lower section increased the efficiency of the tower since the total vapor flow in the packed section was reduced, thereby, increasing the residence time.

To prevent buildup of the reaction products, fresh water was added continuously to the scrubber tank to force a small amount of the circulating solution to the water treatment system. Although the rate of this overflow stream was not measured, it is believed to be less than 5% of the total contribution of the deodorizing system to the water treatment load. Changing from calcium to sodium hypochlorite is also being considered, particularly if continued operation indicates that the calcium in the system causes sufficient increase in water hardness to effect the operation of the water treatment plant or to cause scaling in the tower or piping.

REFERENCES

1. General Mills advertisement, JAOCS 54:53A (1977).
2. Brandt, P.E., and B. Horndrup-Jensen, Ibid. 52:278 (1975).
3. Ross, R.P., CEP 68(8):59 (1972).

[Received June 8, 1977]

Acids in thousand pounds

Month June 1979
Issued August 23, 1979
NUMBER OF MANUFACTURERS REPORTING 16

	FINISHED GOODS INVENTORIES (F) ON 5/31	PRODUCTION (A)	RECEIPTS (B)	DISPOSITION: Captive Consumption (C)	DISPOSITION: Domestic Shipments (D)	DISPOSITION: Inter-Industry Shipments (Ds)	DISPOSITION: Shipment for Export (E)	TOTAL DISPOSITION	FINISHED GOODS INVENTORIES (F) ON 6/30
Saturated (SP – Single Pressed; DP – Double Pressed; TP – Triple Pressed)									
STEARIC ACID (40-50% Stearic Content) (1)	7,542	10,815	1,548	4,063	SP 582 DP 4,519 TP 3,083	68	100	12,407	7,498
HYDROGENATED ANIMAL & VEGETABLE ACIDS – 60 C maximum titer & minimum I.V. 5 (2a)	4,903	9,385	–	–	8,119	–	157	8,276	6,012
HYDROGENATED ANIMAL & VEGETABLE ACIDS – 57 C minimum titer & maximum I.V. under 5 (2b)	3,595	13,085	2,240	6,675	7,792	41	180	14,688	4,232
HYDROGENATED ANIMAL & VEGETABLE ACIDS – Minimum Stearic Content of 70% (2c)	1,471	2,419	58	886	1,743	58	19	2,706	1,242
HIGH PALMITIC (Over 60% palmitic I.V. maximum 12) (3)	799	655	152	311	421	–	–	732	888
HYDROGENATED FISH & MARINE MAMMAL fatty acids (4)	462	342	–	100	419	–	–	519	285
LAURIC-TYPE ACIDS (I.V. minimum 5 Sapon val. minimum 246– including coconut, palm kernel, babassu) (5)	5,217	7,364	56	2,713	3,132	2,252	14	8,111	4,526
FRACTIONATED FATTY ACIDS – C_{10} or lower, including capric (6a)	676	1,366	2	185	757	120	2	1,064	980
FRACTIONATED FATTY ACIDS – Lauric and/or myristic content of 55% or more (6b)	2,291	1,547	55	955	611	58	–	1,624	2,269
TOTAL–SATURATED FATTY ACIDS	26,948	46,978	4,111	15,888	31,178	2,589	472	56,127	27,916
Unsaturated (ND – Not distilled; SD – Single distilled; MD – Multiple distilled)									
OLEIC ACID (red oil) (7)	14,658	14,272	726	7,240	ND 977 SD 5,078 MD 2,945	158	983	16,882	12,774
ANIMAL FATTY ACIDS other than oleic (I.V. 36 to 80) (8)	2,204	11,112	294	1,928	7,328	439	2	9,697	3,913
VEGETABLE OR MARINE FATTY ACIDS (I.V. maximum 115) (9)	3	–	43	43	–	–	–	43	3
UNSATURATED FATTY ACIDS (I.V. 116 to 130) (10)	5,303	6,219	–	626	3,934	–	2,245	6,805	4,717
UNSATURATED FATTY ACIDS (I.V. over 130) (11)	1,958	2,134	–	–	1,753	–	298	2,051	2,041
TOTAL UNSATURATED FATTY ACIDS	24,126	33,737	1,063	9,837	21,516	597	3,528	35,478	23,448
TOTAL ALL FATTY ACIDS SATURATED & UNSATURATED	51,074	80,715	5,174	25,725	52,694	3,186	4,000	86,605	51,358

JUNE 1979

Tall Oil Fatty Acids & Statistics

IN THOUSAND POUNDS	2% & OVER ROSIN CONTENT JUNE	Percent change from MAY 1979	LESS THAN 2% ROSIN CONTENT JUNE	Percent change from MAY 1979
Stock on Hand JUNE 1, 1979	20,184	+ 13.0	9,800	+ 21.6
Production	19,507	+ 4.5	20,881	– 3.5
Purchases & Receipts	1,416	+ 373.6	–	0
Disposition Domestic	15,061	+ 21.1	16,382	– 3.8
Disposition Export	4,894	+ 16.2	1,446	– 48.4
Total Disposition	19,955	+ 19.9	17,828	– 10.4
Net Disposition*	18,548	+ 13.4	17,828	– 10.4
Total Stock JUNE 30, 1979	21,151	+ 4.8	12,854	++ 31.2

*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.

Committee Spotlights

Flavor Nomenclature and Standards Subcommittee

A report was given on the collaborative study run this past year that compared the flavor results of four samples each of three sets of oils which had been light and temperature abused. The evaluations were made by five GLC procedures from four laboratories and the flavor panels of eight laboratories. The results indicated that the GLC methods were all more precise than any of the individual panels or the combination of all flavor panels. Only one of the GLC procedures (H. Dupuy) properly ranked samples according to abuse, but the two procedures used by Best Foods confused only one of the 12 samples which the flavor panels did not rank as significantly different. The remaining two GLC procedures mis-ranked samples that the flavor panels found to be significantly different. However, the values calculated from correlation equations for even the poorer GLC systems provided data well within the precision of the flavor panels.

The data proved that to obtain flavor panel scores from the GLC results, separate correlation equations must be developed for each type of oil, each abuse, each degree of hydrogenation or blending or manner of storage of the samples. Thus, a flavor panel would be needed to establish a reference point in each study. Since this would be too restrictive, it is the committee's decision that the GLC systems will be divorced from the flavor panel evaluations, and a means of reporting "GLC Flavor Quality" will be established such as ppm of total flavor volatiles.

The work of the committee for this year will center around a detailed comparison of the six available GC procedures as to their cost, speed, precision, etc. A single or two-method recommendation for future study should be ready for next year's meeting.

The compilation of the GLC method parameters once narrowed to a single or dual procedure will establish the collaborative study program for 1980. Since all participating laboratories would then have to assay by the proposed procedure, this procedure will have to use readily available equipment.

A similar evaluation is planned of the flavor panel score and characterization terminology so a method can be drawn as an AOCS procedure for flavor panels.

The following list is the current membership of the Subcommittee:

A.E. Waltking, Chairman
H.P. Dupuy
E.G. Hammond
G.A. Jacobson
E.R. Lowrey
D.B. Min
C.B. Pihl
T.H. Smouse
F.M. Vallise
F. Zwoboda
S.S. Chang
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