristic content of 55% or more (6b)	4,330	1,277	(821)	638	1,509	12	2,159	2,827	
TOTAL SATURATED FATTY ACIDS	30,588	45,725	4,751	13,589	42,163	248	56,000	25,064	

## Unsaturated

ND - Not distilled; SD - Single distilled; MD - Multiple distilled

OLEIC ACID (tred oil) (7)	11,119	9,026	223	4,046	ND - 40 SD 4,681 MD 2,754	263	11,784	8,584	
ANIMAL FATTY ACIDS other than oleic (I.V. 36 to 80) (8)	3,597	15,945	1,913	7,039	11,597	320	18,956	2,498	
VEGETABLE OR MARINE FATTY ACIDS (I.V. maximum 115) (9)	129	377	0	0	54	0	54	452	
UNSATURATED FATTY ACIDS (I.V. 116 to 130) (10)	3,043	5,878	161	688	3,284	990	4,963	4,119	
UNSATURATED FATTY ACIDS (I.V. over 130) (11)	1,839	3,025	250	101	3,099	67	3,267	1,656	
TOTAL UNSATURATED FATTY ACIDS	19,527	34,251	2,556	11,875	25,509	1,840	39,024	17,310	
TOTAL ALL FATTY ACIDS SATURATED & UNSATURATED	50,115	79,976	7,307	25,464	67,672	1,888	95,024	42,374	

## Paint analysis procedures sought

Procedures for the analysis of lead and chromium in air particulates and paints containing lead chromate pigments are being developed by Committee D-1 on paint and related coatings and materials of the American Society for Testing and Materials. The work is likely to be extended to include silica-coated lead chromate pigments.

Interested persons are invited to participate in the project. Contact: J.A. Devlin Jr., E.I. du Pont de Nemours & Co., Marshall R&D Lab, P.O. Box 3886, Philadelphia, PA 19146 (tele 215-339-6272).

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